Planning Commission Date: March 28, 2007 **Item No. 4**

MILPITAS PLANNING COMMISSION AGENDA REPORT

Category: Public Hearing Report Prepared by: Tiffany Kunsman

Public Hearing: Yes: __X__ No: _____

Notices Mailed On: 3/16/07 Published On: 3/15/07 Posted On: 3/16/07

TITLE:	**USE PERMIT NO. UP2007-4: MANDALAY NOODLE**
Proposal:	A request to locate a 1,402 sq.ft. noodle restaurant with 36 indoor seats in the Calaveras Center.
Location:	760 E. Calaveras Blvd. Neighboring the proposed Mikono's Grill located in Suite 2 at 756 E. Calaveras and It's a Grind Café located in Suite 1.
APN:	086-29-079
RECOMMENDATION:	**Approve with conditions.**
Applicant(s):	John Ha, 510 Lawrence Expressway, Suite 105, Sunnyvale, CA 94085
Property Owner(s):	Judy Chu Yong Jung, 756 Anacapa Ct., Milpitas, CA 95035
Previous Action(s):	Site an Architectural Review No. SZ2003-10. Use Permit No. UP2003-34, Variance No. VA2003-3, and EIA No. EA2003-10
Environmental Info:	Categorically exempt from CEQA pursuant to Section 15301 (Existing Facilities)
General Plan Designation:	Industrial Park (INP)
Present Zoning:	Industrial Park with an "S" Combining District (MP-S)
Existing Land Use:	Multi-Tenant Commercial Building
Agenda Sent To:	Applicant and Owners (as noted above)
Attachments:	Plan and Applicant's letter dated January 22, 2007

PJ No. 2480

BACKGROUND

On December 10, 2003 the Planning Commission approved the request for Calaveras Center to construct a 5,000 square foot restaurant with a two-story 11,000 square foot office building.

(Permit No. SZ2003-10, USE Permit No. UP2003-34, Variance No. VA2003-3, and EIA No. EA2003-10)

SITE DESCRIPTION

The Calaveras Center serves as an office professional / neighborhood serving center that includes numerous restaurants to serve both future tenants and visitors. Proposed future tenants include Mikonos Grill, It's a Grind Café, and professional offices. The project site is located South of East Calaveras Boulevard. Town Center is located to the north, Highway Services land uses to the east, Heavy Industrial land uses to the south, and Industrial Park land uses to the west.

PROJECT APPLICATION

This project application is submitted pursuant to- Title XI, Chapter 10, Section 35.04-9 (Industrial Park District, Conditional Uses – Restaurants) and Section 57 (Conditional Uses Permitted by Commission) of the Milpitas Zoning Ordinance. The applicant is requesting approval of a 1,402 square foot noodle restaurant with thirty-six (36) indoor seats. No exterior changes to the previously approved exterior structure are proposed.

PROJECT DESCRIPTION

The applicant is proposing to locate a 1,402 square foot noodle restaurant within Calaveras Center. Mandalay Noodle will be located in the tenant space on the eastern portion of the building just south of Mikonos Grill. The proposed hours for operation are 7 days a week, 9:00am to 9:00pm. The dining area is calculated to be 567 square feet with 36 indoor seats. The customer order/takeout area is calculated to be 30 square feet.

Site layout and access

Commercial:

Currently the site is under construction. As shown on the site plan, there is one (1) building with multiple tenant spaces. Mandalay Noodle will be located on the eastern portion of the building South of Mikonos Grill (Suite 1). Two driveways provide access to the site. The locations of both driveways are off S. Hillview Drive, one at the northern portion of the site and the other at the southern end of the site.

Parking

Commercial:

The required parking for the Calaveras Center is summarized in the table below:

Use	Square feet/Chairs	Ratio	Parking Required
Office – 1st floor	6,150	1 per 200 ***net*** sq.ft.	24
Office – 2nd floor	4,550	1 per 400 ***gross*** sq.ft.	11
Restaurant – seats, including waiting area	123	1 per 3 seats, plus 10% for employees	45
Restaurant – take out area	98	1 for every 50 square feet	2
		Total Required	82
		Parking Provided	82

As listed in the above chart, 35 of the parking spaces are reserved for the office on the 1st and 2nd floor. Restaurants are allowed a total of 47 spaces. Mandalay Noodle is proposing 36 seats, which after calculations requires 13 parking spaces. The order/takeout area is 30 square feet, calculating to be 0 parking spaces. The total parking required is 13 parking spaces. See calculations located under ISSUES - Parking located on page 5 of the staff report.

However, the Planning Commission will also be reviewing two other use permit applications to locate restaurants in the two remaining vacant tenant spaces. Based on the parking requirement for all three restaurants, the required parking shall not exceed the (47) parking spaces originally allocated for restaurant use and the parking for the number of seat for floor area ratio is distributed proportionately to all three restaurants as demonstrated in the preceding parking analysis: (see Parking Analysis chart on page 4)

Parking Analysis

Tenant	Proposed # of seats and/or take out area Chairs	Parking Ratio	Parking Required	Proportionate allocation of parking spaces based on sq. ft. (47/5000=.0094)
It's a Grind 752 E. Calaveras	15 Seats 50 Sq. Ft. (take out/ordering area)	1 parking space per 2.5 seats, plus 10% employee parking (fast food restaurant0 1 parking space per 50 sq. ft. of NFA	6	1,332 Sq. Ft. x .0094 = **12**
Mikonos Grill 756 E. Calaveras	42 Seats 50 Sq. Ft. (take out/ordering area)	1 parking spaces per 3 seats, plus 10% Employee Parking 1 parking space per 50 sq. ft. of NFA	16	1,960 Sq. Ft. x .0094 = **18**
Mandalay Noodle 760 E. Calaveras	36 Seats 30 Sq. Ft. (take out/ordering area)	1 parking spaces per 3 seats, plus 10% Employee Parking 1 parking space per 50 sq. ft. of NFA	13	1,402 Sq. Ft. x .0094 = **13**
		Total	**33**	**45**

CONFROMANCE WITH GENERAL PLAN

The project conforms with the General Plan in terms of land use. The proposed use does not conflict with any General Plan Principles and Policies, and is consistent with the following General Plan Implementing Policies.

Implementing Policy 2.a-I-4 Publicize the position of Milpitas as a place to carry on compatible industrial and commercial activities with special emphasis directed toward the advantages of the City's location to both industrial and commercial use.

Implementing Policy 2.a-I-3 Encourage economic pursuits which will strengthen and promote development through stability and balance.

Analysis: The proposed project is consistent with Implementing Policy 2.a-I-4 in that the new restaurant location will serve the neighboring tenants and other industrial uses surrounding the

area. The proposed project is consistent with Implementing Policy 2.a-I-3 in that the new restaurant promotes a strong economy through the balance of supporting neighboring consumers.

CONFORMANCE WITH THE ZONING ORDINANCE

The proposed project is located in the Industrial Park (MP) zoning district and is a conditionally permitted use with a use permit. The Project does not propose any building or site modifications that impact development standards for the setbacks, height, FAR, landscaping, and parking. The use is consistent with the proposed and intent of the Industrial Park district and provides a restaurant use that would serve adjacent uses including neighboring residents.

ISSUES

Parking

The City requires one (1) space per 3 seats and 10% for employee parking. Also required is one space for every 50 square feet of net floor area for the ordering/takeout area. The numbers of indoor seating proposed is 36 seats and a 30 square foot ordering/takeout area. The total required parking is 13 spaces. See calculations below.

Project Proposal	Parking Ratio	Required Parking
36seats	1 parking space for every 3 seats + 10% (.10) for employees	36/3 = **12** 12 x .10 = **1**
30sq.ft. ordering /takeout area	1 parking space for every 50sq.ft. of ordering/takeout area	30/50 = **0**
	Total	**13**

NEIGHBORHOOD/COMMUNITY IMPACT

The Project is expected to have a positive community impact by generating additional business and increasing patronage in the shopping center. Based on this, staff concludes that this proposal will not have a negative community impact because the project is located within an existing business center and the parking requirements are satisfied with the existing on-site parking spaces.

CONFORMANCE WITH CEQA

This Project is categorically exempt from further environmental review pursuant to Class 1, Section 15031 ("Existing Facilities") of the California Environmental Quality Act (CEQA) Guidelines.

RECOMMENDATION

Close the Public Hearing. Approve Conditional Use Permit No. UP2007-4 based on the Findings and Special Conditions of Approval listed below.

FINDINGS

1. The proposed use is consistent with the City of Milpitas General Plan in terms of land use because the business is compatible with the neighboring service businesses, encourages economic pursuits and promotes business within the City.
2. The proposed restaurant is consistent with the City of Milpitas Zoning Ordinance because the proposed use is a conditionally permitted use in the Industrial Park (MP) zoning district.
3. As conditioned, the proposed restaurant will not be detrimental or injurious to the public health, safety, and general welfare to adjacent future tenants or the surrounding community because the proposed use will not generate additional traffic or a parking deficit. The restaurant will also include odor control equipment to avoid cooking odor issues with the surrounding development.
4. This proposed project is categorically exempt from further environmental review pursuant to Class 1, Section 15301 (Existing Facilities) of the State CEQA Guidelines.

SPECIAL CONDITIONS

1. This Use Permit approval is for a 1,402 square-foot restaurant at 760 E. Calaveras Blvd, as depicted on the approved plans dated March 28, 2007. Any modification to the approved plans, addition of seating, or change in nature of the operation shall require review and approval by the Planning Commission of an amendment to this Use Permit. The Planning Division staff may approve minor changes, as per Sec. 42-10-2 of the Milpitas Zoning Ordinance, to approved plans. (P)
2. This use shall be conducted in compliance with all appropriate local, state and federal laws and regulations and in conformance with the approved plans. (P)
3. All roof-top equipment shall be shielded from view in a manner to the approval of the Planning Commission or its designee as specified in Section XI-10-42.10-2 of the Milpitas Municipal Code. Prior to the issuance of any permit for any roof-top equipment which projects above the height of any existing parapet wall or screen, detailed architectural plans for the screening of this equipment will not be visible from surrounding view points shall be reviewed and approved as specified in Section XI-10-42.10-2 of the Milpitas Municipal Code, in order to assure the screening of said equipment is in keeping with and in the interest of good architectural design principles. (P)
4. Prior to building permit issuance, the applicant shall submit to the Planning Division a program assigning restaurant staff responsibility for complying with the following guidelines. The restaurant shall adhere to the following guidelines in perpetuity:
    a. Keep garbage dumpsters clean inside and out; replace very dirty dumpsters with new, clean ones.
    b. Double or triple bag waste to prevent leaking.
    c. Place, do not drop or throw, waste-filled bags, to prevent leaking.
    d. Keep the ground under and around the garbage dumpsters swept.

e. Sprinkle the ground lightly after sweeping with a mixture of water and a little bleach. (P)

5. The business owner shall hold training sessions to instruct their employees on the proper procedures in the handling and disposal of food items; the general maintenance and use of the compactor and any other procedures that would assist the business in complying with all State and local health and sanitation standards (refer to the County of Santa Clara Department of Environmental Health at (408) 729-5155 for their guidelines). Prior to building permit final, the business owner shall submit an outline of the format and number of training sessions to the Planning Division to address; training in preparation of opening, for new employees, and for annual recurring training. (P)
6. Washing of containers and equipment shall be conducted in the kitchen area such that wash water may drain into the sanitary sewer. (P)
7. Prior to building permit issuance, the applicant shall submit tenant improvement plans that incorporate the following requirement: All floor drains, trash compactors, and indoor or covered mat and equipment washing areas shall drain to the sanitary sewer. (P)
8. Prior to building permit issuance, the applicant shall submit tenant improvement plans that incorporate a scrubber, or similar equipment, on the roof vent to control odors. The equipment shall be screened from view to the approval of the Planning Division and reflected on the tenant improvement plans. (P)
9. If at the time of application for building permit there is a project job account balance due to the City for recovery of fees, review of permits will not be initiated until the balance is paid in full. (P)
10. If at the time of application for a certificate of occupancy there is a project job account balance due to the City for recovery of review fees, a certificate of occupancy shall not be issued until the balance is paid in full. (P)
11. No sign(s) approved with this use permit. All signs shall comply with the Approved Sign Program for the Calaveras Center. (P)
12. Per Chapter 200, Solid Waste Management, V-200-3.10, *General Requirement*, applicant / property owner shall not keep or accumulate, or permit to be kept or accumulated, any solid waste of any kind and is responsible for proper keeping, accumulating and delivery of solid waste. In addition, according to V-200-3.20 *Owner Responsible for Solid Waste, Recyclables, and Yard Waste*, applicant / property owner shall subscribe to and pay for solid waste services rendered. Prior to occupancy permit issuance (start of operation), the applicant shall submit evidence to the City that a minimum level of refuse service has been secured using a Service Agreement with Allied Waste Services (formally BFI) for commercial services to maintain an adequate level of service for trash and recycling collection. After the applicant has started its business, the applicant shall contact Allied Waste Services commercial representative to review the adequacy of the solid waste level of services. If services are determined to be inadequate, the applicant shall increase the service to the level determined by the evaluation. For general information, contact BFI at (408) 432-1234. (E)

13. The developer shall submit a Sewer Needs Questionnaire and/or Industrial Waste Questionnaire with the building permit application and pay the related fees prior to Building Permit issuance. Contact the Land Development Section at (408) 586-3329 to obtain the form(s). (E)
14. To minimize public contact of the recycled irrigation water, Title 22 of the California Code of Regulations and Milpitas recycled water guidelines requires that outdoor eating areas must be protected from overspray or wind drift of irrigation water. Use of recycled water shall be limited to irrigation purposes and shall not be used for washing of eating areas, walkways, pavements, and any other uncontrolled access areas. (E)
15. It is the responsibility of the developer to obtain any necessary encroachment permits or approvals from affected agencies or private parties. Copies of these approvals or permits must be submitted to the City of Milpitas Engineering Division. (E)
16. Prior to building permit issuance, developer must pay all applicable development fees, including but not limited to plan check and inspection deposit, and 2.5% building permit automation fee. (E)
17. The U.S. Environmental Protection Agency (EPA) has empowered the San Francisco Bay Regional Water Quality Control Board (RWQCB) to administer the National Pollution Elimination Discharge System (NPDES) permit. The NPDES permit requires all dischargers to eliminate as much as possible pollutants entering our receiving waters. Contact the RWQCB for questions regarding your specific requirements at (800) 794-2482. For general information, contact the City of Milpitas at (408) 586-3329. (E)
18. The Flood Insurance Rate Map (FIRM) issued by the Federal Emergency Management Agency (FEMA) under the National Flood Insurance Program shows this site to be in Flood Zone "X". (E)

MANDALAY NOODLE

760 E. CALAVERAS BOULEVARD
MILPITAS, CALIFORNIA 95035

TENANT:

BENNY CHOO
2677 MISSION GREENS DR.
SAN JOSE, CA 95148
TEL: (408) 891-8175

ARCHITECT:

JOHN HA, AIA
510 LAWRENCE EXPRESSWAY, # 105
SUNNYVALE, CA 94085
TEL: (408) 245-0991
FAX: (408) 245-0319

DRAWING INDEX

ARCHITECTURAL

A-0 TITLE SHEET
A-1 SITE PLAN
A-2 PROPOSED FLOOR PLAN, FINISH SCHEDULE
A-3 AREA CALCULATION
A-4 SUPERVISION
A-5 ROOF PLAN, ELEVATION AND SECTION WITH EQUIPMENTS
MH-2 DETAILS FOR GREASE CONTROL EQUIPMENTS
MH-3 DETAILS FOR GREASE CONTROL EQUIPMENTS

SYMBOL

- DOOR NUMBER / DOOR SCHEDULE / HARDWARE GROUP
- WINDOW TYPE
- SYSTEM NUMBER
- WORK POINT, GRIDLINE POINT OR CENTERLINE POINT
- ELEVATION IDENTIFICATION — SHEET WHERE ELEVATION IS DRAWN
- SECTION IDENTIFICATION — SHEET WHERE SECTION IS DRAWN
- DETAIL IDENTIFICATION — SHEET WHERE DETAIL IS DRAWN
- WALL ELEVATION IDENTIFICATION — SHEET WHERE INTERIOR ELEVATION IS DRAWN
- ROOM TAG: ROOM NO. / ROOM SCHEDULE / WALL SCHEDULE

TABULATION

SITE AREA	EXISTING	ACRES
	EXISTING	SQ. FT.
PREVIOUS USE	RETAIL	
PROPOSED USE	RESTAURANT	
AREA OF WORK	1422	SQ. FT.
-DINING AREA	967	SQ. FT.
-KITCHEN/SERVICE AREA	821	SQ. FT.
-MISC. AREA	138	SQ. FT.
PARKING REQUIRED		
STANDARD	EXISTING	STALLS
HANDICAP	EXISTING	STALLS
PARKING TOTAL	EXISTING	STALLS
TYPE OF CONSTRUCTION	V-B	
OCCUPANCY	A	
USE ZONE	COMMERCIAL	
FIRE SPRINKLER SYSTEM	YES, EXISTING	
T.B.C.	YES	
UMC	YES	
UPC	YES	
UFC	YES	
UBC	YES	
T.C.C.	YES	
UNIFORM CBC 24	YES	
NUMBER OF STORY	1	

VICINITY MAP

PROJECT DESCRIPTIONS

THIS PROJECT IS TO PROVIDE NEW RESTAURANT IN AN EMPTY SPACE WITH EXISTING ELECTRICAL, MECHANICAL AND PLUMBING. THE SPACE HAS NEW A/C, ACCESSIBLE AND NEW WASHER RESTROOMS.

TO ADD PARTIAL WALL, NEW GAS TYPE 1 HOOD & EXHAUSTS, ONE OF AN OVERALL (5) TOTAL COOKING, EMPTY AND NEW COOKING EQUIPMENT.

ABBREVIATION

A	Area	L.V.	Lightning Arrest	LAD	Laboratory	RWD	Redwood
ABV	Above		Lavatory	LAV	Lavatory	R.W.D.	Rain Water Drain
ACT	Acoustical Ceiling Tile	LB	Pound	LBS	Pounds		
ADJ	Adjacent	LCD	Liquid Crystal Display	LCD	Liquid Crystal Display	S	South
AFF	Above Finished Floor	LDR	Landing	LDG	Landing	S.A.D.	See Architectural Drawing
AGGR	Aggregate	LEN	Length	LT	Light	S.C.	Solid Core
AL	Aluminum	LIN	Linoleum			S.C.D.	See Civil Drawing
ALT	Alternate	LKR	Locker			S.D.	See Diagram
AMP	Amperes	LPT	Lightning Protection	MAT	Material	S.E.D.	See Electrical Drawing
ANC	Anchor	LVR	Louver	MAX	Maximum	S.F.	Square Feet
		LVT	Luxury Vinyl Tile	MB	Machine Bolt	S.F.D.	See Floor Drawing
APPR	Approximately			MC	Mechanical Contractor	S.H.	Solid
ARCH	Architect	MAX	Maximum	MCD	Mechanical	S.H.D.	See Hardware Drawing
ASB	Asbestos	MC	Medicine Cabinet	MCW	Machine Screw	S.L.	Slope
ASPH	Asphalt	MCD	Medical	MDF	Medium Density Fiberboard	S.M.	Sheet Metal
AT	At	MCW	Machine Screw	MDL	Model	S.P.	Sump Pump
AUTO	Automatic	MDF	Medium Density Fiberboard	MFR	Manufacturer	S.P.D.	See Plumbing Drawing
AVG	Average	MDL	Model	MGR	Manager	S.S.	Stainless Steel
B	Bathroom	MFR	Manufacturer	MH	Manhole	S.S.D.	See Structural Drawing
B.F.	Bottom Face	MGR	Manager			S.T.	Solid Tile
BD	Board	MH	Manhole	N	North	S.T.D.	See Tile Drawing
BLDG	Building	MIN	Minimum	N.I.C.	Not In Contract	S.V.	Service Valve
BLK	Block			NOM	Nominal	S.W.	Shower
BLKG	Blocking	MTL	Metal	N.T.S.	Not To Scale	S.W.D.	See Water Drawing
BM	Beam					SAD	Shadow
BOT	Bottom	MTG	Mounting			SAN	Sanitary
		MUL	Mullion			SCD	See Civil Drawing
C	Celsius			O	Outside	SCH	Schedule
		N	North	O.A.	Overall	SD	Smoke Detector (Dwg.)
CAB	Cabinet	NIC	Not In Contract	O.C.	On Center	SEC	Section
CBC	Circuit Breaker	NL	Night Light	O.D.	Outside Diameter	SF	Square Foot
CEM	Cement			O.H.	Overhead	SH	Shelf
CER	Ceramic	OBS	Obscure	OBSC	Obscure	SHT	Sheet
CLR	Clearance	OCW	Oscillating Ceiling Water	OCW	Oscillating	SIM	Similar
CLT	Cast Iron	OH	Overhead			SL	Slope
CO	Clean Out					SLD	Sliding
CONC	Concrete			P	Paint	SPEC	Specification
CONT	Continuous			PAD	Powder Actuated Device	SPK	Sprinkler
CONTR	Contractor	OA	Outside Air	PANEL	Panelboard	SPKR	Speaker
CONV	Convector	OAK	Oak	PL	Plate	SQ	Square
COR	Corridor	OB	Outside Box	PLAM	Plastic Laminate	SQ.FT.	Square Feet
CPT	Carpet	OC	On Center	PLB	Plumber	SR	Sign of Rest
CR	Cold Room	OD	Outside Diameter	PLC	Plastic	SS	Stainless Steel
CRC	Cold Room Control	OH	Overhead	PLYWD	Plywood	STD	Standard
CT	Ceramic Tile	OPG	Opening	PM	Paint	STL	Steel
CTR	Center	OPP	Opposite	PNL	Panel	STR	Structural
CW	Cold Water			PR	Pair	SUSP	Suspended
CWC	Construction Joint			PRCD	Precast Concrete	SV	Service Valve
D	Drain	P	Paint	PTD	Painted	SW	Shower
DBL	Double	PA	Public Address System	PTFE	Polytetrafluoroethylene	SWD	See Water Drawing
DEM	Demolish	PAINT	Paint			SYM	Symbol
DIM	Dimension	PB	Pull Box				
DIST	Distance	PC	Point Of Curvature			T	Tread
DN	Down	PCC	Portland Cement Concrete			T.B.	Towel Bar
DR	Door	PCD	Point Of Control			T.C.	Top of Curb
DRC	Dryer Connection	PCS	Point Of Change Of Slope			TB	Telephone
DS	Downspout	PCT	Point Of Tangent			TBD	To Be Determined
DTL	Detail	PD	Pole Dimension (Dwg.)			TEL	Telephone
DW	Dishwasher	PDF	Portable Document Format			TELE	Telephone
		PE	Polyethylene			TERR	Terrazzo
E	East	PEX	Cross Linked Polyethylene			TG	Tongue and Groove
EA	Each	PF	Pressure Fitting			THK	Thickness
EB	Electrical Bell	PG	Pressure Gauge			TOC	Top of Curb
EC	Electrical Contractor	PH	Phone			TOP	Top of Pier
EF	Exhaust Fan	PL	Plate			TOW	Top of Wall
EJ	Expansion Joint	PLAS	Plastic			TP	Tread
EL	Elevation	PLB	Plumber			TPD	Toilet Paper Dispenser
ELEC	Electrical	PLC	Plastic Laminate			TR	Trenches
ELEV	Elevator	PLG	Plugged			TS	Top of Step
EMT	Electrical Metallic Tubing	PLR	Polished			TSD	Tread
EN	Enclosure	PLYWD	Plywood				
EQ	Equal	PM	Paint			U	Urinal
EQUIP	Equipment	PNL	Panel			UC	Undercut
EW	Each Way	PNT	Paint			UCD	See Undercut Drawing
EWC	Electric Water Cooler	POL	Polished			UL	Underwriters Laboratory
EXC	Excavation	PORC	Porcelain			UNO	Unless Otherwise Noted
EXP	Expansion	PORT	Portable			UR	Urinal
EXT	Exterior	PR	Pair				
		PRC	Point Of Reverse Curvature			V	Vent
F	Fahrenheit	PRCD	Point Control Drawings			VAT	Vinyl Asbestos Tile
FA	Fire Alarm	PT	Point			VCT	Vinyl Composition Tile
FAC	Face	PTD	Paper Towel Dispenser			VERT	Vertical
FAN	Fan	PTFE	Polytetrafluoroethylene			VIF	Verify In Field
FB	Fire Box	PTN	Partition			VTR	Vitreous
FD	Floor Drain	PTR	Partition			VTS	Verify In Field
FDN	Foundation	PVC	Polyvinyl Chloride				
FE	Fire Extinguisher	PVD	Polyvinyl Chloride Pipe			W	West
FEC	Fire Extinguisher Cabinet	PVMT	Pavement			WC	Water Closet
FF	Finished Floor	PWR	Power			WD	Wood
FFE	Furniture, Fixtures & Equipment					WH	Water Heater
FH	Fire Hose					WHP	Water Hammer Protector
FHC	Fire Hose Cabinet					WIN	Window
FHWS	Fire Hose Water Supply					WP	Waterproof
FIN	Finish					WPT	Waterproof
FLR	Floor					WR	Water
FLT	Filter					WS	Water Service
FOC	Face Of Curb					WSD	Water Service Drawing
FOF	Face Of Fence					WT	Weight
FOM	Face Of Mullion					WTR	Water
FOS	Face Of Stud					WWF	Welded Wire Fabric
FPD	Fire Protection Drawing						
FPL	Fireplace						
FRP	Fiberglass Reinforced Plastic						
FT	Foot						
FTG	Footing						
FUR	Furring						
FURN	Furniture						
G	Gas						
GA	Gauge						
GALV	Galvanized						
GB	Grab Bar						
GC	General Contractor						
GD	Garbage Disposal						
GFI	Ground Fault Interrupter						
GL	Glass						
GLB	Glue Laminated Beam						
GLD	Glued						
GLM	Glass Mirror						
GLT	Glazed Tile						
GM	Gas Meter						
GPM	Gallons Per Minute						
GR	Grade						
GRD	Grade						
GRT	Grout						
GSM	Galvanized Sheet Metal						
GT	Grease Trap						
GTD	Grease Trap Drawing						
GYP	Gypsum						
GYP BD	Gypsum Board						
H	Height						
HB	Hose Bibb						
HC	Hose Cabinet						
HDWD	Hardwood						
HM	Hollow Metal						
HORIZ	Horizontal						
HR	Hour						
HT	Height						
I.D.	Inside Diameter (Dwg.)						
INC	Incandescent						
INSUL	Insulation						
INT	Interior						
INTERL	Interlocking						
J	Joint						
JC	Janitor Closet						
JT	Joint						
K	Kelvin						
KD	Knock Down						
KW	Kilowatt						
KWH	Kilowatt Hour						
L	Length						
LAM	Laminate						
LAV	Lavatory						
LB	Pound						
LBS	Pounds						
LCD	Liquid Crystal Display						
LDG	Landing						
LEN	Length						
LIN	Linoleum						
LKR	Locker						
LPT	Lightning Protection						
LT	Light						
LVR	Louver						
LVT	Luxury Vinyl Tile						
M	Meter						
MAT	Material						
MAX	Maximum						
MB	Machine Bolt						
MC	Medicine Cabinet						
MCD	Mechanical						
MCW	Machine Screw						
MDF	Medium Density Fiberboard						
MDL	Model						
MFR	Manufacturer						
MGR	Manager						
MH	Manhole						
MIN	Minimum						
MTL	Metal						
MTG	Mounting						
MUL	Mullion						
N	North						
NIC	Not In Contract						
NOM	Nominal						
N.T.S.	Not To Scale						
O	Outside						
O.A.	Overall						
O.C.	On Center						
O.D.	Outside Diameter						
O.H.	Overhead						
OBSC	Obscure						
OPG	Opening						
OPP	Opposite						
P	Paint						
PAD	Powder Actuated Device						
PANEL	Panelboard						
PL	Plate						
PLAM	Plastic Laminate						
PLB	Plumber						
PLC	Plastic						
PLYWD	Plywood						
PM	Paint						
PNL	Panel						
PR	Pair						
PRCD	Point Control Drawings						
PTFE	Polytetrafluoroethylene						
PT	Point						
PTD	Paper Towel Dispenser						
PTN	Partition						
PTR	Partition						
PVC	Polyvinyl Chloride						
PVD	Polyvinyl Chloride Pipe						
PVMT	Pavement						
PWR	Power						
Q.T.	Quarry Tile						
QTY	Quantity						
R	Riser						
RA	Return Air						
RAD	Radius						
RB	Rod Bar						
RD	Roof Drain						
REF	Reference						
REFR	Refrigerator						
REQD	Required						
REV	Revised						
RM	Room						
RO	Rough Opening						
RUB	Rubber						

GENERAL NOTES

1. BEFORE STARTING CONSTRUCTION, CONTRACTOR AND SUBCONTRACTORS REPRESENT THAT THEY HAVE:
   a. VISITED THE SITE AND ITS SURROUNDING AND MADE DUE ALLOWANCE FOR DIFFICULTIES AND CONTINGENCIES.
   b. COMPARED DRAWINGS WITH EXISTING CONDITIONS AND REVIEWED THEMSELVES OF CONDITIONS TO BE ENCOUNTERED INCLUDING WORK BY OTHERS, IF ANY, BEING EXPERIENCED AND
   c. NOTIFIED THE ARCHITECT OF ANOMALIES, INCONSISTENCIES AND ERRORS THAT HAVE DISCOVERED WITH DRAWINGS OR BETWEEN SCOPE AND EXISTING CONDITIONS.
2. FAILURE TO VISIT THE SITE AND INCLUDE KNOWN AND CONDITIONS SHALL NOT BE THE CONTRACTOR OR A SUBCONTRACTOR FROM FURNISHING MATERIALS OR COMPLETING THE WORK IN ACCORDANCE WITH PLANS AND OTHER CONTRACT DOCUMENTS AT NO ADDITIONAL COST.
3. CONTRACTOR OR SUBCONTRACTOR WILL NOT BE GIVEN EXTRA PAYMENT FOR WORK RELATED TO CONDITIONS THEY CAN DETERMINE BY EXAMINING THE SITE AND PLANS AND OTHER CONTRACT DOCUMENTS.
4. CONTRACTOR OR SUBCONTRACTOR WILL NOT BE GIVEN EXTRA PAYMENT FOR WORK RELATED TO ANOMALIES, INCONSISTENCIES OR ERRORS IN THE CONTRACT DOCUMENTS OR BETWEEN CONTRACT DOCUMENTS AND EXISTING CONDITIONS, WHICH SHOULD HAVE BEEN DISCOVERED OR ERRORS ARE FOUND TO CONTRACTOR OR SUBCONTRACTOR BEFORE CONTRACT EXECUTION UNLESS CONTRACTOR OR SUBCONTRACTOR HAS NOTIFIED THE OWNER IN WRITING OF SUCH CONDITION BEFORE EXECUTION OF AGREEMENT BETWEEN OWNER AND CONTRACTOR.
5. CONTRACTOR SHALL ACCEPT THE SITE AND THE EXISTING SURROUNDINGS IN THE CONDITIONS IN WHICH THEY EXIST AT THE TIME CONTRACTOR IS GIVEN ACCESS TO BEGIN THE WORK.
6. DAMAGE CAUSED BY CONTRACTOR TO EXISTING STRUCTURES AND WORK BY OTHERS SHALL BE REPAIRED BY CONTRACTOR AND LEFT IN AN GOOD CONDITION AS EXISTING BEFORE THE DAMAGING UNLESS SUCH EXISTING WORK IS SHOWN TO BE REMOVED OR REPLACED BY NEW WORK.
7. COMPLETE DOCUMENTATION OF EXISTING CONSTRUCTION IS NOT AVAILABLE. DIMENSIONS, LAYOUT, EXISTING CONDITIONS, AND CONCEALED CONDITIONS HAVE NOT NECESSARILY BEEN VERIFIED AND MAY NOT REPRESENTED TO BE ACCURATE BEYOND THE LEVEL NECESSARY TO DEFINE THE APPROPRIATE SCOPE OF SURFACE RESTORATION AND SYSTEM REPLACEMENT.
8. IMMEDIATELY UPON ENTERING THE SITE FOR PURPOSES OF BEGINNING WORK, LOCATE GENERAL REFERENCE POINTS AND LAY OUT WORK AND BE RESPONSIBLE FOR THEIR PRESERVATION AND REPLACEMENT AND WORK EXECUTED UNDER THIS CONTRACT. EXERCISE PROPER PRECAUTIONS TO VERIFY FIGURES SHOWN ON PLANS BEFORE LAYING OUT WORK.
9. CONTRACTOR AND EACH SUBCONTRACTOR BEFORE STARTING WORK SHALL VERIFY EXISTING DIMENSIONS AT THE SITE INCLUDING ELEVATIONS AND SHALL EXAMINE ADJOINING WORK ON WHICH CONTRACTORS OR SUBCONTRACTORS WORK IN ANY WAY DEPENDENT. NO REPORT OR ADDITIONAL COMPENSATION WILL BE ALLOWED ON ACCOUNT OF DIFFERENCE BETWEEN ACTUAL MEASUREMENTS AND DIMENSIONS SHOWN. ABSENT DIFFERENCES DISCOVERED DURING THE WORK TO BE GIVEN FOR INTERPRETATION BEFORE PROCEEDING WITH ASSOCIATED WORK.
10. NO GUARANTEE OF QUALITY OF CONSTRUCTION IS IMPLIED OR REQUIRED BY THE ARCHITECTURAL DOCUMENTS, AND THE CONTRACTOR SHALL ASSUME FULL RESPONSIBILITY FOR ANY OR ALL CONSTRUCTION DEFICIENCIES.
11. THE GENERAL CONTRACTOR WILL HOLD HARMLESS, INDEMNIFY AND DEFEND THE ARCHITECTS AND THE CONSULTANTS FROM ANY ACTION INITIATED BY THE INITIAL OWNER OR ANY SUBSEQUENT OWNER FOR CONSTRUCTION DEFICIENCIES IDENTIFIED OR SUCH CONDITIONS WHICH MAY BE REPORTED THE CONTRACTOR OF THE ARCHITECTS.
12. ALL WORK SHALL COMPLY WITH APPLICABLE CODES AND TRADE STANDARDS WHICH GOVERN EACH PHASE OF WORK, INCLUDING BUT NOT LIMITED TO UNIFORM BUILDING CODE (UBC) UNIFORM MECHANICAL CODE (UMC) NATIONAL ELECTRICAL CODE (NEC) NATIONAL PLUMBING CODE (NPC) AND ALL APPLICABLE LOCAL CODES AND LEGISLATION.
13. ALL PUBLIC STREET WORK SHALL BE MADE IN ACCORDANCE WITH THE LATEST ADOPTED CITY STANDARDS. THE STORING OF GOODS AND MATERIALS ON SIDEWALK AND/OR STREET SHALL NOT BE ALLOWED UNLESS THE CONTRACTOR HAS OBTAINED AND SECURED A SPECIAL PERMIT WHICH ALLOWS SUCH STORAGE TO BE PLACED.

Innovative Design Architecture, Inc.
IDA

JOHN HA, AIA
510 LAWRENCE EXP.
SUITE # 105
SUNNYVALE, CA94085
TEL: (408) 245-0991
TEL: (408) 245-0319

OWNER
BENNY CHOO
2677 MISSION GREENS DR.
SAN JOSE, CA 95148
408-891-8175

MANDALAY NOODLE
TENANT IMPROVEMENT
760 E. CALAVERAS BOULEVARD
MILPITAS, CALIFORNIA 95035

REVISIONS

1. PLANNING COMMENT - PER CK. LIST

SHEET TITLE
TITLE SHEET

DATE FEB 1, 2009
PROJECT NO. 07-2007
SCALE AS SHOWN
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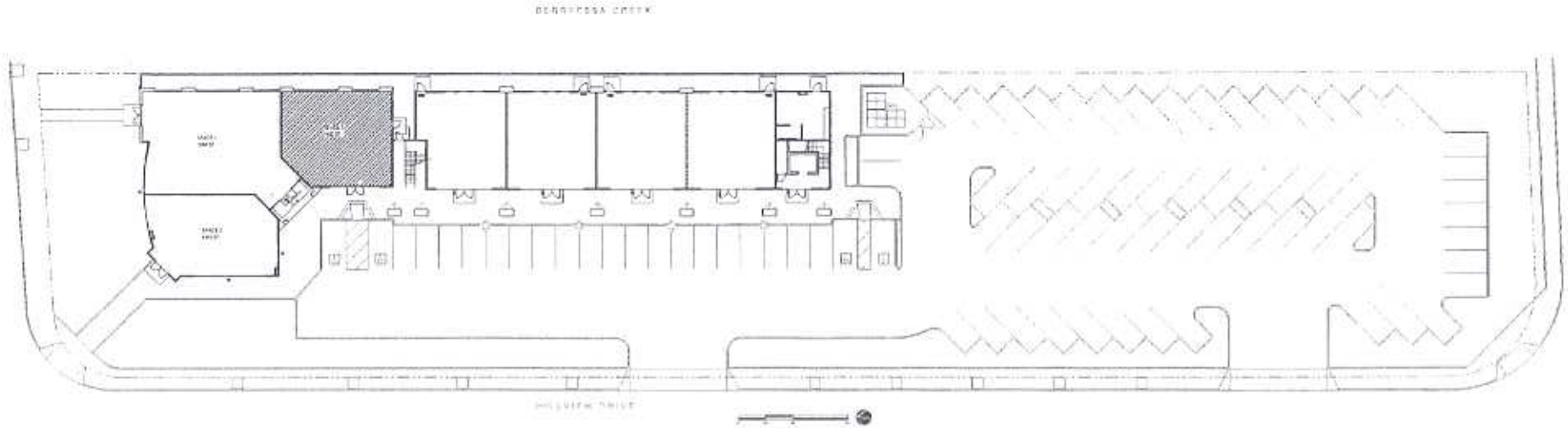
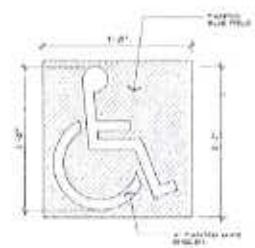
SHEET
A-0
OF SHEETS

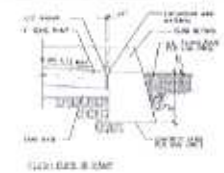


(E) SITE PLAN 1/4" 1



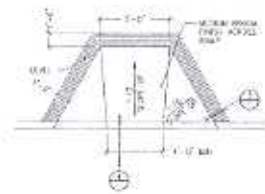
(E)H/C PARKING SYMBOL NTS 6

(E)GROOVE DETAIL NTS 3

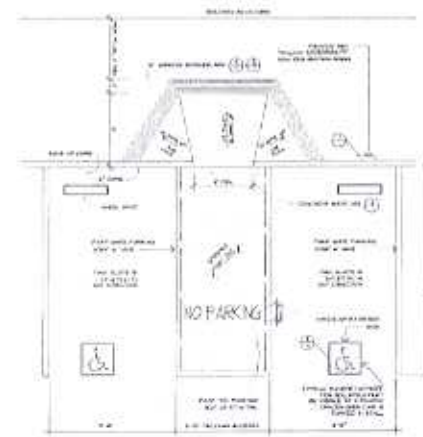


(E)RAMP SECTION NTS 4

(E)H/C PARKING SIGN NTS 7



(E)ACCESSIBLE RAMP NTS 5



(E)H/C PARKING STALL 1/4" 2

IDA
Innovative Design Architecture, Inc.
JOHN BA MA
570 LAWRENCE EXP.
SUITE # 105
SUNNYVALE, CA94085
TEL: (408) 245-0391
TEL: (408) 245-0319

OWNER
BENNY CHOO
2877 MISSION GREENS DR.
SAN JOSE CA 95148
408-891-8175

MANDALAY NOODLE TENANT IMPROVEMENT

760 E. CALAVERAS BOULEVARD
MILPITAS, CALIFORNIA 95035

REVISIONS

SHEET TITLE

DATE
JAN 12, 2007

PROJECT NO
07-0001

SCALE
AS SHOWN

DRAWN
JAMES

SHEET

A-1

OF SHEETS

LEGEND:

FINISH SCHEDULE

FINISH NOTES

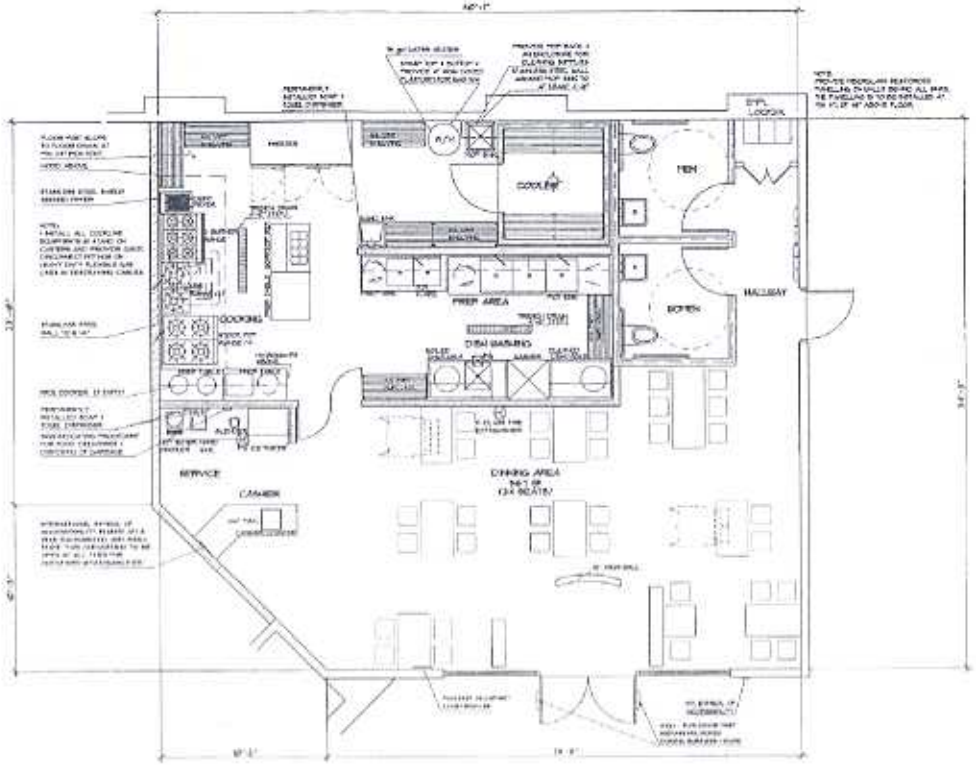
NOTES

OCCUPANCY CALCULATION

STORAGE AREA CALCULATION

DOOR SCHEDULE & NOTES

HARDWARE SCHEDULE



STORAGE RACKS OVER 8 FEET

STORAGE RACKS OVER 8 FEET HIGH SHALL BE SEISMICALLY ANCHORED AND BRACED AS PER THE UBC.
PROVIDE SEIMICTURAL DESIGN AND ATTACHMENT DETAILS TO THE BUILDING DIVISION FOR REVIEW AND APPROVAL PRIOR TO THE INSTALLATION.

EQUIPMENT – SEISMIC ANCHORING

ALL EQUIPMENT OVER SIX HUNDRED POUNDS OVER ANY POWER SHALL BE SEISMICALLY ANCHORED AS PER UBC.
PROVIDE STRUCTURAL DESIGN CALCULATIONS AND DETAILS TO THE BUILDING DIVISION FOR APPROVAL PRIOR TO INSTALLATION.

SHELVES, CABINETS, BOOK CASES, ETC

PROVIDE SEISMIC ANCHORING AND BRACING PER THE U.B.C. FOR THE FOLLOWING:
1) STORAGE RACKS, PERMANENT FLOOR CABINETS AND BOOK STACKS MORE THAN 5 FEET HIGH.
2) SHELVES, CASES, COUNTERS AND PARTITIONS MORE THAN 5 FEET 6 INCHES.

NOTE: APPROVED NUMBERS OR ADDRESSES SHALL BE PLACED ON ALL NEW AND EXISTING BUILDINGS IN SUCH POSITION AS TO BE PLAINLY VISIBLE AND LEGIBLE FROM THE STREET OR ROAD FRONTING THE PROPERTY. SAID NUMBERS SHALL CONTRAST WITH THEIR BACKGROUND.

NOTE: CAR BOOTS SHALL BE OPERABLE FROM THE INSIDE WITHOUT THE USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT. MANUALLY OPERATED EDGE- OR SURFACE MOUNTED FLUSH BOLTS AND SURFACE BOLTS SHALL NOT BE USED ON CAR DOORS.

GENERAL NOTES

1. All work shall be performed in accordance with National, State and Local regulations. Secure required permits, arrange with owner and/or appropriate persons for service outages before beginning work. Verify and coordinate all existing mechanical and electrical equipment to remain or to be salvaged for reuse, verify with owner.
2. All building operating systems for this work shall first receive the site Inspection and at work completion as may affect the work under this contract. Failure to provide site all our review the contractor under their responsibility to provide work that may be required to complete the work without additional cost to the owner.
3. Work to be performed under this contract shall include all demolition, site work, building installations and improvements to the property designated in the construction documents. The intent of the construction services is to provide a Happy's Noodlehouse restaurant completely in all respects with all work performed in a quality and workmanlike manner with the facility ready for occupancy when construction is complete.
4. Survey existing site and building conditions with consideration to ADA requirements and upgrade as required on items the contractor shall bring to the attention of the owner any conflicts, omissions, deviations or errors in the drawings and/or specifications which do not conform to the applicable zoning, code and other site requirements and/or to the applicable ADA requirements and other applicable permitting agencies. The contractor shall not be liable to the owner or the architect for any damages resulting from any such errors except that contractor shall be fully and exclusively liable upon failure to call attention to errors or omissions, deviations, conflicts or errors.
5. Contractor shall remove from the job site all debris, packing, debris etc. from kitchen equipment to dust block, clean the building interior fully at the completion of the project, the contractor shall leave the building cleaned dust free, clean all glass, remove stains, spots, marks and dirt from decorated work, clean hardware, remove paint splashes from all hardware, clean carpets and floors in the house.
6. If there are conflicts and/or errors between the plans and specifications, the contractor shall take precedence unless contractor notifies otherwise to the owner or owner's representative. It shall be the contractor's responsibility to notify the owner of the owner's agent of any conflicts, omissions, deviations or errors in the plans or specifications encountered during the bidding period and the course of the construction before continuing the work affected.
7. Coordinate all demolition operations with owner for shutdown periods and sequence of work. Protect existing furniture and equipment to remain and ensure continuing facility operations in general.
8. Remove all construction materials not scheduled for salvage and reuse, or those to become property of the owner, local authorities or utility companies, from the site and dispose of in accordance with local regulations. Consult with the owner, local authorities or utility companies all items to be salvaged and returned to the appropriate party. All items to be turned over to the owner, local authorities or utility companies shall be protected during demolition and removal and shall be delivered in the undamaged condition.
9. All items scheduled to be salvaged for reuse shall be removed with care, stored and protected from damage until salvaged items are incorporated in the new work. It shall be the contractor's responsibility to replace and/or replace any items scheduled for salvage and reuse that are damaged during the course of contract operations the owner shall determine the suitability of items salvaged items for reuse in the work.
10. Patch/repair/match all surfaces exposed by demolition work to match and align with existing adjacent surfaces scheduled to remain and prepare to receive new finishes as specified. Work shall include all prep and materials required remaining substrate acceptable and securely new finishes as specified in accordance with manufacturers written recommendations.
11. Where walls, columns or other supporting and/or bracing members are scheduled for demolition, temporary structural supports and bracing for the adjacent construction shall be provided and maintained until the permanent supporting structures are in place and able to support intended loads.
12. Terminate, cap and remove of abandoned electrical conduit, wiring, boxes, switches, etc. plumbing and piping, fixtures, etc. HVAC, equipment, controls, pumps, etc. as required and per code.
13. It is the responsibility of the G.C. to coordinate delivery, receiving, warehousing, final hook-up and removal of boxes of all various supplied owner equipment.
14. All owner equipment to be installed as per manufacturers specifications. Refer to equipment plan for location and schedule.
15. Verify existing gas and water capacity for new equipment requirements.
16. Existing construction and features to be protected from damage. Responsible party to make outstanding surfaces and repair all exterior damages.
17. G.C. to prepare all surfaces to receive new finishes per manufacturer specifications. Refer to exterior and interior finish schedules for materials and color selections.
18. The contract documents call for certain items to be supplied by the owner or others and installed by the general contractor. These items are to be furnished and installed by the owner or others. The general contractor shall coordinate the work of all trades and suppliers in the preparation of surfaces. Electrical and utilities for work to be performed by the owner or others. Contractor to receive equipment delivery and standing services for food service equipment. It is the contractor by the owner or by others are confirmed that the rough-in dimensions shown on the plans are correctly shown. Error in making services shall be corrected by the contractor performing the rough-in work at no additional cost to the owner.
Final electrical connections to food service equipment and food water cook, gas and ventilation connections to food service equipment shall be by electrical in the equipment schedule.

IDA
Innovative Design Architecture, Inc.
JOHN HA, AIA
510 LAWRENCE EXP.
SUITE # 103
SUNNYVALE, CA94085
TEL: (408) 245-0891
FEL: (408) 245-0519

OWNER
BENNY CHOO
2677 MISSION GREENS DR.
SAN JOSE CA 95148
408-891-8175

MANDALAY NOODLE TENANT IMPROVEMENT
760 E. CALAVERAS BOULEVARD
MILPITAS, CALIFORNIA 95035

REVISIONS

SHEET TITLE
PROPOSED FLOOR PLAN & FINISH SCHEDULE

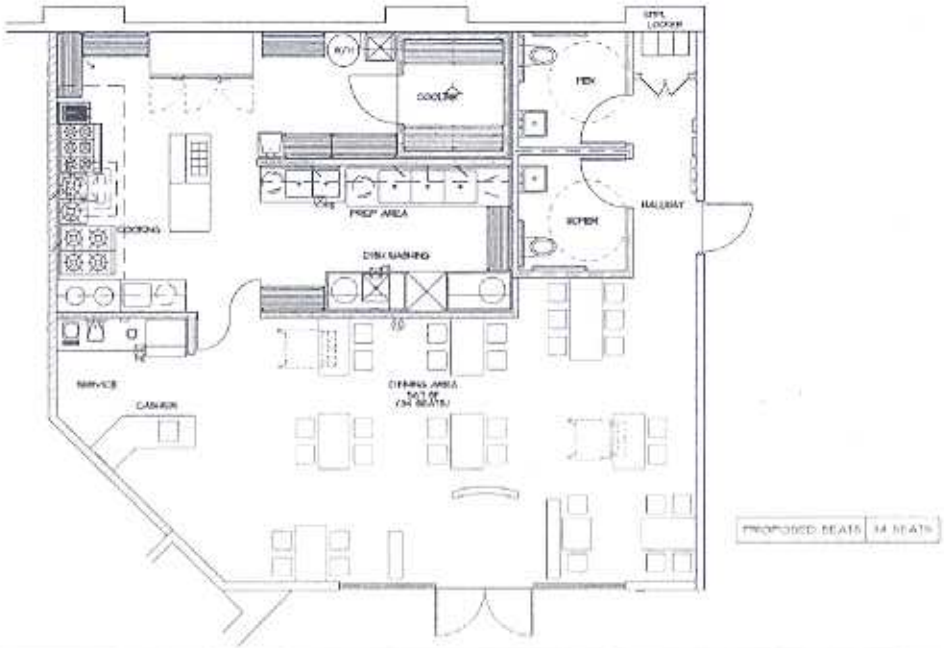
DATE
JUNE 21, 2007

PROJECT NO.
07-1001

SCALE
AS SHOWN

DRAWN
JUDY

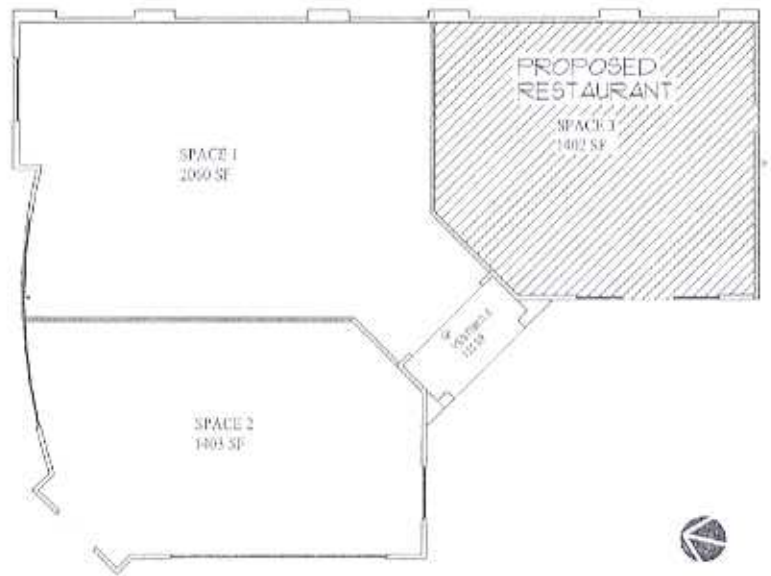
SHEET
A-2



FLOOR PLAN LAYOUT | 1/4" | 2

ZONE	AREA (APPROX.)
DINING	567 SF
KITCHEN & SERVICE	657 SF
RESTROOM&HALLWAY	178 SF
TOTAL	1402 SF

AREA CALCULATION | 1/4" | 2



LOCATION OF PROPOSED RESTAURANT | 1/8" | 1

IDA

Innovative Design Architecture, Inc.

JOHN HA, AIA
510 LAWRENCE EXP.
SUITE # 105
SUNNYVALE, CA94085
TEL: (408) 245-0891
TEL: (408) 245-0310

OWNER
BENNY CHOO
2677 MISSION GREENS DR.
SAN JOSE, CA 95148
408-891-8175

MANDALAY NOODLE TENANT IMPROVEMENT

760 E. CALAVERAS BOULEVARD
MILPITAS, CALIFORNIA 95035

REVISIONS

SHEET TITLE

DATE
JAN 21, 2021

PROJECT NO.
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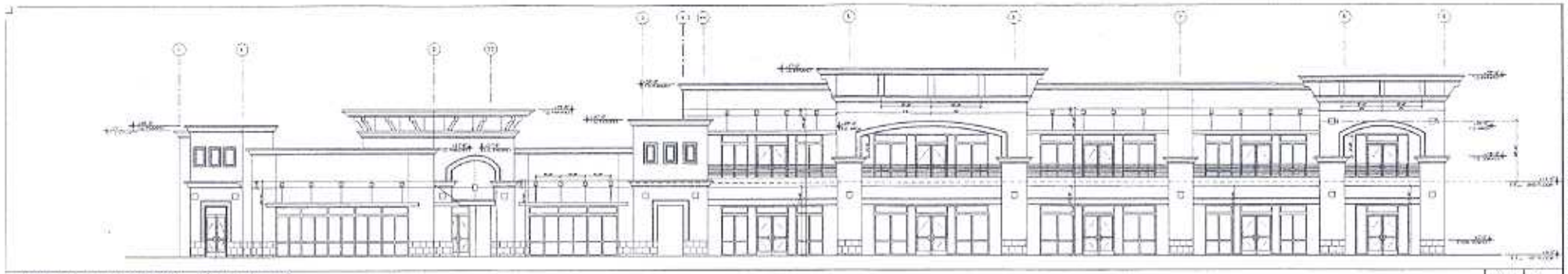
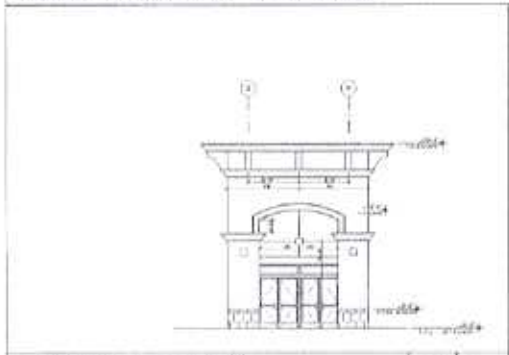
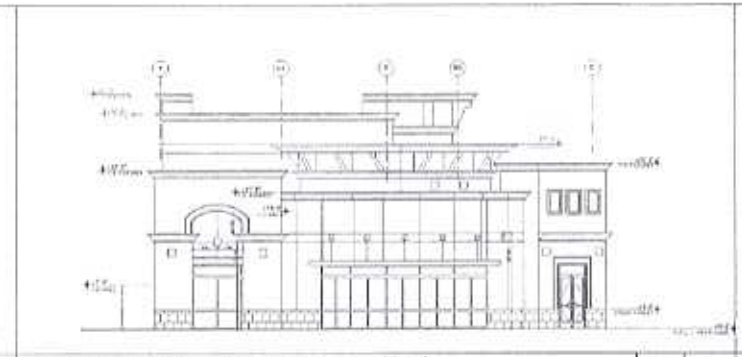
OF SHEETS



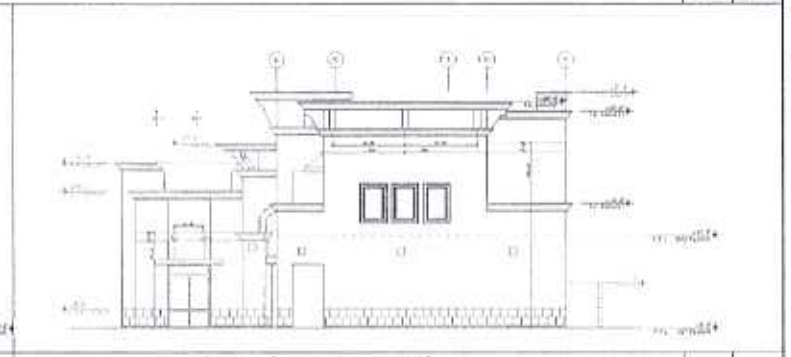
WEST ELEVATION (HILLVIEW) 1/8" 1



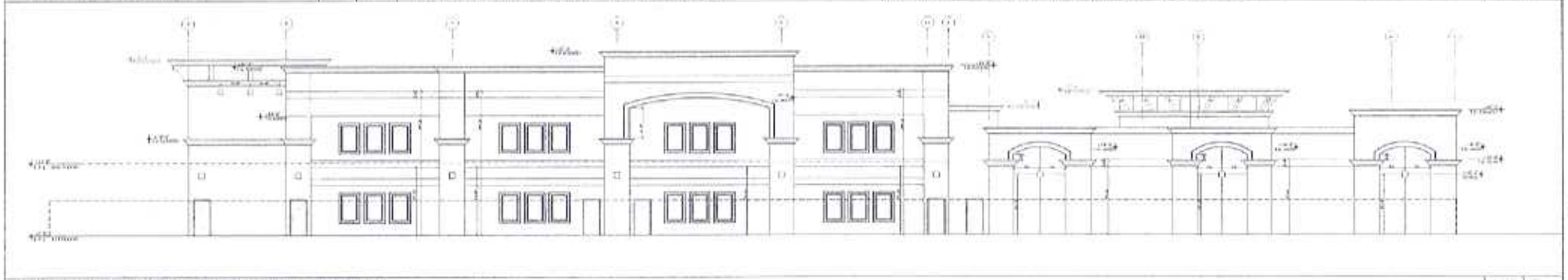
TOWER ELEVATION 1/8" 4



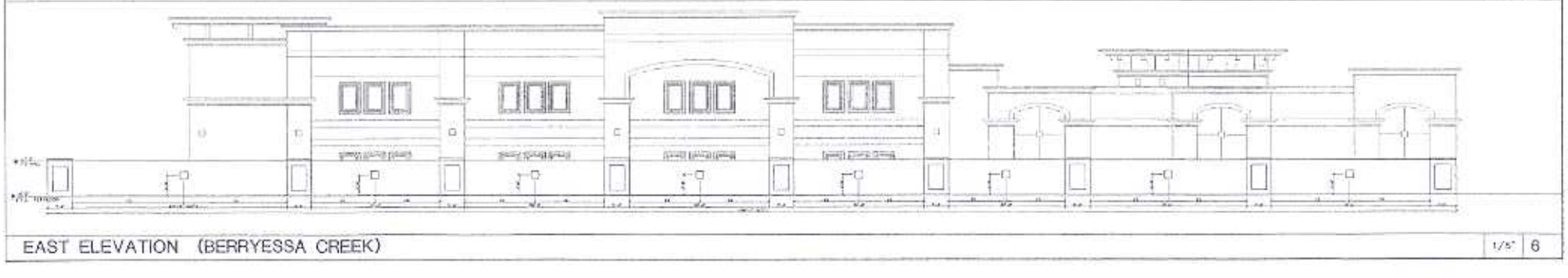
NORTH ELEVATION (CALAVERAS) 1/8" 3



SOUTH ELEVATION (LOS COCHES) 1/8" 2



EAST ELEVATION (BERRYESSA CREEK) 1/8" 5



EAST ELEVATION (BERRYESSA CREEK) 1/8" 6

IDA

Innovative Design Architecture, Inc.

JOHN HA, AIA
510 LAWRENCE EXP.
SUITE # 105
SUNNYVALE, CA94085
TEL (408) 245-0991
TEL (408) 245-0519

OWNER
BENNY CHOO
2677 MISSION GREENS DR.
SAN JOSE CA 95148
408-891-8175

MANDALAY NOODLE TENANT IMPROVEMENT

760 E. CALAVERAS BOULEVARD
MILPITAS, CALIFORNIA 95035

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SHEET TITLE

DATE FEB 1 2007 PROJECT NO. 07-1000

SCALE AS SHOWN DRAWN J-HBC

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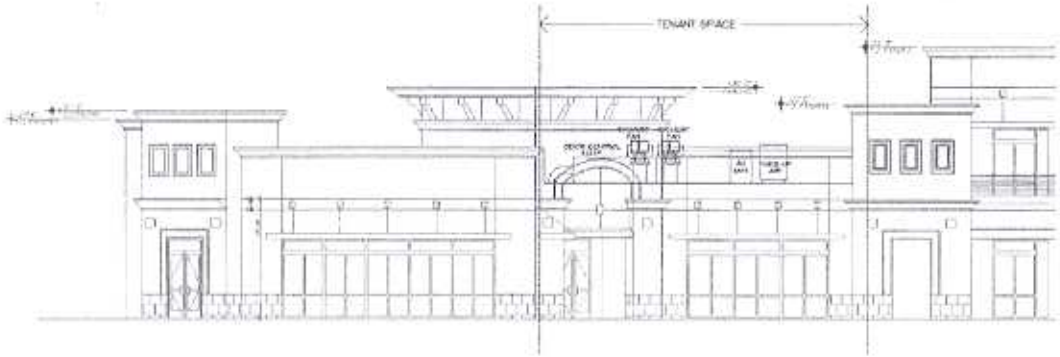
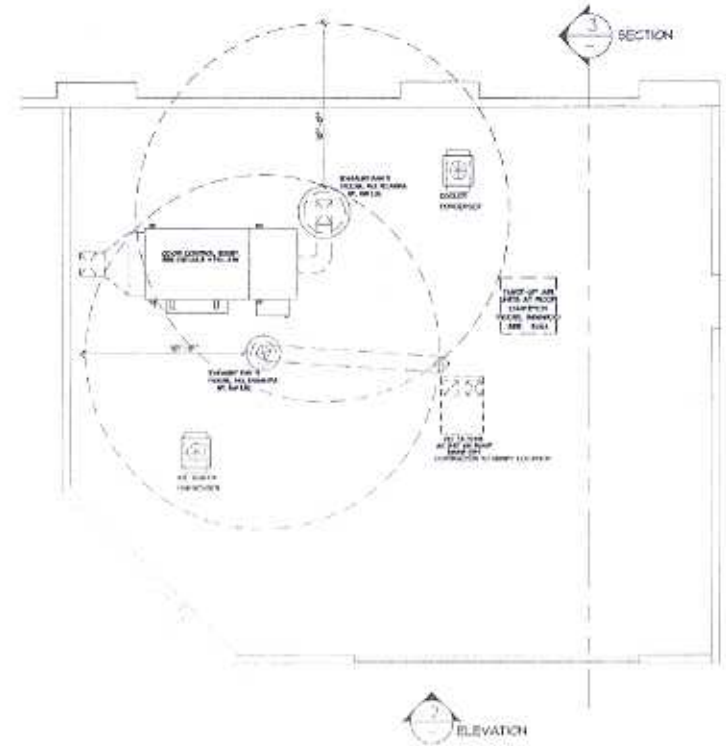
A-4

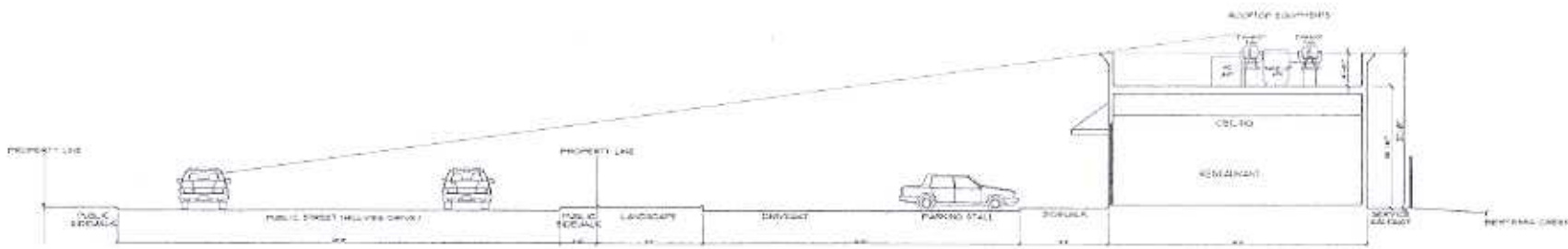
OF SHEETS



ELEVATION WITH EQUIPMENTS ON THE ROOF



ROOF PLAN | 1/4" | 1



CROSS SECTION WITH EQUIPMENTS ON THE ROOF | 1/8" | 1

IDA

Innovative Design Architecture, Inc.

JOHN HA AIA
510 LAWRENCE EXP.
SUITE # 100
SUNNYVALE, CA94085
TEL: (408) 245-0991
TEL: (408) 245-0319

OWNER
BENNY CHOO
2677 MISSION GREENS DR.
SAN JOSE CA 95148
408-891-6175

MANDALAY NOODLE
TENANT IMPROVEMENT
760 E. CALAVERAS BOULEVARD
MILPITAS, CALIFORNIA 95035

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PLANNING COMMENT FOR 10 WEEK

SHEET TITLE

DATE JAN 22, 2007 | PROJECT NO. 07-1007

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SHEET A-5

OF SHEETS

GENERAL NOTES FOR ESP CLEARAIR POLLUTION CONTROL UNITS

ELECTRICAL SERVICE FOR POLLUTION CONTROL UNIT

Refer to Wiring Diagram for:
- Voltage
- Horsepower
- Full Load Amps

CONSTRUCTION

PERIMETER BASE: 12 GA. Formed Channel
UNIT MATERIAL: G-90 16 GA. Galvanized Steel
HOUSING: All Externally Welded

DEBRIS SCREEN — PART # 30167

Model: GREASE CUTTER
- 24"W x 24"H x 2"D

Quantity: Refer to Model Number

ELECTROSTATIC CELLS

Model: E-24-H — PART # 12796
Model: E-24-HO (w/o Noberized) — PART # 12795
- 10000 VDC Ionizing Wires
- 5000 VDC Collector Plates
- 24"W x 24"H x 12"D

Quantity: Refer to Electrical Component Schedule

ELECTROSTATIC CELL POWER PACK

Output:
- 10000 VDC Ionizing Wires
- 5000 VDC Collector Plates
- Max. Amperage = 1.25A per Power Pack
- Running Amperage = 0.15A per Power Pack

Quantity: Refer to Electrical Component Schedule

MOISTURE SEPARATOR — PART # 30080

Model: EDO MOISTURE ELIMINATOR
- 24"W x 24"H x 4"D

Quantity: Refer to Model Number

WASH CYCLE INFORMATION

Hot Water Requirements:
- 160°F Min. - 180°F Max.
- 60 psi Min. - 80 psi Max.

FIRE EXTINGUISHING SYSTEM

Fire extinguishing system to be installed in accordance with NFPA-96. Refer to "FIRE PROTECTION SYSTEM NOTES" for information on supplier and installation.

Caution: Fire extinguishing system piping installed in the pollution control unit at job site should be coordinated with Layfard to ensure piping does not interfere with the pollution control units operation/performance. Improper installation may void ETL Listing of the pollution control unit.

IMPORTANT NOTE: Most building departments require separate pollution control unit and fire protection permits prior to installation. The pollution control unit permit is typically obtained through the plan review department and the fire protection permit from the fire prevention bureau. It is the responsibility of the installing contractor to check with local building departments for their requirements and to obtain necessary permits.

SPRAY ODOR CABINET w/ HEATER — PART # 19119

- Adjustable Tank
- Reliable 5 Gallon Container
- 100W Heater
- Adjustable Thermostat

OUTDOOR UNIT PROTECT WATER PIPE(S) AND DRAIN(S) FROM FREEZING WITH HEAT TAPE (BY OTHERS)

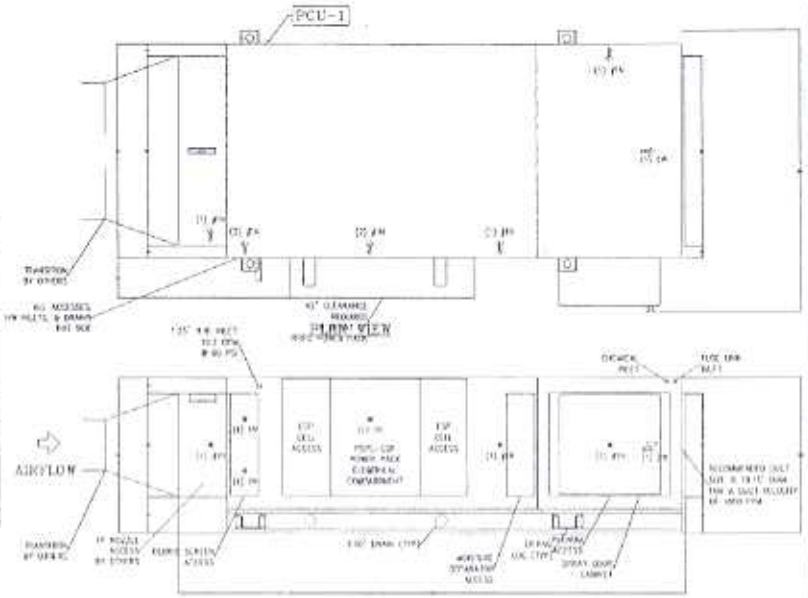
ESP SPARE COMPONENTS

DESCRIPTION	QTY. ENCLOSED
[illegible]	1 (12796)
[illegible]	1 (12795)
[illegible]	2 (12800)
G-Net 30-GALLON DRUM	8 (30480)
G-Net 55-GALLON DRUM	1 (30481)

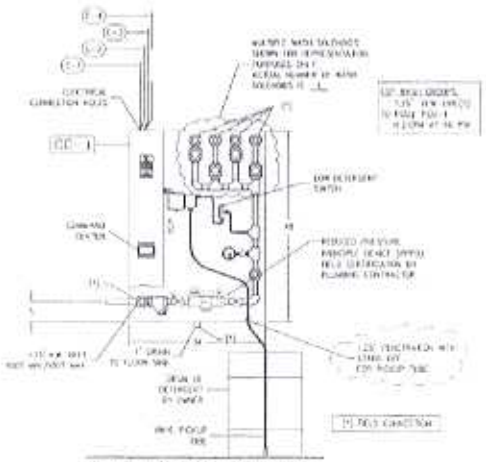
SPRAY ODOR SPARE COMPONENTS

DESCRIPTION	QTY. ENCLOSED
SPRAY ODOR - 5 GALLONS	1 (19067)

NOTE: WEIGHT TO THE UNIT IS 1650 POUNDS



ELEVATION VIEW



CONTROL CABINET ELEVATION

CONTROL CABINET WIRING NOTES

1. 120 WIRES AND GROUND FROM CONTROL CABINET TO SUPPLY VOLTAGE SERVICE BY ELECTRICAL CONTRACTOR
2. 120 WIRES FROM CONTROL CABINET TO SUPPLY FAN MOTOR STARTER. WIRE BY ELECTRICAL CONTRACTOR
3. 120 VAC 12/2 WIRES FROM CONTROL CABINET TO POLLUTION CONTROL UNIT. WIRE BY ELECTRICAL CONTRACTOR
4. 1 WIRE TO WALL STATION IF APPLICABLE. WIRE BY ELECTRICAL CONTRACTOR

PAGE 4 OF 5

CAPTIVEAIR

JOB: MANDALAY NOODLE	
LOCATION: MILPITAS, CA	
DATE: 2/26/2007	JOB #: 54762
DWG #:	DRAWN BY: DM-91
REV: 00	SCALE: 3/4"

IDA
Innovative Design Architecture, Inc.
JOHN HA, AIA
510 LAWRENCE EXP. SUITE # 105
SUNNYVALE, CA94085
TEL: (408) 245-0991
FEL: (408) 245-0315

DWN:
BENNY CHIDO
2877 MISSION GREENS DR.
SAN JOSE, CA 95148
408-891-8175

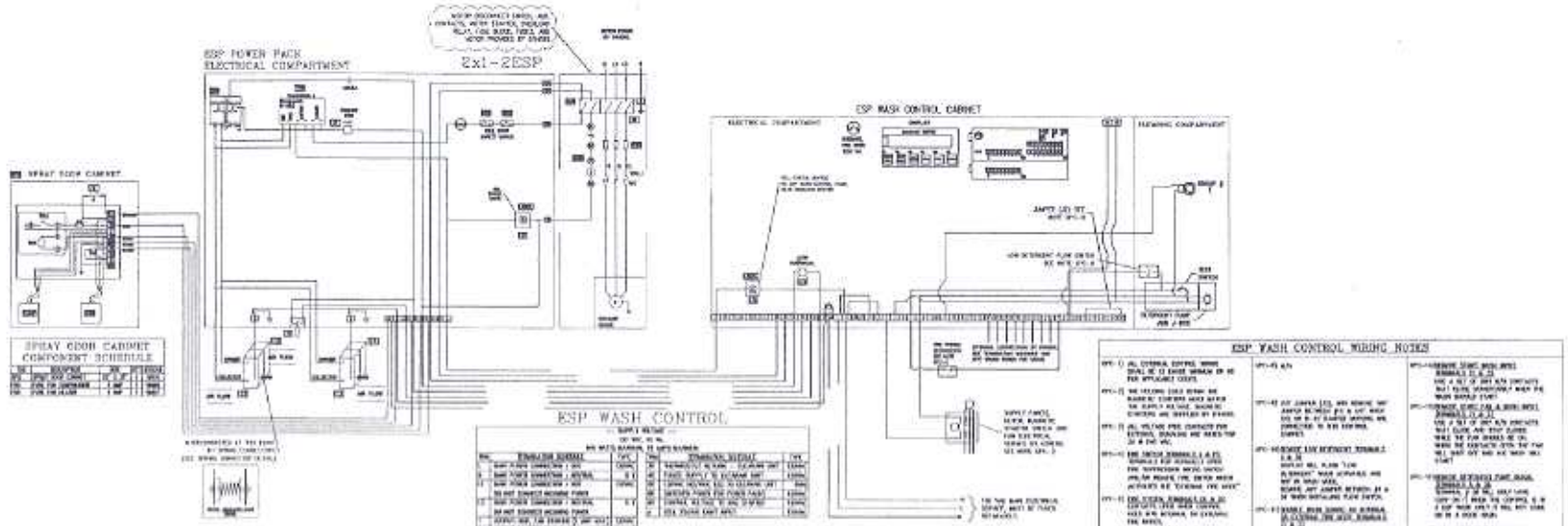
MANDALAY NOODLE
TENANT IMPROVEMENT
760 E. CALAVERAS BOULEVARD
MILPITAS, CALIFORNIA 95035

REVISIONS

SHEET TITLE

DATE: FEB 1 2007
PROJECT NO.: 07-0040
SCALE: AS SHOWN
DRAWN: JOHNA

SHEET
MH-4
OF SHEETS



This plan is made from available information, but measurements are to be verified by contractors, installers and others in connection with this job. Captiveaire accepts no responsibility for work done by contractors, installers and others, and will not allow any expense for changes made necessary by local building codes, ordinances, structural conditions or by the substitution of changes in equipment shown in this plan. The plan must be verified and approved by proper parties before fabrication can be started and approval shall not be made unless contractors, installers and others have reviewed applicable codes with code authorities. Reference is made to the general notes which are a part of these plans and all contractors, installers and others utilizing these plans are wholly the responsible for reviewing and becoming familiar with said general notes before commencing any work hereunder. Any inconsistencies between these plans and the general notes, or between these plans, the general notes and local building codes or ordinances must be immediately called to the attention of Captiveaire in writing so that any such inconsistencies can be resolved. Captiveaire must be notified of any changes made to the plan in a clear and consistent manner. Captiveaire will not be responsible for any incidental or consequential damages incurred by others as a result of contractors, installers and others failure to notify Captiveaire of changes to the plan. This plan is the property of Captiveaire and is not to be copied, reproduced, or distributed either in whole or in part. It is not to be used unless under Captiveaire supervision, directly or otherwise, nor may it be used in any manner for Captiveaire.

APPROVAL NOTICE

Prior to releasing the pollution control unit for fabrication, this drawing must be signed by an authorized representative of the company ordering the equipment and returned to CAPTIVEAIRE. By approving these drawings, the company ordering the equipment agrees to the general notes, accepts the equipment as shown, and has verified the following (and noted checked):

All dimensions such as holes & flanges, fans and equipment, motors and hot water heaters (if applicable), overall size of pollution control unit, clearances to beams and other obstructions.

IMPORTANT NOTICE

Unless otherwise noted, the pollution control units will be calculated to be installed in a room where they will not be subject to freezing. If any of the units are outdoor units or subject to freezing, Captiveaire must be notified in writing.

Review and approval

☐

APPROVED FOR FABRICATION
☐ without changes
☐ with changes as shown
☐

Signature Date

THE CAPTIVEAIRE POLLUTION CONTROL UNIT TESTING, LISTING AND COMPLIANCE STATEMENTS

IMPORTANT NOTE: Captiveaire Pollution Control Units are designed to meet the Underwriters Laboratories (UL) standards. Local codes may vary. Captiveaire must be notified in writing of local codes that may affect the pollution control unit design.

INTERTEK TESTING SERVICES

The pollution control unit has been tested and is UL listed.

The ESP2-PP is listed in Report # 4170965.

The ESP2-PP is listed in Report # 3000896-1.

PAGE 5 OF 5

CAPTIVEAIRE	JOB MANDALAY NOODLE
	LOCATION MILPITAS, CA
	DATE 2/26/2007 JOB # 54/640
	DWG # DRAWN BY DN-91
	REV 100 SCALE 3/4"

IDA
Innovative Design Architecture, Inc.
JOHN HA, AIA
510 LAWRENCE EXP. SUITE # 105
SUNNYVALE, CA94085
TEL: (408) 245-0991
FAX: (408) 245-0319

CONTACT:
HENRY CHOO
2677 MISSION GREENS DR.
SAN JOSE, CA 95148
408-891-8175

MANDALAY NOODLE TENANT IMPROVEMENT

760 E. CALAVERAS BOULEVARD
MILPITAS, CALIFORNIA 95035

REVISIONS

SITE PLAN

DATE FEB 1 2007 | PROJECT NO 07-0002

SCALE AS SHOWN | DRAWN JHOO

SHEET MH-5

OF SHEETS

Letter of Explanation Regarding Proposal

Date: Aug. 10, 2007

Attn: City of Milpitas Planning Division

Mandalay Noodle Restaurant
Address : 760 E. Calaveras Blvd, Suite, Milpitas 95035

This project is to propose new restaurant in empty space with existing electrical, mechanical and plumbing. The space has new H/C accessible men and women restrooms. There is no exterior revision and no structure revision.

The menu of this restaurant is almost hot noodle soups(beef, chicken, seafood and etc) and meats over rice. Business Hours will be 10:00am to 9:00pm. Food materials will be delivered early in the morning.

Should you have further questions, please feel free to contact me at (408) 891-8175

Sincerely,

Benny Choo
Tenant in the proposed restaurant