MILPITAS PLANNING COMMISSION
AGENDA REPORT

PUBLIC HEARING

Meeting Date: February 8, 2012

APPLICATION:	**CONDITIONAL USE PERMIT NO. UP11-0042**, Cinnamon Club Asian Grill Restaurant, Alcohol Sales
APPLICATION SUMMARY:	A request to add sales of beer and wine at a new restaurant.
LOCATION:	80 Ranch Drive (APN: 22-54-002)
APPLICANT:	Shivanie K Hansreny, 80 Ranch Drive, Milpitas, CA 95035
OWNER:	First Creekside Association, PO Box 835, Grafton, WI 53024
RECOMMENDATION:	**Staff recommends that the Planning Commission:** **Adopt Resolution No. 12-008 approving the project subject to conditions of approval.**
PROJECT DATA: General Plan/ Zoning Designation:	General Commercial (GNC)/General Commercial (C2)
CEQA Determination:	The proposed project is categorically exempt per Section 15301 (Existing Facilities) of the California Environmental Quality Act (CEQA) Guidelines.
PLANNER:	Janice Spuller, Assistant Transportation Planner
PJ:	2793
ATTACHMENTS:	A. Resolution No. 12-008 B. Plans C. Census Tract map

LOCATION MAP

No scale

BACKGROUND

On December 15, 2011, Shivanie K Hansreny submitted an application to add beer and wine sales for on-site consumption with the new sit-down restaurant with table service located at 80 Ranch Drive. The application is submitted pursuant to Milpitas Municipal Code XI-10-5.02-1 (Restaurant with on-site service of alcohol).

PROJECT DESCRIPTION

The restaurant site is located on the southwest side of Ranch Drive within the Phase II development of the McCarthy Ranch Marketplace. McCarthy Boulevard lies to the west, Ranch Drive and I-880 to the east and Highway 237 to the south. Surrounding land uses include commercial and industrial uses, several hotels and open agricultural land (San Jose).

Phase II of McCarthy Ranch Marketplace is comprised of numerous restaurants, retail stores located along the western portion of the property and smaller individual pad buildings lining Ranch Drive that contain fast food, restaurants and other general retail uses. The subject tenant space is located in a smaller multi-tenant building as identified in the aerial photo on the previous page. .

The project site is located within the General Commercial zoning district. The applicant requests a conditional use permit to allow for on-site consumption of beer and wine in conjunction with the new sit down restaurant with table service. The existing operating hours for the restaurant are from 11:00 am to 10:00 pm, seven days a week. The restaurant will have 20 seats. The applicant does not propose any other changes in conjunction with this application.

Development Standards

There are no proposed changes to the site or building. The addition of alcohol service does not affect parking standards.

ADOPTED PLANS AND ORDINANCES CONSISTENCY

General Plan

The table below outlines the project's consistency with applicable General Plan Guiding Principles and Implementing Policies:

Table 1
General Plan Consistency

Policy	Consistency Finding
2.a-I-3: *Encourage economic pursuits which will strengthen and promote development through stability and balance.*	**Consistent.** The project provides the city with a dining destination within the General Commercial Zoning District
2.a-I-7	**Consistent.** The project would promote business

Policy	Consistency Finding
Provide opportunities to expand employment, participate in partnerships with local businesses to facilitate communication, and promote business retention.	retention in that it would allow the restaurant to capture a larger customer base and increase the vitality of the retail center

Zoning Ordinance
The project is consistent with the Milpitas Zoning Ordinance in terms of land use and development standards. Restaurants with alcohol service are conditionally permitted in the General Commercial Zoning District. The project proposes no site or building modifications and the change in alcohol license does not require additional parking.

The sale of beer and wine would be ancillary to the food service and would not be detrimental or injurious to property, improvements, public health, safety, and general welfare in that the project site is located within an existing shopping center. To ensure responsible serving of alcohol, staff recommends as a condition of approval that the restaurant operator and its employees receive responsible alcohol beverage training.

Department of Alcoholic Beverage Control's "Undue concentration of Liquor License" Regulations
According the Department of Alcohol and Beverage Control (ABC), the project site is located within Census Tract 5046.02 which has 25on-sale permits. A map of the ABC License Concentration is included for your reference. The restaurant is located in a shopping center with multiple restaurants, as well as being within the same census tract with other shopping centers with many restaurants. Therefore, it is not uncharacteristic to have multiple on-sale permits and should not be detrimental to the surrounding area. Findings by the Planning Commission will need to be made regarding the undue concentration. Based on the project proposal and its context with surrounding land use, staff has identified the following findings that the project would serve as a public convenience and necessity:

1. The proposed alcoholic beverage sales are located in the general commercial zone and is surrounded by other commercial uses. The project is a compatible land use and adds to the variety of the McCarthy Ranch Marketplace.

2. The project is not located within 100-feet of residential homes and is more than 600-feet away from any school, public park, or religious facility and therefore will not be detrimental or injurious to property, improvements or disturb the quiet and peaceful enjoyment of residential homes.

ENVIRONMENTAL REVIEW
The Planning Division conducted an initial environmental assessment of the project in accordance with the California Environmental Quality Act (CEQA). Staff determined that the project is categorically exempt from further environmental review pursuant to Class 1, Section 15301 (Existing Facilities) of the California Environmental Quality Act. The addition of on-site consumption of beer and wine in conjunction with food service is considered a negligible change in operation of a restaurant use.

PUBLIC COMMENT/OUTREACH

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

CONCLUSION

The service of beer and wine in conjunction with a restaurant would be an ancillary use that would be consistent with the Milpitas General Plan in that it encourages economic pursuits, business retention, and continuation of commercial development in the McCarthy Ranch Marketplace. The project conforms to the General Commercial Zoning in terms of land use and development standards. As conditioned, the project will not be detrimental to property, improvements, or public health, safety, and general welfare.

RECOMMENDATION

STAFF RECOMMENDS THAT the Planning Commission close the public hearing and adopt Resolution No. 12-008 approving Conditional Use Permit No. UP11-0042, subject to the attached Conditions of Approval.

Attachments:

A. Resolution No.12-008
B. Plans
C. Census Tract map

ATTACHMENT A

RESOLUTION NO. 12-008

A RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF MILPITAS, CALIFORNIA, APPROVING CONDITIONAL USE PERMIT NO. UP11-0042, CINNAMON CLUB ASIAN GRILL, A REQUEST TO ADD BEER AND WINE SALES TO A NEW RESTAURANT LOCATED AT 80 RANCH DRIVE.

WHEREAS, on December 15, 2011, an application was submitted by Shivanie K Hansreny, 80 Ranch Drive, Milpitas, CA 95035, for a request to allow for ancillary sale of beer and wine to a new restaurant. The property is located at 80 Ranch Drive, Milpitas, CA 95035 (APN 22-54-002) within the General Commercial 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 from further environmental review; and

WHEREAS, on February 8, 2012 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 from further environmental review pursuant to Class 1, Section 15301 (Existing Facilities) of the California Environmental Quality Act. The addition of on-site consumption of beer and wine in conjunction with food service is considered a negligible change in the operation of a restaurant use.

Section 3: The service of beer and wine in conjunction with the new restaurant is consistent with the Milpitas General Plan policies in that it encourages economic pursuits, business retention, and continuation of commercial development in the General Commercial Zoning district.

Section 4: The project conforms to the General Commercial Zoning in that the restaurant with alcohol beverage service is a conditionally permitted use.

Section 5: The project is located where there is an undue concentration of alcohol sales and the Planning Commission finds that the project serves a pubic convenience and necessity in that:

1. The proposed alcoholic beverage sales are located in the general commercial zone and is surrounding by other commercial uses. The project is a compatible land use and adds to the variety of the McCarthy Ranch Shopping Center.

2. The project is not located within 100-feet of residential homes and is more than 600-feet away from any school, public park, or religious facility and therefore will not be detrimental or injurious to property, improvements or disturb the quiet and peaceful enjoyment of residential homes.

Section 6: As conditioned, the project will not be detrimental or injurious to property, improvements, public health, safety and general welfare in that restaurant operator and its employees shall receive responsible alcohol beverage training.

Section 7: The Planning Commission of the City of Milpitas hereby approves Conditional Use Permit No. UP11-0042, Restaurant, 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 February 8, 2012.

_____
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 8, 2012, and carried by the following roll call vote:

COMMISSIONER	AYES	NOES	ABSENT	ABSTAIN
Lawrence Ciardella				
John Luk				
Rajeev Madnawat				
Sudhir Mandal				
Zeya Moshin				
Gurdev Sandhu				
Steve Tao				
Gary Barbadillo				

EXHIBIT 1

CONDITIONS OF APPROVAL
CONDITIONAL USE PERMIT AMENDMENT NO. UP11-0042
A request to allow beer and wine sales to a new restaurant
80 Ranch Drive

General Conditions

1. The owner or designee shall develop the approved project in conformance with the approved plans and color and materials sample boards approved by the Planning Commission on February 8, 2012, in accordance with these Conditions of Approval.

   Any deviation from the approved site plan, floor plans, 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)

2. Conditional Use Permit No. UP11-0042 shall become null and void if the project is not commenced within two (2) years from the date of approval. Pursuant to Section 64.06(B) of the Zoning Ordinance of the City of Milpitas:

   a. Completes a foundation associated with the project; or
   b. Dedicates any land or easement as required from the zoning action; or
   c. Complies with all legal requirements necessary to commence the use, or obtains an occupancy permit, whichever is sooner.

3. Pursuant to Section 64.06(1), the owner or designee shall have the right to request an extension of Conditional Use Permit No. UP11-0042 if said request is made, filed and approved by the Planning Commission prior to expiration dates set forth herein. (P)

4. The project shall be operated in accordance with all local, state and federal regulations. (P)

5. Private Job Account - If at the time of application for building permit there is a project job account balance due to the City for recovery of review fees, review of permits will not be initiated until the balance is paid in full. (P)

6. The operator shall be responsible for ensuring that all employees receive `Responsible Alcoholic Beverage Service' training as offered through programs established by the Alcoholic Beverage Control of the State of California. Evidence of such training and the training records of all employees shall be maintained on-site during business hours, and made available for inspection upon request. (P)

7. Comply with all Department of Alcoholic Beverage Control licensing requirements pertaining to the sale of beer and wine. (P)

(P) = Planning

GENERAL NOTES

1. CHANGES FROM THE APPROVED PLANS DURING CONSTRUCTION OTHER THAN 1) CABINET CHANGES WHEN NOT BEING SUPPORTED ENTIRELY BY THE ROOF STRUCTURE, 2) INTERIOR DOOR SHOWN ON THE APPROVED PLAN, 3) A SINGLE NON-BEARING WALL RELOCATION WHEN NOT CREATING AN ADDITIONAL ROOM, AND 4) INTERIOR NONSTRUCTURAL WALL FINISHES, SHALL CAUSE PLAN APPROVAL AND CONSTRUCTION TO BE SUSPENDED, A NEW PLAN CHECK (FOR A NEW PLAN SHOWING CHANGES) WILL BE SUBMITTED FOR REVIEW AND APPROVAL THROUGH THE NORMAL PLAN CHECK PROCESS.

2. FINISH FLOOR TO BE A MIN. OF 6" ABOVE CROWN OF STREET OR PER BUILDING DEPT. REQUIREMENTS.

3. WATER/SEWER CONNECTIONS SHALL BE INSTALLED TO CITY STDS.

4. WATER METER TO BE INSTALLED W/BOX AND PHONE CONDUIT PER CITY STDS.

_____(WHERE APPLICABLE)_____

5. ANY WORK TO BE PERFORMED WITHIN THE CITY RIGHT-OF-WAY WILL REQUIRE AN ENCROACHMENT PERMIT. THE WORK TO BE DONE WITHIN THE RIGHT-OF-WAY MUST BE COMPLETED PRIOR TO RECEIVING AN OCCUPANCY PERMIT. ANY EXISTING IMPROVEMENTS THAT ARE DAMAGED BY THE WORK, DELIVERY OF MATERIALS OR OTHER MEANS, MUST BE REPAIRED PRIOR TO OCCUPANCY.

6. AFTER INSTALLING INSULATION, THE INSULATION INSTALLER SHALL POST IN A CONSPICUOUS LOCATION IN THE BUILDING A CERTIFICATE SIGNED BY THE INSTALLER AND THE BUILDER STATING THAT THE INSTALLATION CONFORMS WITH THE REQUIREMENTS OF TITLE 24, PART 2, CHAPTER 2 53, AND THAT MATERIALS INSTALLED CONFORM WITH THE REQUIREMENTS OF TITLE 24, CHAPTER 2, SUBCHAPTER 4, ARTICLES 3. THE CERTIFICATE SHALL STATE THE MANUFACTURER'S NAME AND MATERIALS INSTALLED "R" VALUE, AND (IN APPLICATIONS OF LOOSE FILL INSULATION), THE MINIMUM INSTALLED HEIGHT PER SQUARE FOOT CONSISTENT WITH THE MANUFACTURER'S LABELED DENSITY FOR THE DESIRED "R" VALUE. SECTION 1403(D) TITLE 24, CAC.

7. BUILDER SHALL PROVIDE THE ORIGINAL OCCUPANT WITH A LIST OF THE HEATING, COOLING, WATER HEATING AND LIGHTING SYSTEMS AND CONSERVATION OR SOLAR DEVICES INSTALLED IN THE BUILDING AND INSTRUCTIONS ON HOW TO USE THEM EFFICIENTLY. SEC. 1403(E) TITLE 24, CAC.

8. THIS BUILDING DESIGN MEETS THE DESIGN REQUIREMENTS SET FOURTH IN SECTION 1403(C) TITLE 24 CAC

NOTE: PROVIDE CONSTRUCTION SITE ADDRESS. 'ADDRESS NUMBERS OR ADDRESS SIGNS SHALL BE PLACED ON EXTERIOR OF BUILDING, AND SHALL BE CLEARLY AND PLAINLY VISIBLE FROM THE STREET NUMBERS SHALL BE AT LEAST 6" HIGH WITH CONTRASTING COLOR PER CFC 901.4.4. ADDRESS NUMBERS SHALL BE PAINTED ON THE FACE OF THE CURB ON THE FRONT SIDE OF THE LOT PRIOR TO THE FIRST INSPECTION. CURB NUMBERS SHALL BE A MINIMUM OF THREE INCHES (3") IN HEIGHT AND HAVE CONTRASTING OR REFLECTING BACKGROUND AND PERMANENTLY PAINTED ON THE CURB FACE. TEMPORARY STREET NAMES SHALL BE PAINTED ON THE CURBS OF ALL STREETS AT THE STREET INTERSECTIONS. IN THE EVENT THAT NO CURB EXISTS, TEMPORARY CONSTRUCTION SITE ADDRESS SIGNS AND TEMPORARY STREET NAME SIGNS SHALL BE POSTED AT A HEIGHT OF BETWEEN 48" AND 72". SUCH TEMPORARY SIGNS SHALL BE WEATHER RESISTANT ON APPROVED MATERIAL. ALL NUMBERS AND NAME SIGNS SHALL BE MAINTAINED TO THE SATISFACTION OF THE FIRE MARSHAL AND BUILDING OFFICIAL.'

NOTE: ALL BUILDING WATER SUPPLY SYSTEMS IN WHICH QUICK-ACTING VALVES ARE INSTALLED SHALL BE PROVIDED WITH DEVICES TO ABSORB HIGH PRESSURES RESULTING FROM THE QUICK CLOSING OF THESE VALVES. THESE PRESSURE-ABSORBING DEVICES SHALL BE EITHER AIR CHAMBERS OR APPROVED MECHANICAL DEVICES. WATER PRESSURE SHOCK ARRESTORS SHALL BE INSTALLED AS CLOSE AS POSSIBLE TO QUICK-ACTING VALVES AT THE END OF LONG PIPE OR NEAR BATTERIES OF FIXTURES OR BOTH.

ELECTRICAL:

1. "PERMANENTLY" LABEL EACH DISCONNECT AND CLEARLY IDENTIFY THE CIRCUITRY THAT IS CONTROLLED BY THE DISCONNECT.
3. SMOKE DETECTORS: PER UBC SECTION 1210(a)4:
   A. SMOKE DETECTORS TO BE DIRECT WIRED 110V WITH BATTERY BACKUP THAT EMITS AN AUDIBLE SOUND WHEN BATTERIES ARE LOW, WIRED TOGETHER SO THAT WHEN ONE SOUNDS AN ALARM, ALL WILL SOUND AN ALARM.
5. INCANDESCENT LIGHTING FIXTURES RECESSED INTO INSULATED CEILINGS MUST BE APPROVED FOR ZERO-CLEARANCE INSULATION COVER (I.C.) BY U.L. OR OTHER TESTING LAB RECOGNIZED BY THE BUILDING DEPT. HAVING JURISDICTION.

PLUMBING:

1. PROVIDE 1 INCH UNDERCUT AT EXTERIOR DOORS OF LPG WATER HEATERS AND/OR FURNACE COMPARTMENTS.
2. ALL HOSE BIBBS SHALL BE EQUIPPED WITH NON-REMOVABLE ANTI-SIPHON DEVICES.
3. WATER CLOSETS: INSTALL ONLY LOW FLOW, MAXIMUM 1.5 GALLONS PER FLUSH.

MECHANICAL:

1. INSTALL A SHEET METAL PAN UNDER FURNACES LOACTED IN THE ATTIC. INSTALL 1-1/2" DIAMETER DRAIN LINE TO APPROVED EXTERIOR LOCATION.

ENERGY:

1. THE INSULATION SHALL CONFORM TO FLAME-SPREAD RATING AND SMOKE DENSITY REQUIREMENTS OF SECTION 707.3 OF THE CALIF. BUILDING CODE.

ADDITIONAL NOTES

ZONING:

1. IF PERMITS ARE TO BE ISSUED TO ANYONE OTHER THAN A LICENSED CONTRACTOR, AN OWNER-BUILDER VERIFICATION MUST BE COMPLETED BY THE OWNER AND SUBMITTED PRIOR TO ISSUANCE OF PERMITS.
2. IF THE PERMITTEE WILL HIRE EMPLOYEES SUBJECT TO WORKER'S COMPENSATION LAW REQUIREMENTS, PROVIDE A CURRENT, VALID CERTIFICATE OF WORKERS COMPENSATION INSURANCE.
3. IF ANY GRADING WORK IS PROPOSED, A GRADING PLAN AND PERMIT MAY BE REQUIRED.
5. CHEMICAL TOILET IS REQUIRED ON-SITE DURING CONSTRUCTION.
6. WATERPROOFING IS REQUIRED AT ALL EXPOSED STUCCO PROJECTIONS. FLASH ALL PROJECTIONS WITH NOT LESS THAN 26 GAUGE G.I. METAL FLASHING.
7. ROOF SPACE ACCESS SHALL BE WEATHERSTRIPPED AND INSULATION EQUIVALENT TO THAT OF THE CEILING SHALL BE INSTALLED ON THE ACCESS PANEL.
   INTERIOR WALL COVERINGS TO BE MINIMUM FLAMESPREAD CLASS III.
9. "INSPECTION REQUESTS MUST BE PHONED IN THE DAY PRIOR IN ADVANCE OF THE DESIRED INSPECTION. JOB SITE MUST BE READY FOR THE REQUESTED INSPECTION AT 8 am IN THE MORNING. FAILURE TO BE READY FOR THE REQUESTED INSPECTION WILL RESULT IN A REINSPECTION FEE BEING ASSESSED."

SITE DATA

APN: 220-540-020
SITE ZONE:
SITE AREA:
SITE ADDRESS: 80 RANCH DRIVE MILPITAS, CA., 95035

LATITUDE: 37.426384
LONGITUDE: 121.920884
SEISMIC METHOD: EQUIVALENT LATERAL FORCE PROCEDURE
SEISMIC IMPORTANCE FACTOR: 1
PARAMETERS AND COEFFICIENTS:
S_S = 1.500 F_a = 1.000 S_{MS} = 1.500 S_{DS} = 1.000
S_1 = 0.600 F_v = 1.500 S_{M1} = 0.900 S_{D1} = 0.600
SOIL SITE CLASS: D
SEISMIC DESIGN CATEGORY: D
SOIL BEARING PRESSURE: 1500 PSF

WIND METHOD: ANALYTICAL PROCEDURE
WIND IMPORTANCE FACTOR: 1
WIND VELOCITY: 85 MPH 3-SECOND GUST
SITE EXPOSURE: D
GROUND SNOW LOAD: Pg = 0.0 PSF
ROOF LIVE LOAD: 4 /12 PITCH = 20 PSF
ROOF LIVE LOAD: 5 /12 PITCH = 19 PSF
FLOOR LIVE LOAD: - PSF
CLIMATE ZONE: 13

Breakdown:
Total Building Size: Approx..... 1088 Sq. Ft.
Non-Public Area.....793 Sq. Ft.

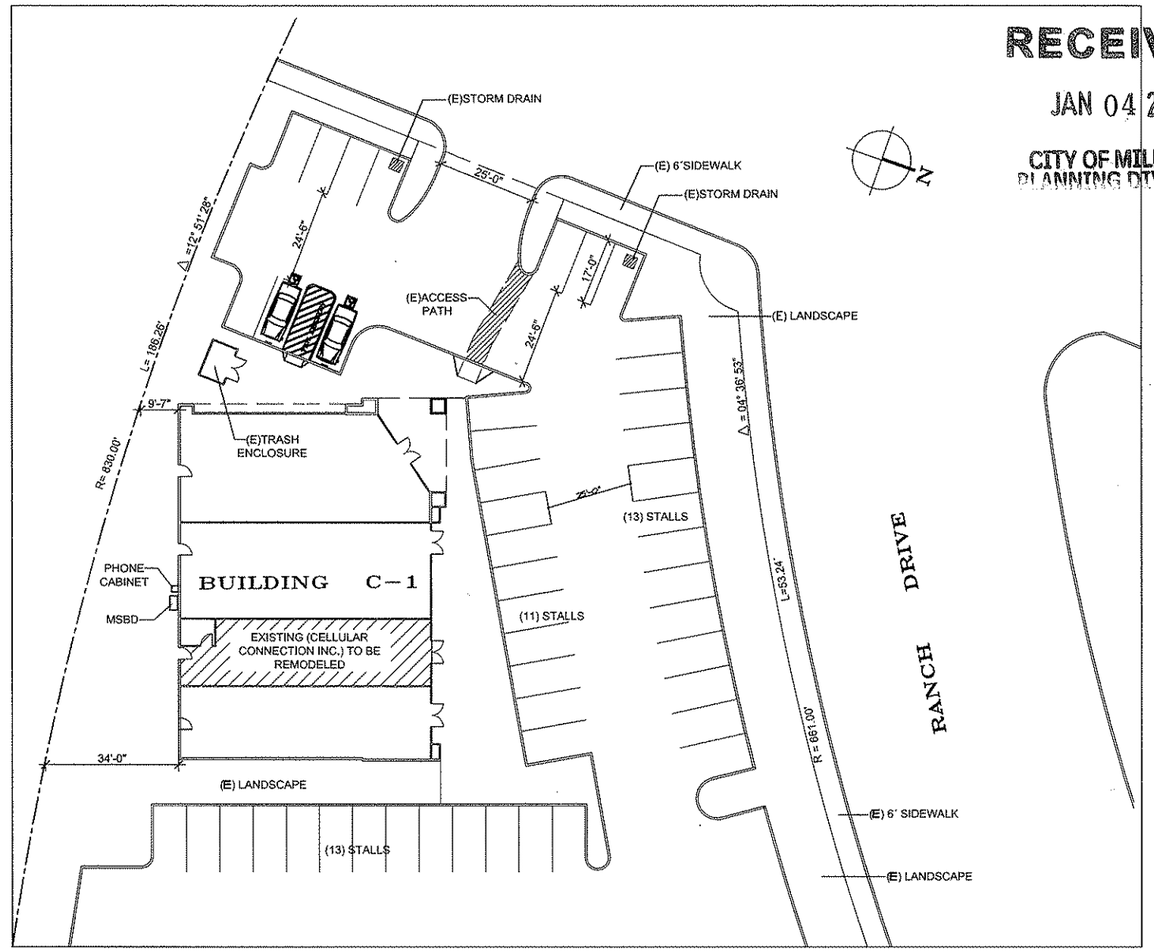
Public Area.....288 Sq. Ft.

Dinning occupancy= 288 Sq. Ft./15 = 19.2 Max. Occupancy
Kitchen occupancy= 218 Sq. Ft./200 =1.09 Max. Occupancy

Lot Coverage= --- S.F./ --- S.F.= ---% coverage
Paved Area= ---- S.F.
Landscaped Area= ---- S.F.

Parking Requirement= 1088 S.F. / 300= 4 Spaces required
Parking Spaces Required= 4 Spaces
13 Parking Spaces provided, including 2 Handicapped Space.

Occupancy Group..... B
Construction type.....VB
Zone.....CRG
(NON SPRINKLERED)



SITE PLAN

SCALE 1" = 20'

GARY A. ROGERS ASSUMES NO RESPONSIBILITY OR LIABILITY FOR CONSTRUCTION AND/OR SUPERVISION OF THE WORK DESCRIBED WITHIN THESE DRAWINGS AND/OR SPECIFICATIONS. ANY DISCREPANCIES IN THE DRAWINGS AND/OR SPECIFICATIONS MUST BE BROUGHT TO THE ATTENTION OF GARY A. ROGERS FOR RESOLUTION PRIOR TO PROCEEDING WITH CONSTRUCTION.

RECEIVED
JAN 04 201
CITY OF MILPITAS
PLANNING DIVISION

Gary Rogers-Architect
450 S. MADERA AVE., SUITE "F"
MADERA, CALIFORNIA 93639
(559) 674-6549(OFFICE), 674-6549(FAX)
PLANNING • DESIGNING •CONSTRUCTION PROBLEMS SOLVING

THE IDEAS, DESIGNS AND ARRANGEMENTS REPRESENTED BY THESE DRAWINGS AND SPECIFICATIONS ARE, AND SHALL REMAIN THE PROPERTY OF GARY A. ROGERS. NO PART THEREOF SHALL BE COPIED, DISCLOSED TO OTHERS OR USED IN CONNECTION WITH ANY WORK OR PROJECT OTHER THAN THE PROJECT SPECIFIED HEREIN WITHOUT WRITTEN PERMISSION OF GARY A. ROGERS

PROJECT:
CINNAMON CLUB ASIAN GRILL

OWNER:
RUHUL KAYSHEL
80 RANCH DR.
MILPITAS, CA. 95035
PH (253) 709-1889

SITE LOCATION:
80 RANCH DR.
MILPITAS, CA.;
APN: 045-142-001-000

ACTIVITY	DATE
SUBMITTAL	
BACK CHECK	
PERMITS	

REVISIONS
1
2
3

DR. BY: STEVE CASE
JOB NO.: ADDITION
SCALE:
SHEET NO.: **SP1**
OF SHEETS
DATE:

GENERAL NOTES

ALL CONSTRUCTION SHALL COMPLY WITH THE ADOPTED ORDINANCES AND POLICIES OF THE GOVERNING AGENCY, CITY OF MILPITAS, AND THE LATEST ADOPTED EDITIONS

OF THE FOLLOWING:

CALIFORNIA BUILDING CODE (CBC)	2010
CALIFORNIA PLUMBING CODE (CPC)	2010
CALIFORNIA MECHANICAL CODE (CMC)	2010
CALIFORNIA FIRE CODE (CFC)	2010
CALIFORNIA ELECTRICAL CODE (CEC)	2010
STATE OF CALIFORNIA, TITLE-24	2010

PROVIDE TEMPORARY SANITARY FACILITIES (CHEMICAL TOILET) FOR THE USE OF ALL EMPLOYED PERSONNEL ON THE PROJECT. FACILITY TO BE COMPLETELY PORTABLE.

ANY SURVEY MONUMENTS WITHIN THE AREA OF CONSTRUCTION SHALL BE PRESERVED OR RESET BY A REGISTERED CIVIL ENGINEER OR A LICENSED LAND SURVEYOR.

ALL EXTERIOR SECURITY AND PARKING LIGHTING SHALL BE HOODED, ARRANGED AND CONTROLLED SO AS NOT TO CAUSE A NUISANCE TO STREET TRAFFIC OR SURROUNDING LIVING ENVIRONMENT.

PROVIDE A MINIMUM OF 5% GRADE SLOPE FOR A DISTANCE OF 10'-0" AWAY FROM THE BUILDING. DRAINAGE ONTO ADJACENT PROPERTIES IS PROHIBITED. ONSITE WATER RETENTION IS NOT ALLOWED UNLESS SPECIFICALLY REQUIRED BY THE APPROVING AUTHORITY.

OVERALL LOT DRAINAGE SHALL BE A MINIMUM OF 1/2% FROM THE REAR PROPERTY LINE TO FRONTAGE AT A PUBLIC STREET OR TO AN APPROVED DRAINAGE FACILITY.

5/16" AND 7/16" HARDBOARD, ORIENTED STRAND BOARD AND PARTICLEBOARD REQUIRE TONGUE-AND-GROOVE EDGES OR MUST BE SUPPORTED WITH BLOCKING OR EDGE CLIPS.

JOB CARD SHALL BE POSTED IN A CONSPICUOUS PLACE ON SITE AND READILY AVAILABLE FOR SIGNATURES. PROVIDE FOR THE POSTING OF STREET ADDRESS NUMBERS HIGH MUST BE AT LEAST 4" HIGH WITH A 3/8" MINIMUM STROKE MOUNTED ON A CONTRASTING BACKGROUND. ADDRESS SHALL BE CLEARLY VISIBLE FROM THE STREET. MULTIPLE POSTING MAY BE REQUIRED.

PROVIDE A CONSTRUCTION SITE ADDRESS POSTED AT A HEIGHT OF 48" - 72". SUCH TEMPORARY SIGNS SHALL BE WEATHER RESISTANT ON MATERIAL APPROVED BY THE FIRE MARSHALL AND THE BUILDING OFFICIAL. ALL SIGNS SHALL MEET THE MINIMUM APPROVED STANDARDS AND SHALL BE MAINTAINED TO THE SATISFACTION OF THE FIRE MARSHALL AND BUILDING OFFICIAL.

ALL CONSTRUCTION WORK ON THIS PROJECT IS SUBJECT TO INTERRUPTION IF THE ROAD SYSTEM BECOMES IMPASSABLE FOR FIRE APPARATUS DUE TO RAIN OR OTHER OBSTACLES. CHANGES TO THE APPROVED PLANS DURING CONSTRUCTION OTHER THAN:

1) CABINET CHANGES WHEN NOT BEING SUPPORTED ENTIRELY BY THE ROOF STRUCTURE,
2) INTERIOR DOOR AND FIREPLACE RELOCATION SHOWN ON THE APPROVED PLAN,
3) A SINGLE NON-BEARING WALL RELOCATION WHEN NOT CREATING ANOTHER ROOM, AND
4) INTERIOR NON-STRUCTURAL WALL FINISHES,

SHALL CAUSE PLAN APPROVAL AND CONSTRUCTION TO BE SUSPENDED, A NEW PLAN CHECK (FOR A NEW PLAN SHOWING CHANGES) WILL BE SUBMITTED FOR REVIEW AND APPROVAL THROUGH THE NORMAL PLAN CHECK PROCESS.

GREEN VINYL SINKERS DO NOT MEET THE NAILING REQUIREMENTS FOR MOST BOX AND COMMON NAIL CONNECTIONS.

GENERAL CONTRACTOR

THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR THE WORK' AND COORDINATION OF ALL TRADES WITH GOVERNING AGENCIES. HE SHALL PROVIDE ALL MATERIALS AND LABOR SHOWN OR INFERRED ON THESE PLANS TO RENDER THE WORK COMPLETE.

THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE VERIFICATION OF ALL DIMENSIONS, GRADES, AND OTHER CONDITIONS. HE SHALL CORRELATE ALL SUCH ITEMS AT THE JOB SITE. ANY DISCREPANCIES SHALL BE REPORTED TO THE DESIGNER FOR CORRECTION AND/OR CLARIFICATION PRIOR TO BEGINNING ANY WORK.

THE CONTRACTOR SHALL PROVIDE ADEQUATE SHORING BRACING, GUYS, ETC., TO HOLD SECURELY IN PLACE AND SUSTAIN ALL IMPOSED LOADS THAT MAY OCCUR DURING ERECTION UNTIL SUBSEQUENT CONSTRUCTION IS ADEQUETE TO REPLACE TEMPORARY BRACING AND SUPPORTS.

THE CONTRACTOR SHALL ERECT AND MAINTAIN AS REQUIRED BY EXISTING CONDITIONS, AND PROGRESS OF THE WORK, ALL REASONABLE SAFEGUARD FOR SAFETY AND PROTECTION, INCLUDING POSTING DANGER SIGNS AND OTHER WARNINGS AGAINST HAZARDS, PROMULGATING SAFETY REGULATIONS, AND NOTIFYING OWNERS AND USERS OF ADJACENT UTILITIES.

THESE CONSTRUCTION DRAWINGS SHOW SPECIFIC DETAILS OF CONSTRUCTION FOR ARCHITECTURAL STYLE AND STRUCTURAL INTEGRITY. WHERE SPECIFIC DETAILS ARE NOT SHOWN, CONSTRUCTION METHODS SHALL BE OF A SIMILAR NATURE.

PROJECT DATA

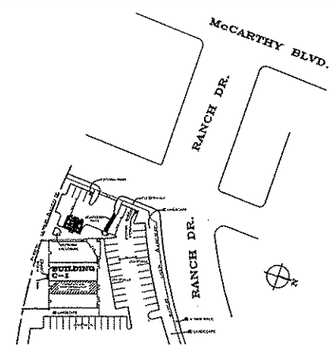
Owner/ Builder : CINNAMON CLUB
80 RANCH DRIVE
MILPITAS, CALIFORNIA 95035
(253) 709-1884

Architect: GARY ROGERS-ARCHITECT
450 SOUTH MADERA AVE. SUITE F
MADERA, CALIFORNIA 93637
(559) 674-6549 (OFFICE)

Structural Consultant: GARY ROGERS-ARCHITECT
450 SOUTH MADERA AVE. SUITE F
MADERA, CALIFORNIA 93637
(559) 674-6549 (OFFICE)

Energy Consultant : MICHAEL L. MIDEIROS
1569 HILLSBORO AVE
MADERA, CALIFORNIA 93637
(559) 675-8047 (OFFICE)

VICINITY MAP



DRAWING INDEX

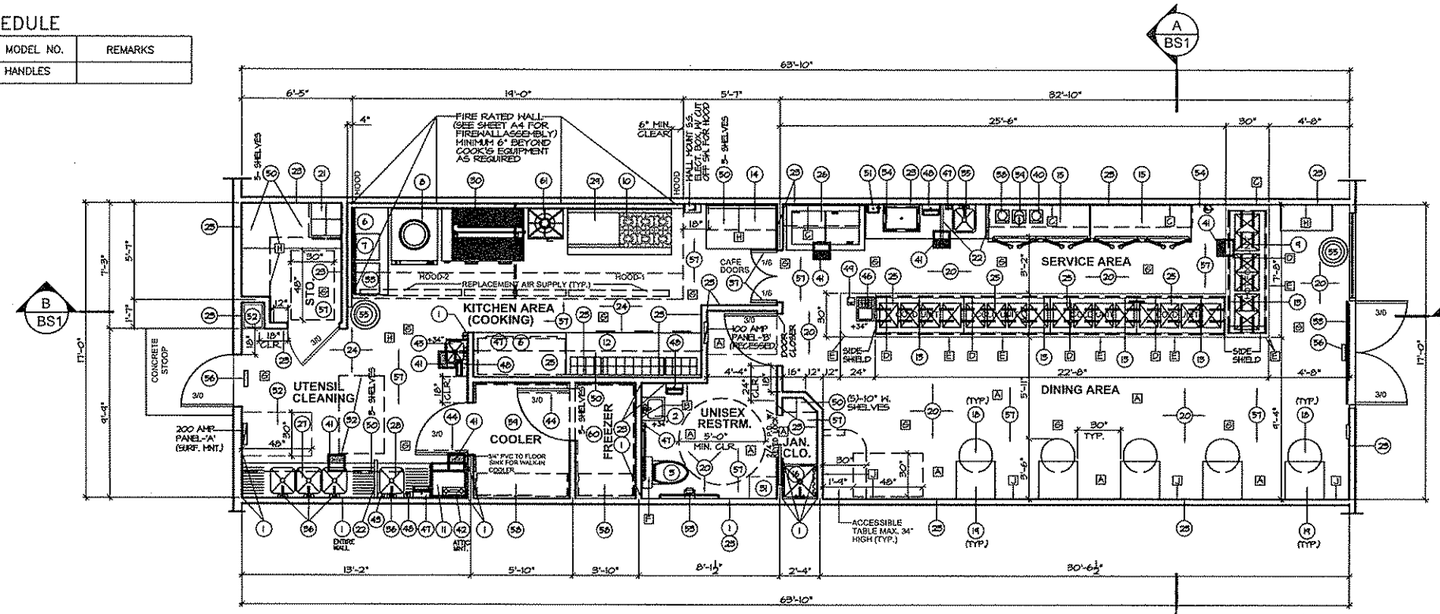
SP1	SITE PLAN, FLOOR PLAN
A1	FINISHES. CEILING PLAN
A3	FOUNDATION & CEILING PLAN
A4	RESTROOM & HOOD DETAIL
E1	LIGHTING PLAN
E2	POWER PLAN
M1	MECHANICAL PLAN
P1	PLUMING PLAN
EQ1	EQUIPMENT
H1	HOOD DETAILS
H2	HOOD VENT DETAILS
H3	HANDICAPPED DETAILS
W1	WALK-IN COOLER/FREEZER DETAILS
T24-1	TITLE 24 REPORT
T24-2	TITLE 24 REPORT

⑥ FLOOR PLAN KEY NOTES

1. PROVIDE F.R.P. OR CERAMIC TILE MINIMUM +48" UP FROM FINISH AT ALL AREAS SUBJECT TO WATER SPLASH. SEE PLAN
2. LAVATORY-PROVIDE LAV. A MIN. OF 15" FROM WALLS & PARTITIONS, SEE FLOOR PLAN & INSTALL PER MANUF. SPECS. (PROVIDE SINGLE LEVER FAUCET AS REQ'D)
3. WATER CLOSET- PROVIDE LOW FLOW 1.28 GAL. COMMERCIAL H.C. AS REQUIRED W/ OPEN YOKE TYPE SEAT. SEE PLUMBING PLAN (ELONGATED BOWL.)
4. DENOTES TYPICAL STUDWALL, 2X6 EXT. & 2X4 INT. (U.O.N.).
5. 1 3/8" S.C. SELF-CLOSING DOOR-WEATHERSTRIP.
6. WORK-TOP TABLE ITEM # 1HT-600-4 (STAINLESS STEEL) 30" X 60"
7. SHARP MICROWAVE MOD. # R-8000S, (208/60/1). U.L. APROVED (2)-20 AMP DEDICATED CIRCUITS REQUIRED. INSTALL PER MANUF. INSTALLATION INSTRUCTIONS.
8. TANDOOR OVEN- SHAHI TANDOOR OVEN BY THE CLAY OVEN CO. (S.S. CONST) 45,000 B.T.U., NAT. GAS. (115/60/1) (DEDICATED CIRCUIT) (400 LBS.)
9. HOT FOOD LINE- ATLAS METAL DROP IN HOT PAN FOOD LINE. SINGLE CONTROL (NSF/UL APR.) MODEL # HH-4 OR EQUAL, A 304 STAINLESS STEEL. 12" X 20" PAN SIZE. (DED. CIRCUIT) INSTALL PER MANUFACTURER'S INSTALLATION INSTRUCTIONS. (1000 WATT) (208/60/1) (12.0 AMP)
10. IMPERIAL S.S. GAS RANGE W/ CONVECTION OVEN MOD.# (IR-6-G24-C) 126,000 B.T.U. 665 LBS. 6 BURNERS, (120/60/1 FOR COVECTION OVEN, 5.0 AMP DRAW. (NSF, CE LISTED) (DEDICATED CIRCUIT)
11. ICE MACHINE- STANDARD CUBER ALL S.S. ICE MACHINE WITH STANDARD ICE BIN 340 LB. DAILY ICE PRODUCTION, SELF CONTAINED CUBER, (ENERGY STAR RATED) FRONT ACCESS FOR EASY CLEANING. AIR COOLED BY MANITOWOC, MODEL #S-322 WS-320 S.S. STORAGE BIN. (22" WIDE X 34" DP, (NSF CERIFIED, U.L. APPROVED, (115/60/1) (DED. CIRCUIT)
12. FOOD PREP. TABLE- TRUE MODEL #TPP-48 COLD FOOD PREP TABLE. FORCED AIR, W/ CONDENSATE DRYER , S.S. CONSTRUCTION, 14-1/2" REMOVEABLE POLYETHYLINE CUTTING BOARD. NSF, ANSI HMT 6.3. (115/60/1) (9.7 AMP) (6 STORAGE SHELVES) 3-DOORS)
13. 2GUARD FOOD SHIELDS ITEM 2G9230-2 FROM BSI. INSTALL PER MANUF. INSTALLATION INSTRUCTIONS STAINLESS STEEL CONSTRUCTION, EASY INSTALLATION. MIN. 5/8" THK. TEMPERED GLASS, ADJUSTIBLE ANGLE SIDE GUARDS AT BOTH SIDES, W/ TOP SHELF. (NSF AND UL APROVED)
14. TRUE REFRIGERATOR THT48D4 OR EQUAL. S.S. CONST. (115/60/1) (5.0 AMP) (DED. CIRCUIT) (280 LBS.) UL/NSF LISTED AND APROVED
15. "BACK BAR-TYP. TRUE REFRIGERATED BACK BAR COOLER, WITH TEMPERED GLASS DISPLAY DOORS FOR COLD FOOD AND BEVERAGES. (PROVIDE 2- 60" WIDE COOLERS) (115/60/1) (1/3 H.P.) (15 AMPS) (UL APPROVED) (NSF-7 APPROVED) INSTALL PER MANUF. INSTALLATION INSTRUCTIONS) PROVIDE CONDENSATE EVAPORATOR FROM TRUE, MODEL #2060-1
16. ADVANCE TABCO MOP SINK MODEL #9-OP-40, W/ MOD. # K-240 SERVICE FAUCET, W/ MOD.# K-242 MOP HANGER. INSTALL PER MANUF. INSTALLATION INSTRUCTIONS. MOP HANGER WILL HOLD BROOMS. MOP BUCKET WILL BE STORED IN MOP SINK. (PROVIDE HOT & COLD MIXING VALVE W/INTEGRAL VACUUM BREAKER)
17. BAR STOOL- TYP. BAR STOOL PER OWNER VERIFY. (PORTABLE)
18. DINING TABLE- TYP DINING TABLE PER OWNER VERIFY. (PORTABLE)
20. CEILING FINISH- STEEL CHANNEL FRAMED CEILING, WITH MIN. 1/2" THK. SHEET ROCK, TAPED AND FINISHED AS REQUIRED. PAINT WITH MIN. SEMI-GLOSS , OR HIGH GLOSS PAINT. (FLAT PAINTS ARE "NOT" ALLOWED ANYWHERE)
21. MIN-HOLT LOCKER HL55 (12"X12"X66")
22. SPLASH PARTITION- S.S. OR WASHABLE PARTITION TO PREVENT HANDWASHING SPLASH FROM SPLATTERING ONTO FOOD PREP TABLES PER HEALTH DEPT REQUIREMENTS.
23. WALL FINISH- PROV. MIN. 1/2" SHT. RK., TAPE & FINISH AS REQ'D, W/ SEMI-GLOSS PAINT AS REQUIRED. (TYP. ALL WALLS, U.N.O.) (A HIGHER GLOSS PAINT MAY BE USED)
24. CEILING FINISH- TYP. SUSPENDED GOLD BOND CEILING TILES. GRIDSTONE BRAND. CONFORMS TO ASTM C 1396 CLASS I, ASTM E 1264 TYPE XX, PATTERN E, & CONFORMS TO ASTM ASTM E 119 FIRE SHIELD "G" (1.5 HOUR RATING) (U.L. G524) PROVIDE WASHABLE CEILING TILES AT ALL FOOD PREP, AND COOKING AREAS, AT ALL RESTROOMS, AN D AT ALL FOOD UTENSIL CLEANING AREAS.
25. UNDER COUNTER UTILITY REFRIGERATOR MODEL # GR-60-23-D, STAINLESS STEEL. CONFORMS TO ANSI/UL #471, AND NSF -7. (1.0 AMP, (115/60 DED. RECEPTACTLE) CONDENSER EVAPORATOR INCLUDED. COUNTERTOP MODIFIED FOR COLD PANS, AND SNEEZE GUARD ATTACHMENT.
26. ICE CREAM FREEZER. TRUE MODEL. # TMC-8 (115/60/1) (5.1 AMP) S.S. CONSTRUCTION W/ OPTIONAL TEMP. 6LS HORIZ. SLIDING (8)-PASS TYPE) DOORS. (DEDICATED RECEPTACLE)
27. ADVANCE TABCO. (3) COMPARTMENT SINK #FC-3-1620-18RL 14 GA. 304 STAINLESS STEEL REGALINE 440 SERIES, 16" X 20" BASINS, 41" H. X 27" DP. 18" X 18" DRAINBOARDS (FOR UTENSIL CLEANING) THE 3-COMPARTMENT SINK SHALL BE SIZED TO ACCOMODATE THE LARGEST UTENSIL OR PIECE OF EQUIP. TO BE CLEANED AT THE FACILITY.
28. ADVANCE TABCO. (1) COMPARTMENT SINK #FC-1-1818-18L STAINLESS STEEL. REGALINE 440 SERIES, 16" X 20" X 14" BASIN, 41" H. X 27" DP. (FOR VEGETABLE WASHING)
29. IMPERIAL S.S. GAS GRIDDLE MOD.# IMGA-36 90,000 B.T.U., 32-1/2" GRIDDLE, (36" SG.) W/ S.S. IMGS GRIDDLE STAND, 440 LBS., 3 BURNERS. (120/60/1) (NSF, CE LISTED, U. APR.) (DEDICATED CIRCUIT)
30. MESSAFLAME GRILL FROM CLAY OVEN COMPANY-STAINLESS STEEL CONSTRUCTION 110,000 B.T.U. (115/60/1) DED. CIRCUIT. (NSF AND UL APPROVED) (2)-3/4" GAS INLETS)
31. CONTINENTAL VERTICAL BABY CHANGER MODEL #K252-V. PROVIDE SOLID 2X BACKING BETWEEN STUDS IN HALL FOR MOUNTING BRACKET AND SCREWS. INSTALL PER MANUF. INSTALLATION INSTRUCTIONS (ANSI Z246.4, ASTM F2285-04) HOOKS FOR (USED DIAPERS) BAG AND FOR PURSES, ETC. DIAPER CHANGER LINER DISPENSER ROLLS OUT TO CHANGER. MOUNT BAY CHANGER +34" UP FROM FIN. FLOOR TO TOP OF CHANGING SURFACE.
32. GREASE INTERCEPTOR- WATTS MODEL HD-50 (CAP. 100 LB. GREASE CAPACITY) (50 G.P.M. FLOW RATE) TO BE INSTALLED IN CONCRETE ENCASEMENT BELOW GROUND COMPARTMENT. (4"9 INLET AND OUTLET) (34-3/4" LONG X 30-3/4" WIDE) (IAPMO CERTIFIED) INSTALL PER MANUFACTURER'S INSTALLATION INSTRUCTIONS.
33. SIGN- PROVIDE SIGN @ DOOR STATING, "THIS DOOR TO REMAIN UNLOCKED DURING BUSINESS HOURS"
34. GLASTENDER BRAND DROP-IN ICE BIN MOD. DI-1824-CPO- COUNTERTOP DROP IN S.S. ICE BIN FOR ICE STORAGE. (TI LB. CAP.) INSTALL PER MANUF. INSTALLATION INSTRUCTIONS. (NSF APROVED) (NO POWER REQUIRED) S.S. SLIDING COVER. 3/4"Ø MPT. 1-1/2" DRAIN
35. ADVANCE TABCO, DROP-IN HAND SINK DI-1-168, A304 STAINLESS STEEL. DROP IN SINK W/ ADVANCE TABCO K-52 FAUCET. INSTALL PER MANUFACTURER'S INSTALLATION INSTRUCTIONS (CONFORMS TO NSF 61 STD. 4) 14" SQ. X 8" DP BASIN)
36. FISHER FAUCET # 34266, W/ SWING SPOUT. INSTALL PER MANUF. INSTALLATION INSTRUCTIONS.
37. DOUBLE SWING DOORS- CAFE MODEL ABS 5000 SERIES GATE/ CAFE DOORS W/ GRAVITY TYPE TOP AND BOTTOM HINGES. INSTALL PER MMANUF. INSTALLATION INSTRUCTIONS
38. JUICER-SANTOS PROFESSIONAL CENTRIFUGAL JUICE EXTRACTOR-EZY CLEAN SYSTEM #58 (120/60/1) (1300 WATT) UL. AND NSF APROVED. DEDICATED CIRCUIT
39. JUICER-SANTOS SINGLE LEVER EVOLUTION MOD. # TO JUICER. (120/60/1) (350 WATTS) (120/60/1) (1300 WATT) UL. AND NSF APROVED. DEDICATED CIRCUIT
40. WARING COMMERCIAL XTREME BLENDER (120/60/1) (13 AMP) (3.5 H.P.) (DED. CIRCUIT) (120/60/1) (1300 WATT) UL. AND NSF APROVED. FOR HEAVY FOOD AND BEVERAGE PREPARATION.
41. FLOOR SINK-ZURN MODEL #FD2375-NH2 FLOOR SINK. (12" SQ. X 6" SUMP DEPTH) (2" DRAIN) INSTALL IN A VISIBLE AREA FOR INSPECTION PURPOSES. (1/2 IN, 1/2 OUT) INSTALL PER MANUFACTURER'S INSTALLATION INSTRUCTIONS.
42. WATER HEATER-RINNAI MODEL RC48N (INTERIOR VENTED) TANKLESS WATER HEATER. 199,000 MAX. B.T.U., CONTINUOUS 120° HOT WATER FOR MULTIPLE FIXTURES. (9.8 G.P.M.) INSTALL PER MANUFACTURER'S INSTALLATION INSTRUCTIONS MOUNT W.H. IN ATTIC. (ENERGY STAR RATED) (CERTIFIED TO NSF/ ANSI61-8 FOR POTABLE WATER) SEE MECHANICAL PLAN
43. SAN JAMAR, SAFE-T-WASH FOOD SANITIZING SYSTEM MOD. # STW200, (120/60/1) LOW VOLTAGE ADAPTER PLUG, USES O-ZONE TO SANITIZE FOOD, INSTALL PER MANUFACTURER'S INSTALLATION INSTRUCTIONS.
44. WALK-IN COOLER DOORS- PROVIDE INSULATION AND WEATHERSTRIPPED AS REQ'D FOR COOLER DOORS. INSTALL PER MANUFACTURER'S INSTALLATION INSTRUCTIONS
45. ADVANCE TABCO S.S. HAND SINK WITH S.S. 7-3/14" HIGH SIDE SPLASH MODEL # 7-PS-40 (MINIMUM 6" DEEP BASIN AS REQUIRED) WITH SINGLE LEVER CONTROL FAUCET AS REQ'D.)
46. CASH REGISTER- TYP. ELECTRONIC CASH REGISTER WITH POINT OF SALE MACHINE OR EQUAL. (120/60/1) (OWNER VERIFY)
47. DISPENSER -PROVIDE SOAP DISP. WHERE INDICATED. INSTALL PER MANUF. SPECS. (PERMANENTLY INSTALLED WALL MOUNT)
48. DISPENSER- PROVIDE PAPER TOWEL DISPENSER PER MANUFACTURER'S SPECIFICATIONS. (PERMANENTLY INSTALLED WALL MOUNT)
49. RECEIPT PRINTER- TYP. RECEIPT PRINTER BY EPM/SANYO TO INTEGRARATE W/ CHARGES TO MERCHANDISE/FOOD, ETC. TO BE INSTALLED BY PERSONELL AUTHORIZED TO DO THE WORK. INSTALL PER MANUFACTURER'S INSTALLATION INSTRUCTIONS.
50. NEXEL MODEL#S2448Z WIRE SHELVING, 18" H. X VARIES" L. S.S. CLEAR EPOXY POWDER COATED ZINC CHROMATE PLATED FINISH. (POLY-Z-BRITE)
51. DIPPING WELL- ICE CREAM DIPPING WELL BY ZESCO PRODUCTS, MODEL #TEW-1. APPROX. 6" WIDE X 6" DEEPSTAINLESS STEEL DIPPING WELL. INSTALL PER MANUF. INSTALLATION INSTRUCTIONS. DO NOT INSTALL IN (2) NEAR FOOD ZONES. (NSF/ANSI 170, GLOSSARY OF FOOD TERMINOLOGY, SECTION 3.2.2.2)
52. LINEN BIN- TYP. STORAGE BIN FOR SOILED LINENS/ RAGS TO BE REMOVE DAILY FOR CLEANING. CLEAN LINENS WILL BE IN STORAGE ROOM SHELVING. (40 GALLON)
53. TOILET PAPER DISPENSER- PROVIDE TOILET PAPER DISPENSER PER MANUFACTURER'S SPECIFICATIONS.
54. PROVIDE PORTABLE FIRE EXTINGUISHER PER N.F.P.A.-10, 2-A:10-BC RATED MIN. (F.H.C.A.-T10.501) 75' MAX. TRAVEL DISTANCE
55. REFUSE BIN- TYP. REFUSE BIN FOR FOOD SOILED USED PAPER PLATES, CUPS, AND OTHER DISPOSABLE UTENSILS. (40 GALLON CONTAINER W/ LID) CAN SHALL BE LINED WITH PLASTIC BAGS, AND DUMPED EVERY 2 HOURS.
56. ILLUMINATED EXIT SIGN-PROVIDE I.L. EXIT SIGN W/ RESERVE BATTERY BACK UP. SEE ELECTRICAL AND MECHANICAL PLAN FOR SPECIFICATIONS
57. FLOOR FINISH- CERAMIC TILE, W/ COVED TILE BASE, 3/8" MIN. RADIUS COVING, 6" UP FROM FINISH FLOOR. INSTALL PER MANUFACTURER'S INSTALLATION INSTRUCTIONS (PROVIDE THRU-OUT ENTIRE RESTAURANT)
58. COOLER/FREEZER BOX SHELVING- PROVIDE STAINLESS STEEL WIRE RACKS IN FREEZER AND COOLER AREAS. INSTALL PER MANUFACTURER'S INSTALLATION INSTRUCTIONS.
59. WALK IN MODULAR REMOTE COOLER 8'-0" HIGH X 6'-6" DEEP X 5'-6" LONG. FLOOR OF COOLER TO BE SEALED +14" TO METAL BASE OVER EPOXY FINISH OF CONCRETE, WITH EXTRUDED POLYSTYRENE PANELS BY THERMO COOL OR EQUAL. SHALL MEET COUNTY HEALTH DEPARTMENT REQUIREMENTS. SEE SHEET M1 FOR DETAILS
60. WALK IN MODULAR FREEZER 8'-0" HIGH X 7'-0" DEEP X 11'-6" LONG. FLOOR OF FREEZER TO BE PANELED AND SEALED W/ COVED METAL BASE OVER EPOXY FINISH OF CONCRETE, WITH EXTRUDED POLYSTYRENE PANELS BY THERMO COOL OR EQUAL. SHALL MEET COUNTY HEALTH DEPARTMENT REQUIREMENTS. SEE SHEET M1 FOR DETAILS
61. STOCK POT- STAINLESS STEEL MEGA STOCK POT, BY THE CLAY OVEN CO. (115/60/1) (1.8 AMPS) 90,000 BTU INSTALL PER MANUFACTURER'S INSTRUCTIONS. DEDICATED CIRCUIT. COMES WITH LID, AND SPLASH GUARD.

DOORS SCHEDULE

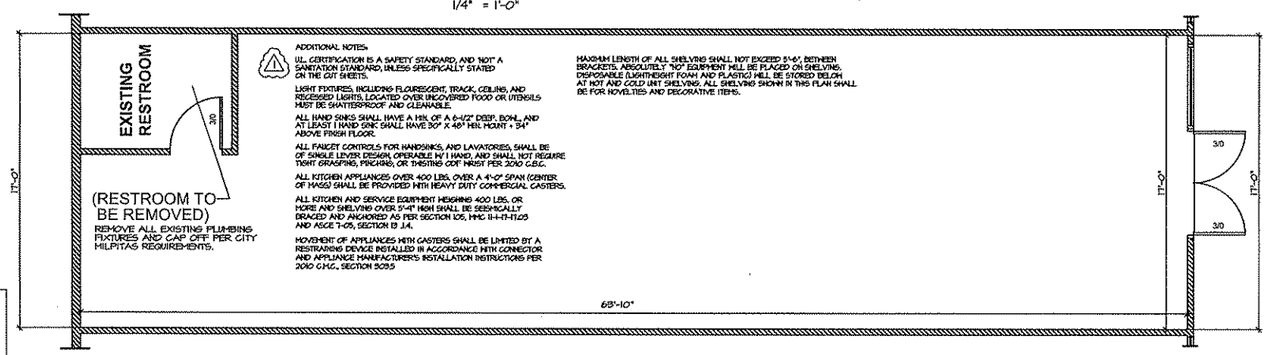
ITEM	MANUFACTURER & MODEL NO.	REMARKS
ALL DOORS ARE 3070	S.C. WITH LEVER HANDLES	



PROPOSED FLOOR PLAN (1088 SQ. FT.)

1/4" = 1'-0"

FINISH SCHEDULE (TYPICAL)							
AREA	FLOOR	BASE		WALLS		CEILING	
	CERAMIC TILE	CERAMIC TILE 6" HIGH W/ 3/8" COVE		STAINLESS STEEL SEMI-RECESSED KIT. APPLIANCES	SUBSTRATE SMOOTH FINISH	SUSPENDED SMOOTH FINISH	WASHABLE TILE
DINING ROOM	X		X		X	X	
FOOD SERVICE AREA	X		X		X	X	
KITCHEN	X		X	X			X
RESTROOMS	X		X		X	X	
STORAGE	X		X		X		X



EXISTING FLOOR PLAN

1/4" = 1'-0"

ADDITIONAL NOTES:

UL CERTIFICATION IS A SAFETY STANDARD, AND NOT A SANITATION STANDARD, UNLESS SPECIFICALLY STATED ON THE CUT SHEETS.

LIGHT FIXTURES, INCLUDING FLUORESCENT, TRACK, CEILING, AND RECESSED LIGHTS, LOCATED OVER UNCOVERED FOOD OR UTENSILS MUST BE SHATTERPROOF AND CLEANABLE.

ALL HAND SINKS SHALL HAVE A MIN. OF A 6-1/2" DEEP, BOWL, AND AT LEAST 1 HAND SINK SHALL HAVE 30" X 48" MIN. MOUNT + 34" ABOVE FINISH FLOOR.

ALL FAUCET CONTROLS FOR HANDSINKS, AND LAVATORIES, SHALL BE OF SINGLE LEVER DESIGN, OPERABLE W/ 1 HAND, AND SHALL NOT REQUIRE TIGHT GRASPING, PINCHING, OR TWISTING OFF WRIST PER 2010 C.B.C.

ALL KITCHEN APPLIANCES OVER 400 LBS. OVER A 4'-0" SPAN (CENTER OF MASS) SHALL BE PROVIDED WITH HEAVY DUTY COMMERCIAL CASTERS.

ALL KITCHEN AND SERVICE EQUIPMENT WEIGHING 400 LBS. OR MORE AND SHELVING OVER 5'-4" HIGH SHALL BE SEISMICALLY BRACED AND ANCHORED AS PER SECTION 105, MMC 11-1-17-11.05 AND ASCE 7-05, SECTION 13 1.4.

MOVEMENT OF APPLIANCES WITH CASTERS SHALL BE LIMITED BY A RESTRAINING DEVICE INSTALLED IN ACCORDANCE WITH CONNECTOR AND APPLIANCE MANUFACTURER'S INSTALLATION INSTRUCTIONS PER 2010 C.M.C. SECTION 309.5

MAXIMUM LENGTH OF ALL SHELVING SHALL NOT EXCEED 5'-6", BETWEEN BRACKETS. ABSOLUTELY "NO" EQUIPMENT WILL BE PLACED ON SHELVING. DISPOSABLE (LIGHTWEIGHT FOAM AND PLASTIC) WILL BE STORED BELOW AT NOT AND COLD UNIT SHELVING. ALL SHELVING SHOWN IN THIS PLAN SHALL BE FOR NOVELTIES AND DECORATIVE ITEMS.

A	FLOOR TILES (PENTAL) 12"X24" EBANO IN DINNING AREA CERAMIC TILE WITH 3/8" BACKSPLASH
B	GLASS TILE ABOVE BATHROOM SINK BEHIND LOOKING MIRROR 2' WIDE
C	BEHIND THE COUNTER ON THE WALL (GLAZZIO) RUBY RED GLASS-TILES G12-1
D	COUNTER TOP FOR BUFFET TABLE AND THE BACK COUNTER. (PENTAL) ABSOLUTE BLACK STONE
E	BUFFET TABLE FRONT FACING (ABSOLUTE PEBBLE) INTERLOCKING TILE 12"X12" ANTIQUE TIMER WHITE.
F	ZURN FLUSH VALVE # Z6003AV-ULF
G	CEILING TILE PAINT COLOR # HF100 (MOON RISE)
H	(RIGHT HALL) PAINT COLOR # T50B-6 (TREE BARK)
J	(LEFT HALL) PAINT COLOR # T50F-4 (RAGING SEA)

OCCUPANCY LOAD:	288 SQ. FT. / 15 = 19.2 PERSONS
TOTAL AREA	1088 S.F.
NON-PUBLIC AREA	793 S.F.
PUBLIC AREA	295 S.F.
20 PERSONS MAXIMUM OCCUPANCY	
OCCUPANCY	GROUP B
CONST. TYPE	VB

GENERAL NOTES:

PROVIDE R-19 FIBERGLASS BATT TYPE INSULATION IN ALL EXTERIOR WALLS, PER TITLE 24 REQUIREMENTS.

PROPERLY MOUNT FIRE EXTINGUISHER AS REQUIRED.

WATER HEATER SHALL BE SECURED IN PLACE BY RIGID CONNECTIONS OR A SHEET METAL STRAP WRAPPED AROUND THE WATER HEATER & SECURED IN PLACE W/ A MIN. OF 2" LONG SCREWS FASTENED TO STUDS OR SOLID WOOD BLOCKING.

PROVIDE A VISIBLE STREET ADDRESS SIGN @ BUILDING W/ A MIN. OF 3" HIGH NUMERALS, & A MIN. 1/4" BRUSH STROKE, MOUNTED AGAINST A CONTRASTING BACKGROUND, (2" HIGH. PROVIDE 2 EXITS FROM THE BUILDING AS REQUIRED PER U.B.C.

INSTALL F.R.P. @ ALL WALLS IN THE FOOD PREP & UTENSIL WASHING AREA.

ON THE DOOR LEADING TO THE MEN'S SANITARY FACILITY, AN EQUILATERAL TRIANGLE, 1/4" STROKE W/ THE SIDES 12" LONG, W/ THE VERTEX POINTED UPWARD.
ON THE DOOR LEADING TO THE WOMENS SANITARY FACILITY, A CIRCLE, 1/4" STROKE, 12" IN DIAMETER.
BOTH MENS & WOMEN'S FACILITIES TO HAVE THESE GEOMETRIC SYMBOLS MOUNTED ON DOOR, 48"-60" ABOVE FINISH FLOOR. COLOR & CONTRAST TO BE DISTINCTLY DIFFERENT FROM THE COLOR & CONTRAST OF THE DOOR.

ALL BUILDING ENTRANCES THAT ARE ACCESSIBLE & USABLE BY THE PHYSICALLY HANDICAPPED SHALL BE IDENTIFIED BY @ LEAST 1 STANDARD SIGN.

EACH PARKING SPACE RESERVED FOR THE HANDICAPPED SHALL BE IDENTIFIED BY A PERMANENTLY FIXED REFLECTOR TYPE SIGN, CONSTRUCTED OF PORCELAIN OV STEEL, W/ BEADED TEXT OR EQUAL, DISPLAYING THE INTERNATIONAL SYMBOL OF ACCESSIBILITY. THE SIGN SHALL NOT BE SMALLER THAN 70 SQ. IN. IN SIZE, & SHALL BE CENTERED @ THE INTERIOR END OF A PARKING SPACE, TO A MIN. HEIGHT OF 80" FROM THE BOTTOM OF THE SIGN TO THE PARKING SURFACE. THE PARKING SURFACE SHALL HAVE THE INTERNATIONAL SYM. OF ACCESSIBILITY, PAINTED BLUE, WITHIN A 3' SQUARE.

UNAUTHORIZED VEHICLES PARKED IN DESIGNATED HANDICAPPED SPACES NOT DISPLAYING PROPER PLACARDS OR LICENCE PLATES LEGALLY ISSUED BY THE DMV, MAY BE TOWED AWAY @ THE OWNER'S EXPENSE. REGLAMATION OF VEHICLE MAY DONE BY CALLING THE POLICE DEPT.
WHERE PARKING IS ADJACENT TO A BUILDING, SIGNS MAY BE ENTERED ON A WALL @ THE INTERIOR SIDE OF THE PARKING STALL, A MIN. OF 36" ABOVE THE PARKING AREA GRADE, PAVING OR SIDEWALK.

INSULATING MATERIAL SHALL BE CERTIFIED BY THE MANUFACTURER TO COMPLY W/ ALL CALIFORNIA QUALITY STANDARDS FOR INSULATING MATERIALS.
ALL INSULATING MATERIALS SHALL BE INSTALLED IN COMPLIANCE W/ THE FLAME SPREAD RATINGS & SMOKE DENSITY REQUIREMENTS OF THE LATEST EDITION OF THE U.B.C.
DOORS & WINDOWS SHALL BE DESIGNED TO LIMIT AIR LEAKAGE INTO OR FROM THE BUILDING ENVELOPE. MANUFACTURED DOOR & WINDOWS SHALL HAVE AIR INFILTRATION RATED CERTIFIED WINDOWS. EXTERIOR JOINTS, OPENINGS IN THE BUILDING ENVELOPE THAT ARE OBVIOUS SOURCE OF AIR LEAKAGE SHALL BE CAULKED, GASKETED, WEATHERSTRIPPED, OR OTHERWISE PROPERLY SEALED.

THE 3 COMPARTMENT SINK TO MEET N.S.F. REQUIREMENT STANDARDS FOR SIZE & CONSTRUCTION.
PROVIDE SOAP & DISPENSER IN EACH RESTROOM.

AN ADDITIONAL SIGN SHALL ALSO BE POSTED IN A CONSPICUOUS LOCATION IN EA. ENTRANCE TO OFF STREET PARKING FACILITIES, OR IMMEDIATELY TO & VISIBLE FR. EA. STALL OR SPACE. THE SIGN SHALL NOT BE LESS THAN 17"X22" IN SIZE W/ LETTERING NOT LESS THAN 1" IN HEIGHT.
CONTRACTOR TO VERIFY GRADES, DIMENSIONS, & OTHER JOB SITE CONDITIONS PRIOR TO COMMENCING WORK.

THE DOORS TO THE RESTROOMS SHALL BE TIGHT FITTING, & SELF-CLOSING.

ALL EXIT DOORS SHALL BE OPENABLE FROM THE INSIDE W/OUT THE USE OF A KEY, OR ANY SPECIAL KNOWLEDGE OR EFFORT.
ALL CONSTRUCTION TO CONFORM W/ THE LATEST EDITION OF THE U.B.C., & STATE & LOCAL JURISDICTIONCODE & REQUIREMENTS.

PROVIDE LEVER HARDWARE TO COMPLY W/ TITLE 24 REQUIREMENTS IN ALL AREAS ACCESIBLE TO THE PHYSICALLY DISABLED.

MANUALLY OPERATED OR SURFACE MOUNTED FLUSH BOLTS ARE PROHIBITED @ EXIT DOORS. THE UNLATCHING OF ANY DOOR SHALL NOT REQUIRE MORE THAN 1 OPERATION. PINLATCH ONLY @ INACTIVE DOOR LEAF. (5-POINT SYSTEM)

RESTROOM DOOR LEVER HEIGHT TO BE 30" TO 44" ABOVE FINISH FLOOR W/ 1/2" MIN. THRESHOLD @ ALL EXT. DOORS.

PROVIDE APPROVED BRAILLE SIGNAGE ON STRIKE SIDE OF RESTROOM DOORS, CENTERED 60" ABOVE FIN. FLOOR.

PROVIDE A SAMPLE OF FLOOR TILES TO THE ENVIRONMENTAL HEALTH DEPT. FOR APPROVAL PRIOR TO INSTALLATION.

THE FLOOR IN THE FOOD PREP, DISHWASHING, & RESTROOM AREAS SHALL BE EITHER COMMERCIAL SHT. LINOLEUM, QUARRY TILE, OR EPOXY FINISH. THE FLOOR SHALL HAVE A SEAMLESS COVERING THAT EXTENDS UP THE WALL A MIN. OF 5".

THE JANITORIAL SINK MIXING FAUCET SHALL BE EQUIPPED W/A BACKFLOW PROTECTION DEVICE.

PROVIDE A SOAP & TOWEL DISPENSER ADJACENT TO THE JANITORIAL SINK. SINK TO BE USED FOR HANDWASHING.

PROVIDE SELF-CLOSING DOORS @ RESTROOMS, & EXTERIOR DOORS

APPROVED TRUSS DRAWINGS SHALL BE ON THE JOB SITE FOR INSPECTION PURPOSES.

INSTALL FLOOR DRAINS IN THE FOOD PREP, DISHWASHING, & RESTROOM AREAS W/ THE FLOOR SLOPING TOWARDS THE DRAIN. ALL EQUIPMENT SHALL BE N.S.F. APPROVED.

THE FOOD SERVICE EQUIPMENT @ THE SELF SERVICE COUNTER, MUST BE EQUIPPED W/ ACCEPTABLE SNEEZE GUARDS, SIGH AS SNEEZE GUARDS, TIGHT FITTING ATTACHED LIDS, & APPROVED MECHANICAL DISPENSERS.

ALL KITCHEN AND SERVICE EQUIPMENT WEIGHING 400# OR MORE AND SHELVING OVER 5'-4" HIGH SHALL BE SEISMICALLY BRACED AND ANCHORED AS PER SEC. 105, MMC11-1-17.03 AND ASCE 7-05 SECTION 13.1.4.

THE IDEAS, DESIGNS AND ARRANGEMENTS REPRESENTED BY THESE DRAWINGS AND SPECIFICATIONS ARE, AND SHALL REMAIN THE PROPERTY OF GARY A. ROGERS. NO PART THEREOF SHALL BE COPIED, DISCLOSED TO OTHERS OR USED IN CONNECTION WITH ANY WORK OR PROJECT OTHER THAN THE PROJECT SPECIFIED HEREIN WITHOUT WRITTEN PERMISSION OF GARY A. ROGERS

Gary Rogers-Architect
450 S. MADERA AVE., SUITE F'
MADERA, CALIFORNIA 93639
(559) 674-6548(OFFICE), 674-6599(FAX)
PLANNING • DESIGNING •CONSTRUCTION PROBLEMS SOLVING

PROJECT: **CINNAMON CLUB ASIAN GRILL**

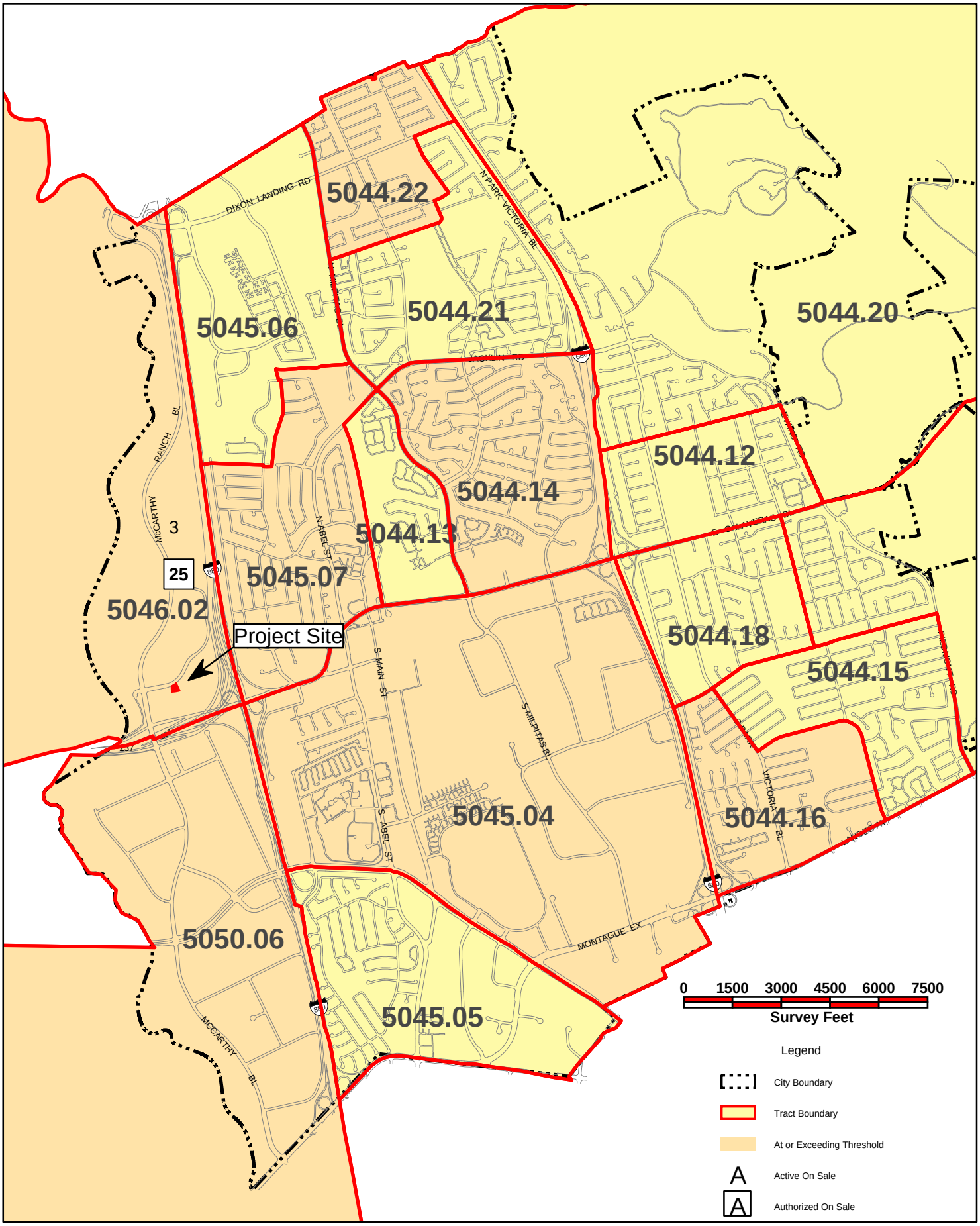
SITE LOCATION: 80 RANCH DR. MILPITAS, CA., 95035 APN: 045-142-001-000

OWNER: RUHUL KAYSHEL 80 RANCH DR. MILPITAS, CA. 95035 PH (253) 709-1889

ACTIVITY	DATE
SUBMITTAL	
BACK CHECK	
PERMITS	

REVISIONS
1 BACKCHECK PER CITY OF MILPITAS HEALTH DEPT.
2
3

DR. BY: STEVE CASE
JOB NO.: TENANT IMPROV
SCALE:
SHEET NO.: **A1**
OF SHEETS
DATE:

Attachment C

ABC License Concentration Map Exhibit