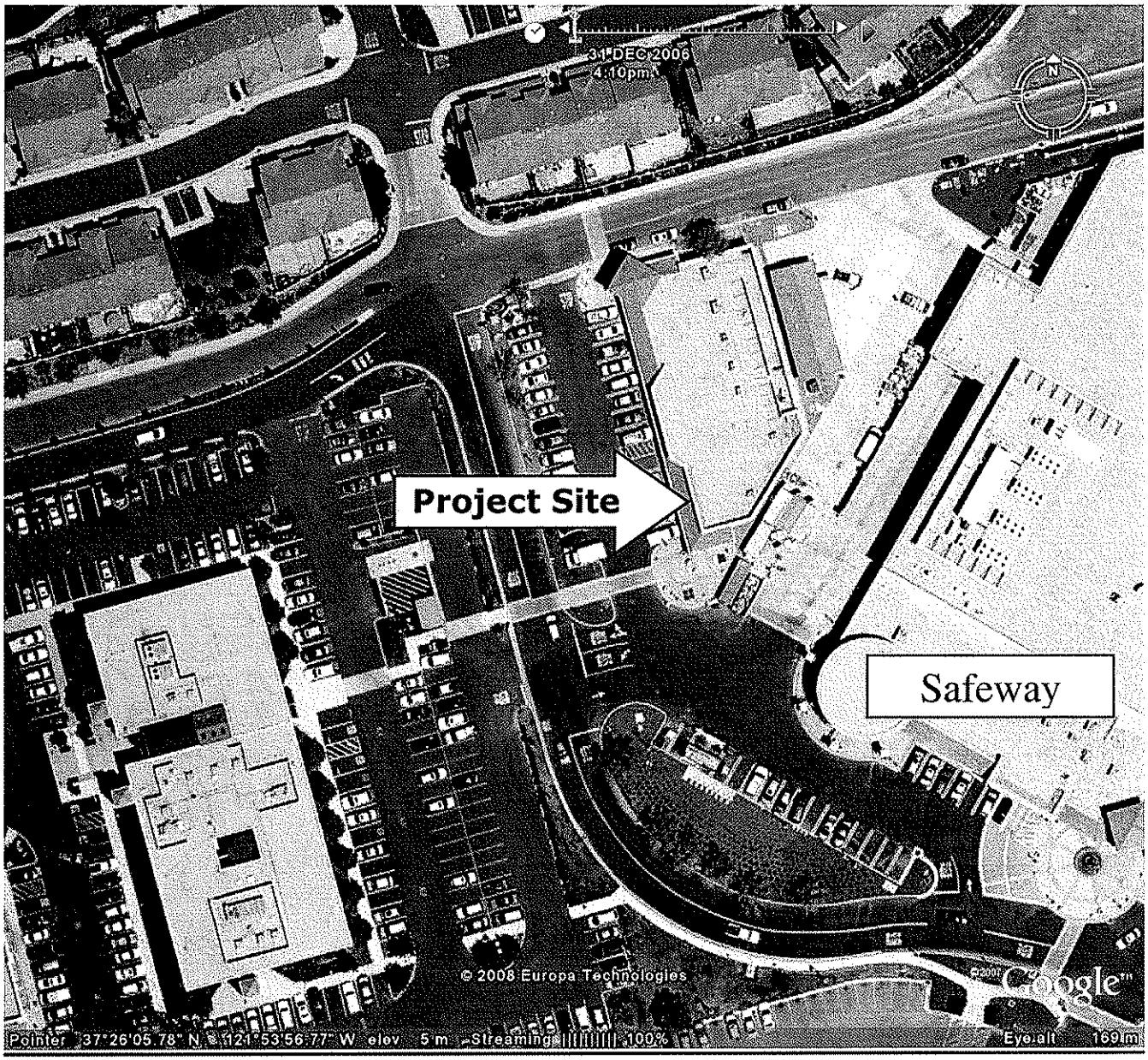
MILPITAS PLANNING COMMISSION AGENDA REPORT

Meeting Date: March 12, 2008

PUBLIC HEARING

APPLICATION:	**CONDITIONAL USE PERMIT UP08-0005, Cheese Steak Shop**
APPLICATION SUMMARY:	A request to allow a take out restaurant.
LOCATION:	136 N. Milpitas Blvd.
APPLICANT:	George Shen, 565 Los Pinos Ave., Milpitas, CA 95035
OWNER:	Shapell Industries
RECOMMENDATION:	**Staff recommends that the Planning Commission:** **1. Close the public hearing; and** **2. Adopt a Resolution approving the project subject to findings and conditions of approval.**
PROJECT DATA: General Plan/	
Zoning Designation:	Town Center (TC)/ Town Center (TC)
Parking:	
Required/Provided	7/7
Seats Proposed:	14
CEQA Determination:	Categorically exempt from CEQA pursuant to Section 15301 (Existing Facilities)
PLANNER:	Judie Gilli, Associate Planner
PJ:	2516
ATTACHMENTS:	A. Project Plans B. Request from Applicant C. Resolution

LOCATION MAP



Not to Scale

BACKGROUND

The Town Center plaza was approved by Milpitas City Council in May 2004. Since then, there have been many subsequent entitlements approvals including but not limited to exterior modifications such as new store frontages and signs. The project is located within the Town Center zoning district. According to Section 22.04-9, take out restaurants are conditionally permitted. The application is submitted pursuant to Section 57, Conditional Use Permits.

PROJECT DESCRIPTION

The applicant is requesting to operate a restaurant located at 136 North Milpitas Blvd. The proposed restaurant is 1,021 square feet and will offer eating in and take out cheese steak sandwiches. Currently, the 1,021 square foot space is vacant and with the approval of this conditional use permit, the proposed restaurant will be the first occupant of the space. The applicant's business description is attached.

Land Use Compatibility

The proposed restaurant is located in a space adjacent to various commercial uses. Other uses within the plaza include a grocery store, restaurants, optical store, jewelry store and beverage shops. The proposed use is compatible with its surrounding uses.

Parking

The proposed use requires one space for every 2.5 seats for the dining in area and one space for every 50 square feet of take out counter area. The table below shows the parking required and provided.

TABLE 1

USE	PROPOSED	DEMAND	REQUIRED SPACES
Dining In Area	14 Seats	1 space for every 2.5 seats	5
Take Out Counter	104 square feet	1 space for every 50 s.f	2
TOTAL REQUIRED			**7**
TOTAL PROVIDED			**7**

The proposed use requires 5 spaces and the shopping mall allocates 5 parking spaces for this space. The additional two spaces required for the take out counter is provided on the project site, for a total of seven on-site parking spaces provided. The proposed project complies with the City's parking requirements.

ADOPTED PLANS AND ORDINANCE CONSISTENCY

Conformance with General Plan

The project conforms to 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-G-1 Maintain a land use program that balances Milpitas' regional and local roles by providing for a highly amenable community environment and a thriving regional industrial center.

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

The proposed project is consistent with Implementing Policy 2.a-G-1 in that the use will provide a unique eating establishment for the City of Milpitas. The proposed project is consistent with Implementing Policy 2.a-I-3 in that the restaurant adds to the balanced range of services that Milpitas provides.

Conformance with Zoning Ordinance

The proposed project is located in the Town Center (TC) zoning district and is conditionally permitted with a Conditional Use Permit. With the approval of this application, the proposed project conforms to City's Zoning Ordinance.

ENVIRONMENTAL REVIEW

The Planning Division conducted an initial environmental assessment of the project in accordance with the California Environmental Quality Act (CEQA). Planning Staff conducted an environmental assessment in accordance with the California Environmental Quality Act (CEQA). This Project is categorically exempt from further environmental review pursuant to Class 1, Section 15001 ("Existing Facilities") of the CEQA Guidelines.

PUBLIC COMMENT/OUTREACH

Staff publicly noticed the application in accordance with City and State law. As of the time of writing this report, there have been no inquiries from the public.

CONCLUSION

The proposed project is consistent with the City's Zoning Code and is compatible with its surrounding uses. Staff recommends that the Planning Commission adopt Resolution 08-009 approving the project subject to findings and conditions of approval.

RECOMMENDATION

STAFF RECOMMENDS THAT the Planning Commission approve **CONDITIONAL USE PERMIT UP08-0005**, subject to the attached Resolution and Conditions of Approval.

Attachments:

A. Project Plans

B. Project Description from Applicant

C. Resolution

Description of the Business:

Business Type:

Philadelphia type of Cheese Steak Sandwich, Franchised, Headquarter located in Hercules. 25 stores in Bay Area as of Feb. 2008. Website: http://cheesesteakshop.com

Style:

Seating in or Take-out Sandwich shop with 24 seats inside. 4~8 seats outside. All outdoor chairs and tables will be locked after store closed just as Erik's Deli.

Business Hours:

10:30 am to 9 pm Monday through Saturday.
11 am to 8 pm on Sunday.

Beverage Served:

Only soft fountain drink from Pepsi Fountain Drinks and Bottle Drinks from Pepsi Family (Sobe, Gatoraid, Aquafina Water)

Food Process:

Frozen portioned steak or chicken shipped from Philadelphia and distributed by local Sysco warehouse, put on a grill and chop, heated with melt cheese. Served with only one kind of bread, Armorosa roll, also shipped from Philadelphia and distributed by Sysco. Side orders served include French Fries, Pre-seasoned curly fries, Thin Cut Onion Rings and various kind of chips. Very simple and straight.

Material Delivery:

All major materials are delivered by Sysco, the largest food distributor in the nation, twice a week.

Garbage and grease disposition:

Garbage, water, will comply with city code and put inside dumpster and behind the closed wall provided by the landlord. Grease will be trapped by grease trapper before going into sewage system.

Interial & Exterial decoration:

Signage will follow strictly by Franchise and city and landlord standard and criteria. Interial design mainly by having Cheese Steak Shop store pictures from Philadelphia and other Cheese Steak shops in the Bay Area. Nothing spectacular and having only one Flat Panel TV on the wall, volume will be controlled in such way that wouldn't be heard from outside. Sports pages of daily Newspaper will be posted on the wall for standing up customers to read while eating the sandwiches.

This is a very simple, quiet sandwich shop. It's been around for over 25 years and has existing 25 stores around Bay Area. The locations can be found on our website.

2/19/08

GEORGE SHEN
565 LOS PINOS AVE
MILPITAS, CA 95025

RESOLUTION NO. 08-009

A RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF MILPITAS, CALIFORNIA, APPROVING CONDITIONAL USE PERMIT UP08-0005, THE CHEESE STEAK SHOP, TO ALLOW THE OPERATION OF A RESTAURANT WITH TAKE OUT LOCATED AT 136 NORTH MILPITAS BOULEVARD

WHEREAS, on February 19, 2008, an application was submitted by George Shen, 565 Los Pinos Ave., Milpitas, CA 95035, to allow the operation of a restaurant with take out, located at 136 N. Milpitas Blvd. (028-12-019) within the Town Center (TC) Zoning district; and

WHEREAS, the Planning Division completed an environmental assessment for the project in accordance with the California Environmental Quality Act (CEQA), and recommends that the Planning Commission determine this project is categorically exempt per Section 15301, (Existing Facilities) of the California Environmental Quality Act (CEQA) Guidelines.

WHEREAS, on March 12, 2008, the Planning Commission held a duly noticed public hearing on the subject application, and considered evidence presented by City staff, the applicant, and other interested parties.

NOW THEREFORE, the Planning Commission of the City of Milpitas hereby finds, determines and resolves as follows:

Section 1: The recitals set forth above are true and correct and incorporated herein by reference.

Section 2: The project is categorically exempt per Section 15301, (Existing Facilities) of the California Environmental Quality Act (CEQA) Guidelines.

Section 3: The proposed use, at the proposed location will not be detrimental or injurious to property or improvements in the vicinity nor to the public health, safety and general welfare in that it meets all requirements of the City's Zoning Ordinance and General Plan.

Section 4: The proposed use is consistent with the Milpitas General Plan in that it meets General Plan Policy 2.a-G-1 and 2.a-I-3.

Section 5: The proposed use is consistent with the Milpitas Zoning Ordinance in that the proposed use meets all the requirements set forth by the Zoning Ordinance.

Section 5: The Planning Commission of the City of Milpitas hereby approves conditional use permit UP08-0005, The Cheese Steak Shop, subject to the above Findings, and Conditions of Approval attached hereto as Exhibit 1.

PASSED AND ADOPTED at a regular meeting of the Planning Commission of the City of Milpitas on March 12, 2008.

_____
Chair

TO WIT:

I HEREBY CERTIFY that the following resolution was duly adopted at a regular meeting of the Planning Commission of the City of Milpitas on February 27, 2008, and carried by the following roll call vote:

AYES: COMMISSIONERS:
NOES: COMMISSIONERS:
ABSTAIN: COMMISSIONERS:
ABSENT: COMMISSIONERS:

_____
Secretary of the Planning Commission

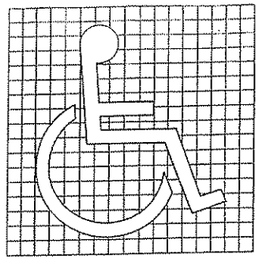
EXHIBIT 1

CONDITIONAL USE PERMIT UP08-005
PJ # 2516

A request for a conditional use permit to allow a restaurant (with take out). Interior tenant improvements and signage are proposed.
136 N. Milpitas Blvd.

SPECIAL CONDITIONS

1. The owner or designee shall develop the approved project in conformance with the approved plans and color and materials board approved by the Planning Commission on March 12, 2008, in accordance with these Conditions of Approval. (P)
2. Any deviation from the approved site plan, floor plans, elevations, materials, colors, landscape plan, or other approved submittal shall require that, prior to the issuance of building permits, the owner or designee shall submit modified plans and any other applicable materials as required by the City for review and obtain the approval of the Planning Director or Designee. If the Planning Director or designee determines that the deviation is significant, the owner or designee shall be required to apply for review and obtain approval of the Planning Commission, in accordance with the Zoning Ordinance. (P)
3. UP08-0005 shall become null and void if the project is not commenced within 18 months from the date of approval. Pursuant to Section 64.04-2 of the Zoning Ordinance of the City of Milpitas, since the project requires the issuance of a building permit, the project shall not be deemed to have commenced until the date of the building permit is issued. (P)
4. Pursuant to Section 64.04-1, the owner or designee shall have the right to request an extension of UP08-0005 if said request is made, filed and approved by the Planning Commission prior to expiration dates set forth herein. (P)

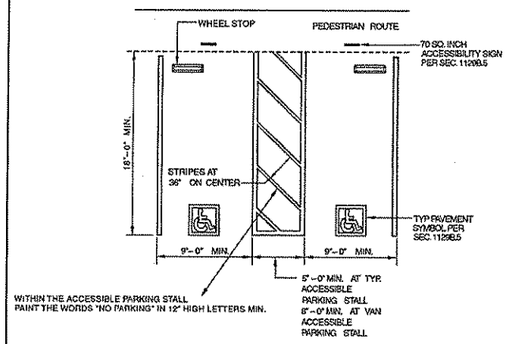


(a) SYMBOL PROPORTIONS

(b) DISPLAY CONDITIONS

INTERNATIONAL ACCESSIBILITY SYMBOL

1 ACCESSIBILITY SYMBOL



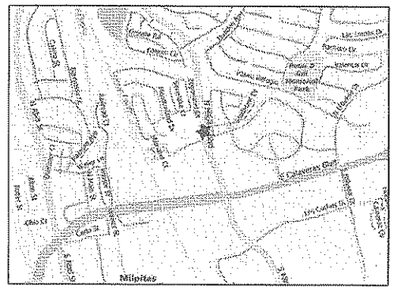
THIS DIAGRAM ILLUSTRATES THE SPECIFIC REQUIREMENTS OF THESE REGULATIONS AND IS INTENDED ONLY AS AN AID FOR BUILDING DESIGN AND CONSTRUCTION.

2 ACCESSIBILITY PARKING Scale: N.T.S.

TACTILE EXIT SIGNS

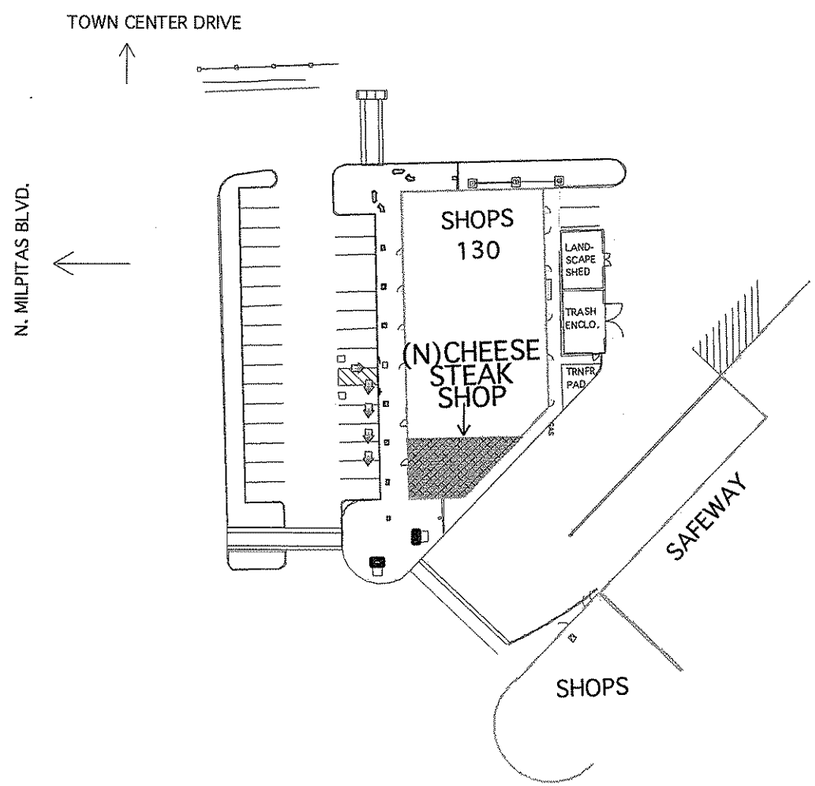
1. WHERE REQUIRED TACTILE EXIT SIGNS SHALL BE REQUIRED AT THE FOLLOWING LOCATIONS:
   1. EACH GRADE-LEVEL EXT. EXIT DR SHALL BE IDENTIFIED BY THE TACTILE EXIT WITH THEWORD, "EXIT."
   2. EACH EXIT DOOR THAT LEADS DIRECTLY TOA GRADE-LEVEL EXTERIOR EXIT BY MEANS OFA STAIRWAY OR RAMP SHALL BE IDENTIFIED BY A TACTILE EXIT SIGN WITH THE FOLLOWING WORDS AS APPROPRIATE:
      - A. "EXIT STAIR DOWN"
      - B. "EXIT RAMP DOWN"
      - C. "EXIT STAIR UP"
      - D. "EXIT RAMP UP"
   3. EACH EXIT ACCESS DOOR FROM AN INTERIOR ROOM OR AREA TO A CORRIDOR OR HALLWAY THAT IS REQUIRED TO HAVE A VISUAL EXIT SIGN, SHALL BE IDENTIFIED BY A TACTILE EXIT SIGN WITH THE WORDS, "EXIT ROUTE."
   4. EACH EXIT ACCESS DOOR FROM AN INTERIOR ROOM OR AREA TO A CORRIDOR OR HALLWAY THAT IS REQUIRED TO HAVE A VISUAL EXIT SIGN, SHALL BE IDENTIFIED BY A TACTILE EXIT SIGN WITH THE WORDS, "EXIT ROUTE."
   5. EACH EXIT DOOR THROUGH A HORIZONTAL EXIT SHALL BE IDENTIFIED BY A SIGN WITH THE WORDS, "TO EXIT."

3 ACCESSIBILITY SIGNS



MILPITAS TOWN CENTER

4 VICINITY MAP Scale: N.T.S.



SITE PLAN, N.T.S.

LEGEND

- ⇦ HANDICAP ACCESSIBLE PATH OF TRAVEL: 4'-0" MIN. WIDTH
- ▨ DEDICATED PUBLIC ACCESS AREA

NOTE:

PATH OF TRAVEL & (E) HANDICAP SPACES & (E) TRASH ENCLOSURE, & PLACEMENT OF FIRE HYDRANTS PREVIOUSLY APPROVED BY CITY OF MILPITAS PER MILPITAS TOWN CENTER CONSTR. DRAWINGS' PREVIOUS SUBMITTAL & APPROVAL

NOTES:

1. TYPE OF BUSINESS: RESTAURANT
2. OCCUPANCY TYPE: GROUP B
3. OCCUPANCY LOAD: 23-DINING
   2-KITCHEN
   25-TOTAL
4. METAL STUD CONSTRUCTION

SQUARE FOOTAGES:

KITCHEN	= 529 sf
DINING	= 351 sf
HALL & RESTROOM	= 141 sf
TOTAL	= 1021 sf

OCCUPANT LOAD CALCULATIONS:

ROOM AREA		LF	OCC. LOAD
KITCHEN	529 sf	200	2
DINING	351 sf	15	23

REQUIRED MINIMUM EXIT = 1
REQUIRED MINIMUM EXIT WIDTH = 3'-0"
PER CBC 1003.3.1.3

REVISIONS	BY

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CHEESE STEAK SHOP
136 N. Milpitas Blvd.
Milpitas, California

Date	01/29/08
Scale	AS NOTED
Drawn	BJL
Job	0724
Sheet	A1
Of	Sheets

EQUIPMENT SCHEDULE (all items may not appear on the plans)

ID	Description	Manufacturer	Model #	Size	Accessories	Remarks
Equipment						
1	3 Hole Pot Sink	SSP	3C17x17-2-18	91"x22.5"	w/ faucet	must have lever-type handles
2	Mop Sink	ADVANCE TABCO	9-OP-20	16"x20"	w/ faucet	mop rack and cleaning supply shelf abv.
3	Prep Sink	SSP	1C17x17-D-18	37 1/2"x22.5"	w/ faucet	must have lever-type handles
4	Hand Wash Sink	ADVANCE TABCO	7-PS-60	10"x14"x5"	w/ faucet	must have lever-type handles
5	2 Door Reach-In Refrig.	TRUE	T-49	54"x29.5"x78 3/8"	w/ casters	
6	2 Drawer Undercounter Refrig.	DELFIELD	D4432N	32"x31.5"x34"	w/ casters	
7	2 Door Undercounter Refrig.	TRUE	TUC-60	60"x30"x30"	w/ casters	
8	Single Door Undercounter Sandwich Table Refrig.	TRUE	TSSU-27-8	27"x30"x43"	w/ casters	
9	Walk-In Freezer	COLD STORAGE or DURA-COLD		5-sided x8'-0" = 42 s.f.		Flash to ceiling and wall w/mesh on 2x4 frame
10	Thermostatic Griddle	WOLF	IRG-72	72"Wx24"D	w/ castors	Stand - IRG 72SS
11	Fryer	PITCO FRIALATOR	2-SG14RS/FD	31"x34 3/8"x46"	w/ castors	
12	Hood System	CAPTIVEAIRE	CWCC-FL-250	10'0"x4'-0"		
13	Single Door Reach-In Freezer	TRAULSEN	G12010	30"x35"x84"	w/castors	
15	Stainless Steel Preparation Table	ADVANCED TABCO	ELAG-243	24"x36"		
16	6 High Stack Lockers	KELMAX	EL6	12"x12"x78"		
17	Cash Register					
18	Pepsi Merchandiser			24"x25"x62"		
19	Soft Drink Fountain System and Ice Machine	CORNELIUS ENDURO 200	621054501			see det 3 Sht A5 for accessibility
20	Coat Hanger			2'-0"x1'-0"		
21	Utility Shelf	METRO	2172NK3	21"x 72"		over 3-pot sink & prep area
22	Four-Shelf Wire Units	METRO				6 of them which equals the required 96 lineal feet
23	Chip Display Rack					
24	Box of Bag Syrup			17"x34"x24"		rack provided by Pepsi
25	Menu Board					
26	Utility Shelf	METRO	1824NK3	18"x12"		over mop sink
28	Depository Safe (Under the Counter)					
29	Trash Receptacle	AAA	TR1 OAK	20"x20"x47"		
30	Lipton Iced Tea Machine	CORNELIUS	3	11.22"x18.5"x20.26"		
32	CO2 Tank or Cylinder (To carbonate pepsi fountain)			1' dia.		
33	Waste Oil Container	PITCO	FAT VAT	12"x15"x35.5"		
34	Mop Sink Faucet	TNS	B0665BSTP			
35	Pre-Rinse Spray Nozzle	TNS	B0133/B0156			
36	Prep Sink Faucet	TNS	B-1126			

The thermal barrier is not required in cooler and freezer walls when:

1. The foam plastic insulation has a flame-spread rating of 25 or less when tested in a minimum 4-inch (102mm) thickness;
2. Has flash and self-ignition temperatures of not less than 600 F and 800 F (316 C and 427 C), respectively;
3. Is covered by not less than 0.032-inch(0.8 mm) aluminum or corrosion-resistant steel having a base metal thickness not less than 0.0160 inch (0.4 mm) at any point; and
4. Is protected by an automatic sprinkler system. When the cooler or freezer is within a building, both the cooler or freezer and that part of the building in which it is located shall be sprinklered.

NOTES:

1. Gap under exterior doors to not exceed 1/4". Provide self-closing hinges on all ext. doors (if not equipped).
2. Phone to be located by register, on back wall, by wall near service counter.
3. Route of COS bag lines to go along wall.
4. Entrance signage: The building entrance shall be identified with a standard international symbol of accessibility. This sign shall be installed on the wall adjacent to the latch outside of the door. Mounting height shall be 60 inches above the finish floor to the center line of the sign.
5. Floor sinks will be installed flush with the finished floor surface.

Standard Metal Stud & Ceiling Joist Table

Interior Non-Load Bearing Partitions (both flanges supported)

Size (in.)	Gauge	Stud Spacing (in.) 12	16	24	Stud Spacing (in.) 12	16	24
		Allowable Height (ft.-in.)			Web Stiffening Height (ft.-in.)		
3-5/8	25	15-10	13-8	11-2		>9-7	>6-4
	20	20-11	19-0	16-7			
6							
	20	31-8	28-10	23-10			

No punchouts or holes drilled within 12" of stud ends. Track gauge same as stud with 1" track leg height.

Ceiling Joist - Top Flange Braced 48" O.C.				
Size (in.)	Gauge	Joist Spacing (in.) 12	16	24
		Allowable Single Span (ft.-in.)		
3-5/8	20	10-8	9-8	8-0
6	20	15-10	13-10	10-6

*If stud height exceeds table, web stiffeners are required. A web stiffener is a 6" length of stud secured to the stud web at both ends of the stud, with four (4) #8 pan-head screws.

FOR ALL INSTALLATIONS THAT DO NOT COMPLY WITH THE STANDARD METAL STUD TABLE, SUBMIT TO THE BUILDING DIVISION FOR APPROVAL, TWO (2) COPIES OF THE FOLLOWING INFORMATION PRIOR TO INSTALLATION.

A.Cover sheet with the following information:
1.Job site address, contact person, telephone number
2.Manufacturer's name
3.Listing agency and report numbers
4.Provide the following for each stud or joist:
a.Size
b.Type
c.Gauge
d.Spacing
e.Actual height or span of stud or joist
f.Web crippling calculation and indicate if web stiffening is required
g.Tract size, type, and gauge
B.Copy of the listing agency report (i.e., ICBO, ES, UL, etc.)
1.Highlight on the applicable tables the size, gauge, spacing, and allowable height and spans.
C.Provide installation instructions and details for any special conditions such as:
1.Web stiffeners
2.Wall intersections
3.Door Jams
4.Ceiling joists connections to walls
5.Bracing details for both walls and joists systems when sheathing material is not provided on both flanges for their entire length

Load bearing (traverse and axial) steel stud and joist installations must be installed in accordance with an engineer designed drawing submitted at time of plan review of the project.

CEILING FINISH NOTES:

1. DINING AREA/HALLWAY:
A) Extend (E)Grid @ 10'-0" as req'd. & provide matching panels as needed.

B) Gyp Bd Drop Soffit at 8'-0" abv. F.F. to be painted Kelly Moore Brighton Beach (KM-4070). Underside of soffit to be painted with enamel K.M. Glazed Ginger (KM-4001).

2. KITCHEN AREA:
Extend (E)2'x4' suspended acoustic ceiling @ 10'-0" & verify panels are washable, smooth, (nonabsorbent), and white (light reflectance value of 70 % or greater). If not, replace with USG Sheetrock Lay-in Ceiling Panels, Vinyl, Climaplus w/Firecode.

3. TOILET ROOM
Gyp. Bd. Clg. @ 8'-0" to be painted w/enamel K.M. Glazed Ginger.

FLOOR FINISH NOTES:

1. DINING & HALLWAY:
Ceramic tile (selected by Owner) w/integral coved base.

2. KITCHEN AREA & TOILET ROOM:
4"x4" non-slip quarry tile (selected by owner) with integral coved base, smooth cer. tile under equipment, sloped to drain.

WALL FINISH NOTES:

1. DINING AREA/HALLWAY:
5/8" gypsum board with smooth texture and enamel paint with 48" high Ceramic Tile wainscot (see detail 2-A, sheet A4). Tile to be selected by Owner. Gyp Bd Walls above wainscot to be painted Kelly Moore Glazed Ginger (KM-4001).

2. KITCHEN AREA:
5/8" gypsum board with smooth texture and enamel paint with FRP White (10' high panels w/ light reflectance value of 70%).

3. TOILET ROOM:
5/8" gypsum board with stipple finish and K.M. Tortilla Chip enamel paint with 48" Fiberglass Reinforced Plastic wainscot at all walls (light reflectance value of 70 % or greater).

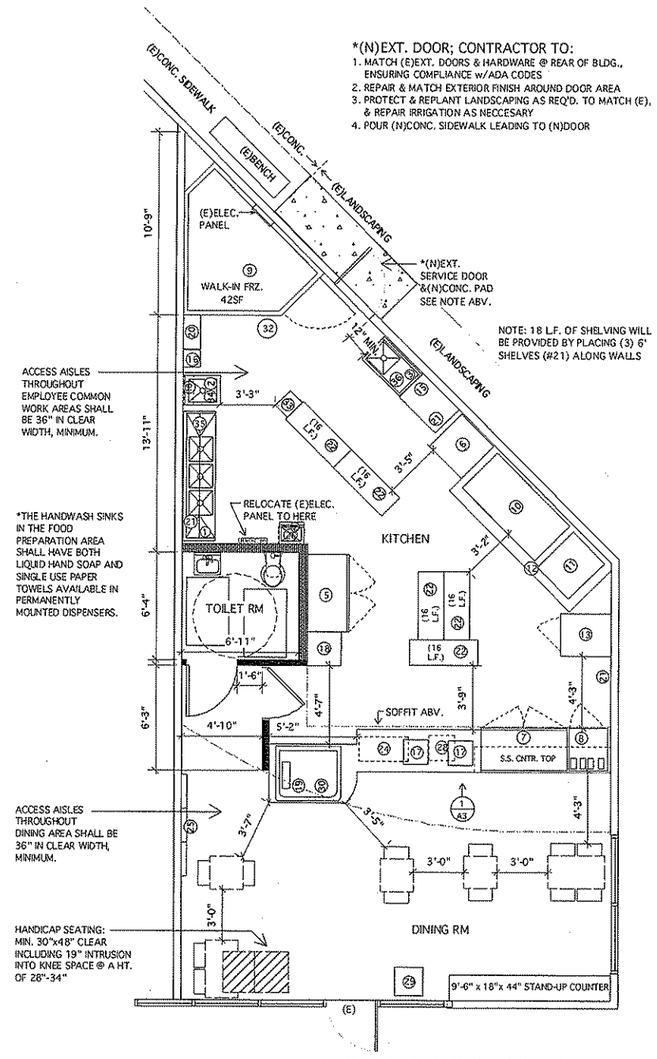
4. HOOD AREA:
Full height stainless steel panels full length behind 10' hood over grill and fryer.

EQUIPMENT NOTES

1. Equipment shall be installed so as to facilitate cleaning under and around equipment, and of all adjacent surfaces. Equipment should be sealed to adjacent walls and/or other equipment where applicable, or should be spaced away from adjacent walls and equipment at least 6" for every 4 linear ' of equipment.

2. All interior shelving to be coved with plastic laminate or melamine laminate. All ext. counters abutting walls or vertical surfaces to be coved. See detail 5/sheet A5.

NOTE: EXTERIOR ELEVATIONS OF EXISTING BUILDING WILL NOT BE EFFECTED BY THIS PROJECT.



FRONT DOOR SHALL BE OPENABLE FROM INSIDE W/OUT USE OF A KEY OR ANY SPECIAL KNOWLEDGE. PROVIDE A SIGN, IN CONTRASTING LETTERS OF AT LEAST 1" HEIGHT: "THIS DOOR TO REMAIN UNLOCKED DURING BUSINESS HOURS."

FLOOR PLAN

SCALE: 1/ 4" = 1'-0"

LEGEND

- (E) WALL
- (N) 2x4 METAL STUD
- (N) 2x6 METAL STUD

REVISIONS	BY

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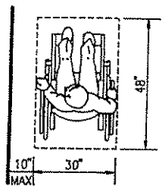
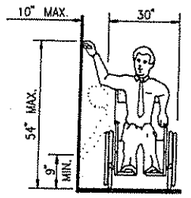
CHEESE STEAK SHOP
136 N. Milpitas Blvd.
Milpitas, California

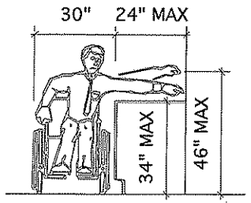
Date	01/29/08
Scale	AS NOTED
Drawn	BJL
Job	0724
Sheet	A2
Of	Sheets



(a) CLEAR FLOOR SPACE PARALLEL APPROACH

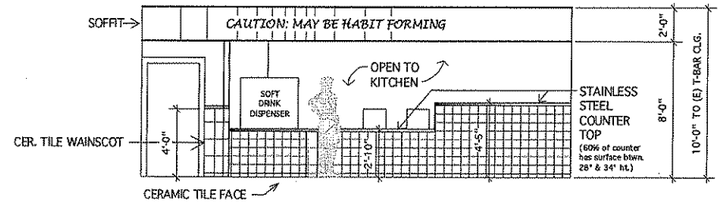


(b) HIGH AND LOW SIDE REACH LIMITS



(C) MAXIMUM SIDE REACH OVER OBSTRUCTION

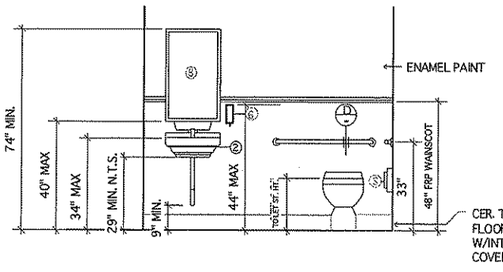
ACCESSIBILITY REACHES



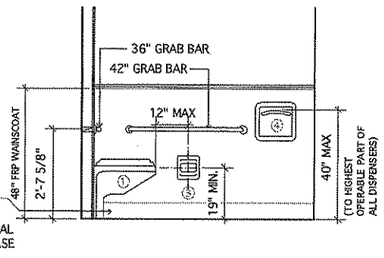
1 / A3 COUNTER ELEVATION
SCALE: 1/4" = 1'-0"

TOILET ROOM NOTES

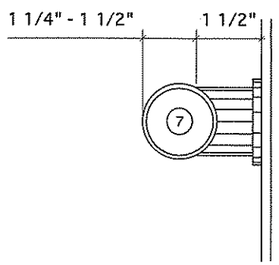
1. TOILET and URINAL(if shown)
   A. TOILET TO BE KOHLER "KINGSTON" K-4330 , WALL MOUNTED, AND SHALL COMPLY WITH APPENDIX C OF UPC. PROVIDE SUPPORTING CARRIER, AND INSTALL PER MANUFACTURING INSTRUCTIONS.
   B. URINAL TO BE KOHLER "DEXTER" K-5016-ER, WALL MOUNTED. RIM TO BE MOUNTED NO HIGHER THAN 17" TO FINISHED FLOOR.
2. LAVATORY TO BE KOHLER "KINGSTON" K-2007-L WALL MOUNT WITH OFF-SET LAVATORY DRAIN (K-13885). HARDWARE: KOHLER K-7605-P (3/8" ANGLE SUPPLIES WITH STOPS) AND K-8998 (1-1/4" CAST BRASS "P" TRAP) FAUCET: KOHLER "CORALAIS" K-15598-F, POLISHED CHROME (OR EQUAL).
3. TOILET ROOM ACCESSORIES:
   A. PLATE MIRROR: FULL HEIGHT WITH BOTTOM EDGE 40" MAX ABOVE FLOOR.
   B. PROVIDE SOAP DISPENSER AT LAVATORY.
   C. PAPER TOWEL DISPENSER: ASI #0462AD (SATIN FINISH)
   D. TOILET SEAT DISPENSER: ASI #0477 (SATIN FINISH)
   E. TOILET PAPER DISPENSER: ASI #73055
   F. ALL TOILET ROOM ACCESSORIES TO BE 40" MAX. HT. FROM FLOOR TO HIGHEST OPERABLE PART.
4. PROVIDE SOLID BLOCKING AT ALL GRAB BARS AND AT ACCESSORIES AS REQUIRED.
5. GRAB BARS:
   A. 1-1/4" TO 1-1/2" DIAMETER.
   B. 1-1/2" CLEAR BETWEEN BAR AND WALL
   C. BARS TO BE SMOOTH WITH MIN. RADIUS OF 1/8".
   D. MINIMUM STRUCTURAL STRENGTH TO SUPPORT A 250# POINT LOAD.
   E. GRAB BARS SHALL NOT ROTATE WITHIN FITTING.
6. LAVATORY:
   A. DRAIN AND HOT WATER PIPING TO BE INSULATED TO PREVENT CONTACT.
   B. FAUCETS ARE LEVER TYPE (SEE #2 ABOVE).
   C. 5# MAX FORCE REQUIRED TO ACTIVATE CONTROLS.
7. SIGNAGE:
   A. UNISEX SANITARY FACILITIES SHALL BE IDENTIFIED BY A CIRCLE, 1/4 INCH THICK, 12 INCHES IN DIAMETER WITH A 1/4 INCH THICK TRIANGLE SUPERIMPOSED ON THE CIRCLE AND WITHIN THE 12 INCH DIAMETER. THIS SYMBOL SHALL BE CENTERED ON THE DOOR AT A HEIGHT OF 60 INCHES AND THE COLOR AND CONTRAST SHALL BE DISTINCTLY DIFFERENT FROM THE COLOR AND CONTRAST OF THE DOOR. INCLUDE BRAILLE IDENTIFICATION.
   B. ENTRANCE SIGNAGE: THE BUILDING ENTRANCE SHALL BE IDENTIFIED WITH A STANDARD INTERNATIONAL SYMBOL OF ACCESSIBILITY. THIS SIGN SHALL BE INSTALLED ON THE WALL ADJACENT TO THE LATCH OUTSIDE OF THE DOOR. MOUNTING HEIGHT SHALL BE 60 INCHES ABOVE THE FINISH FLOOR TO THE CENTER LINE OF THE SIGN.
8. INTERIOR WALLS OF TOILET ROOM TO BE FACED WITH FIBERGLASS REINFORCED PLASTIC (FRP) TO A HEIGHT OF 48" AT ALL WALLS TYP.
9. FLOOR OF TOILET ROOM TO BE FINISHED WITH NON-SLIP CERAMIC TILE, (selected by owner) WITH INTEGRAL COVED BASE.
10. CONTROL NOTE: THE CENTER OF THE GRIP OF THE OPERATING HANDLE OF CONTROLS OR SWITCHES INTENDED TO BE USED BY THE OCCUPANT OF THE ROOM OR AREA TO CONTROL LIGHTING AND RECEPTACLE OUTLETS, APPLIANCES, OR COOLING, HEATING AND VENTILATING EQUIPMENT, SHALL BE MIN. 15" AND MAX 48" ABOVE THE FLOOR OR WORKING PLATFORM. SHOULD THEIR BE A FIRE ALARM INITIATING DEVICE(S) (BOXES) SHALL BE LOCATED 48" ABOVE THE LEVEL OF THE FLOOR, WORKING STATION PLATFORM, GROUND SURFACE OR SIDEWALK.
11. DOORS TO TOILET ROOM(S) TO HAVE AUTOMATIC CLOSING DEVICE.



C BATHROOM ELEV 1 (TYP.)
SCALE: 1/2"=1'-0"

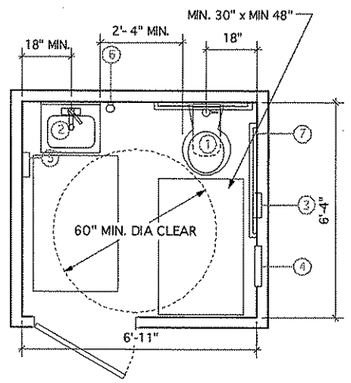


B BATHROOM ELEV 2 (TYP.)
SCALE: 1/2"=1'-0"

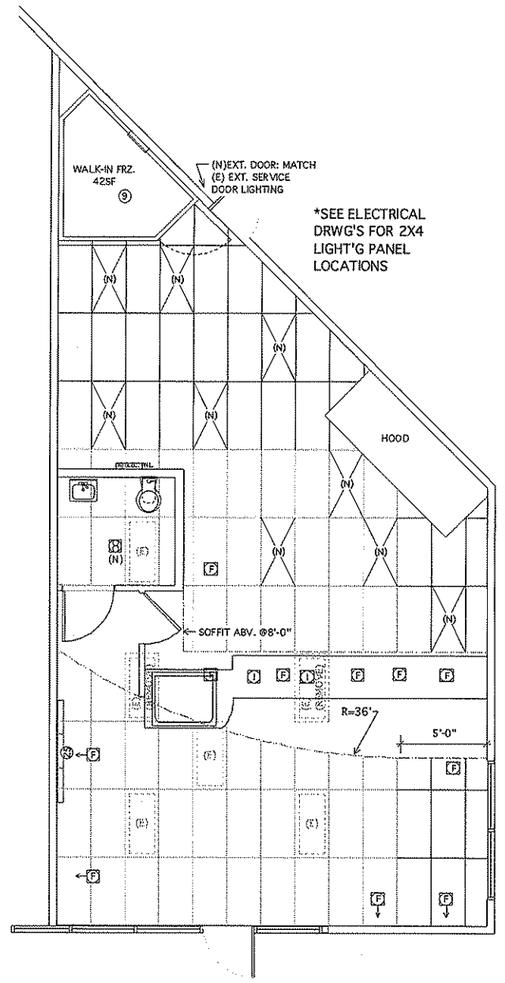


EQUIPMENT LIST
1. TOILET
2. LAVATORY
3. TOILET PAPER DISPENSER
4. TOILET SEAT DISPENSER
5. PAPER TOWEL DISPENSER / REFUSE
6. SOAP DISPENSER
7. GRAB BAR
8. PLATE MIRROR

D GRAB BAR DETAIL
NOT TO SCALE



A TOILET ROOM (TYP)
SCALE: 1/2" = 1'- 0"



(E) T-BAR CEILING @ 10'- 0"

(N) T-BAR CEILING @ 10'- 0"

REFLECTED CEILING PLAN
SCALE: 1/ 4" = 1'-0"

REVISIONS	BY

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CHEESE STEAK SHOP
136 N. Milpitas Blvd.
Milpitas, California

Date	01/29/08
Scale	AS NOTED
Drawn	BJL
Job	0724
Sheet	A3
Of	Sheets