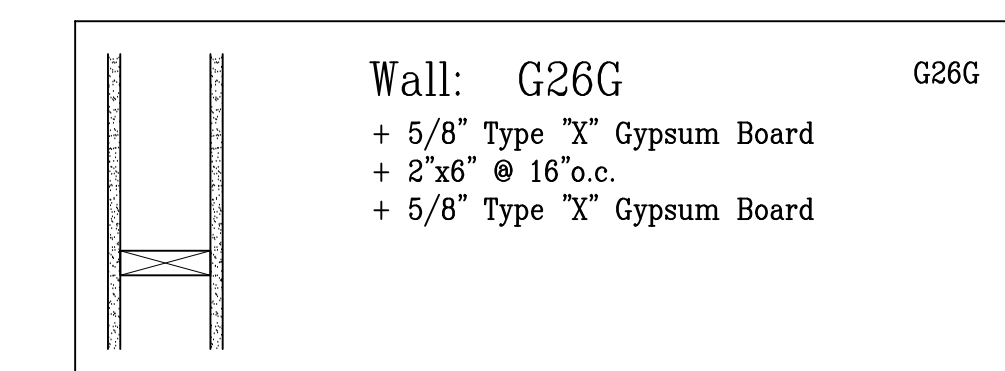
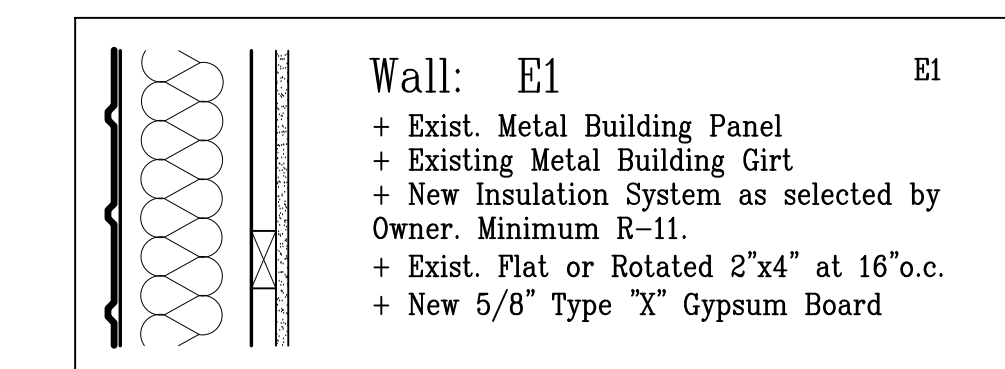


WALL LEGEND GENERAL NOTES

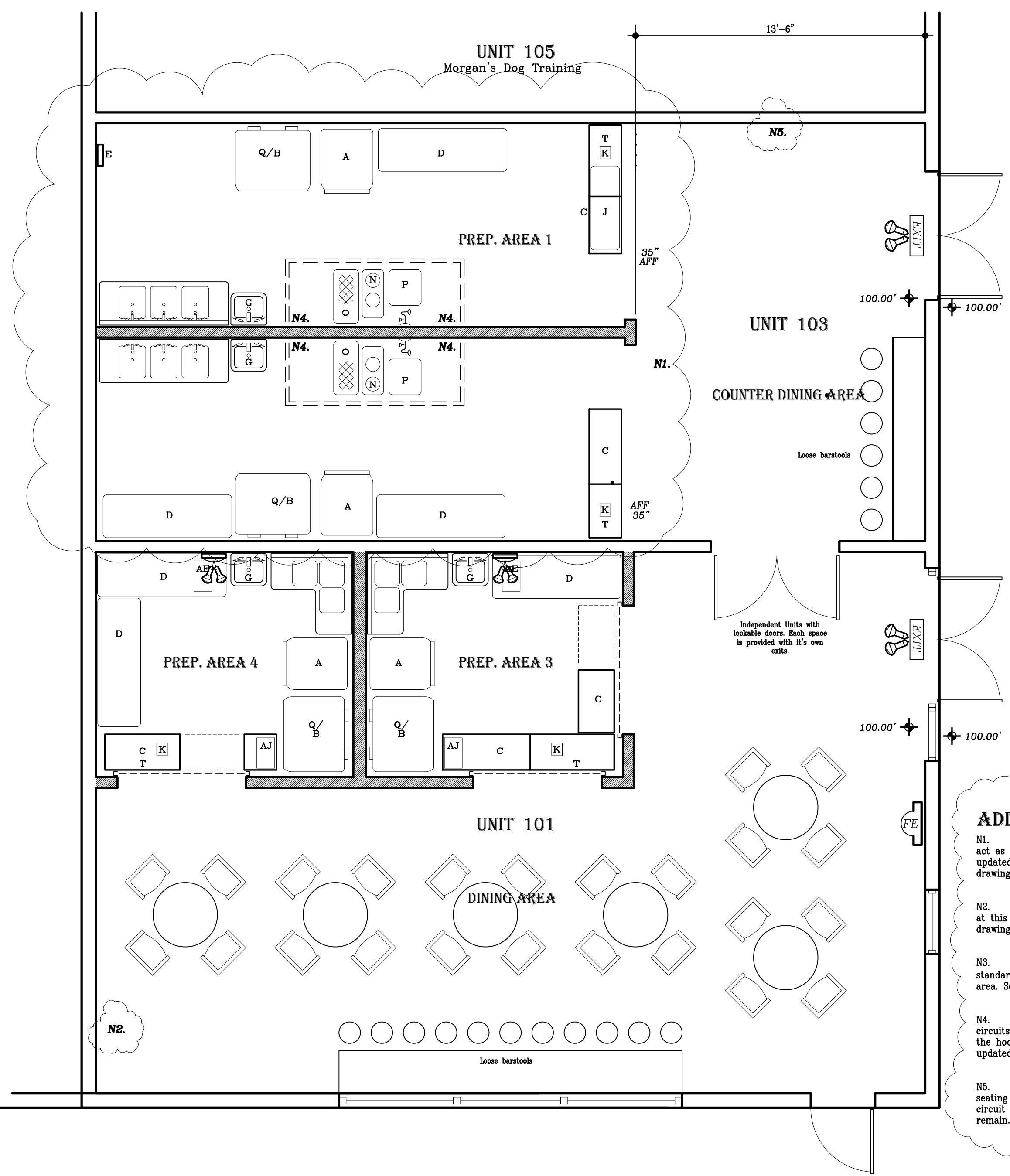
Unless noted otherwise, all walls shall extend to the structural system above.
 Where walls run continuous below a metal building frame, the walls shall extend to the underside of the frame.
 Where a wall extends to a metal building frame, the frame shall be furred and with 5/8" type 'X' gypsum board.
 When walls run perpendicular to the structure above, the walls shall be attached at each intersection.
 When walls run parallel to the structure above, provide blocking on the top of the wall at 24" o.c. spanning between the adjacent structural members (1" in 50').
 Where infill panels are indicated or required (window/door removal, etc.), match the existing wall thickness, material and finish. Structurally tie the infill panel to the existing wall.
 Where existing walls are removed, repair the old wall intersection point to match the adjacent area.
 Where spaces are reconfigured, replace the flooring and ceiling systems in all spaces, and prime & paint all wall and ceiling surfaces.
 All gypsum board in restrooms within 48" of a water source shall be moisture resistant.
 All existing exterior walls shall have new 5/8" Type X gypsum board on 1-1/2" furring (at 16" o.c.) (new or existing), insulate the wall cavity per mechanical requirements.
 Provide solid blocking for all equipment supports. Coordinate locations with owner/tenant.

WALL LEGEND



FLOOR PLAN WORK NOTES

- FP1** Where the new wall butts into the existing, add a three-piece built-up framing member inside the existing wall, and double end studs on the new wall portion. See typical detail.
- FP2** Preliminary counter and casework layout in public areas. Coordinate the final selection and design with the Owner. Provide Shop Drawings for review. The final layout shall meet the Florida Building Code - Accessibility (section 306, 902, etc.) and the following minimum requirements.
 1. The top of all work surfaces shall be at 34".
 2. Where/If indicated, knee space shall be 28" high by 12" deep minimum.
- FP3** New finishes in the spaces as directed by Owner. Meet the following requirements:
 General requirement: all interior finishes (other than floors) in exits, exit accesses, corridors, halls and lobbies shall be classified in accordance with ASTM E-84 or UL 723 as a Class "A" interior finish, all other spaces shall be classified as Class "B" (or greater).
 Class A = Flame spread index 0-25; smoke-developed index 0-450.
 Class B = Flame spread index 26-75; smoke-developed index 0-450.
 Class C = Flame spread index 76-200; smoke-developed index 0-450.
- FP-4** New double doors in existing exterior wall. Pair of 3'x7' SC wood doors. Dead bolt lock accessible on Unit 103 side.
- FP-5** New operable window system as selected by owner. Architect will provide connection details during construction. Reflective glass prohibited.
- FP-6** Scissors gate system as selected by owner. Architect will provide connection details during construction.
- FP-7** Roll down gate system as selected by owner. Architect will provide connection details during construction.



ADD. WORK NOTES

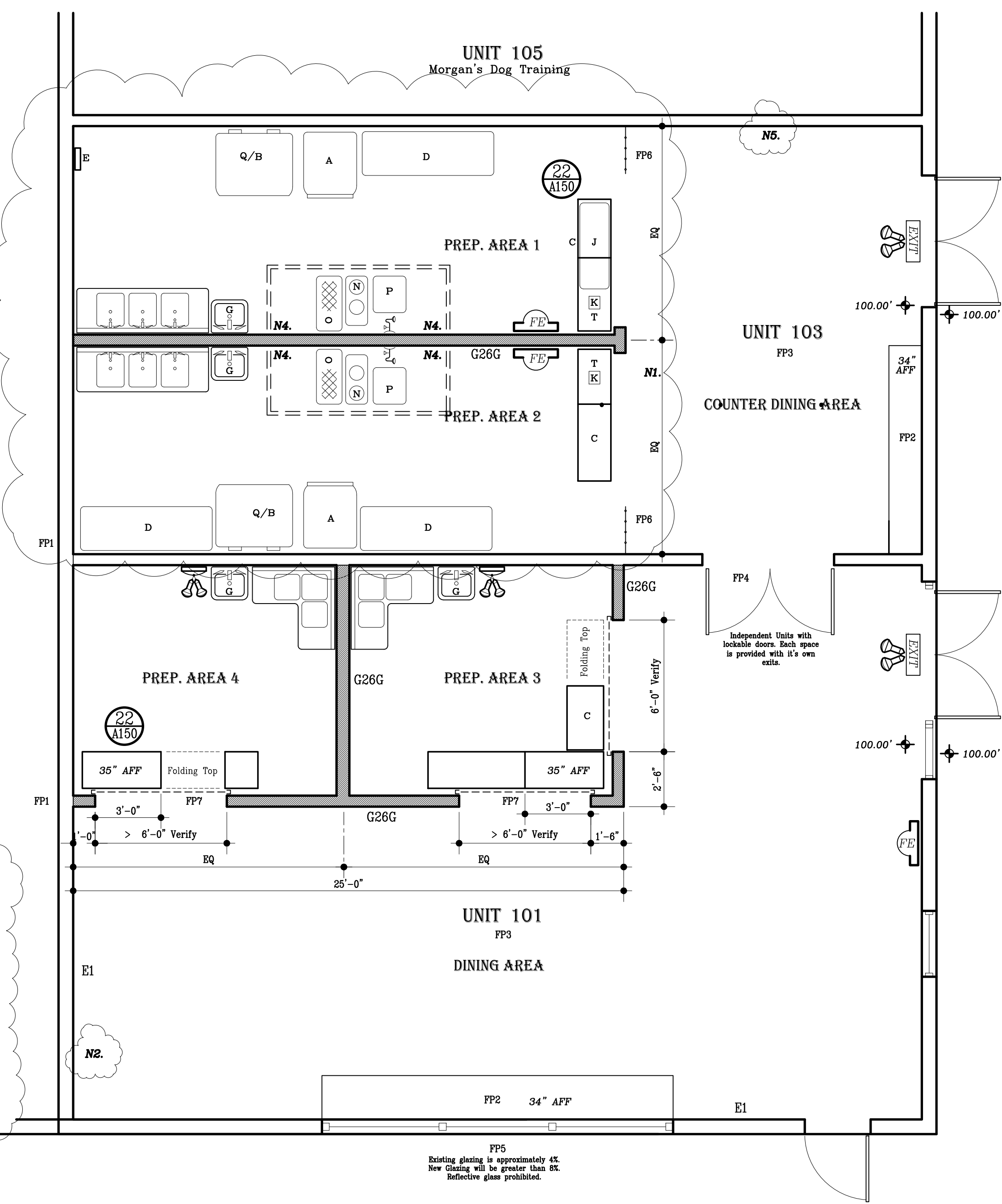
N1. The kitchens have reconfigured to act as independent work spaces. See updated mechanical, plumbing and electrical drawings.

N2. Add an additional dedicated circuit at this location. See updated Electrical drawings.

N3. Wok deleted and replaced with a standard 24" griddle top at each kitchen area. See updated electrical drawings.

N4. Add four total additional dedicated circuits. Provide a circuit on each end of the hood in each kitchen area. See updated Electrical drawings.

N5. Remove equipment and bar & bar seating previously indicated. The dedicated circuit for the previous equipment shall remain.

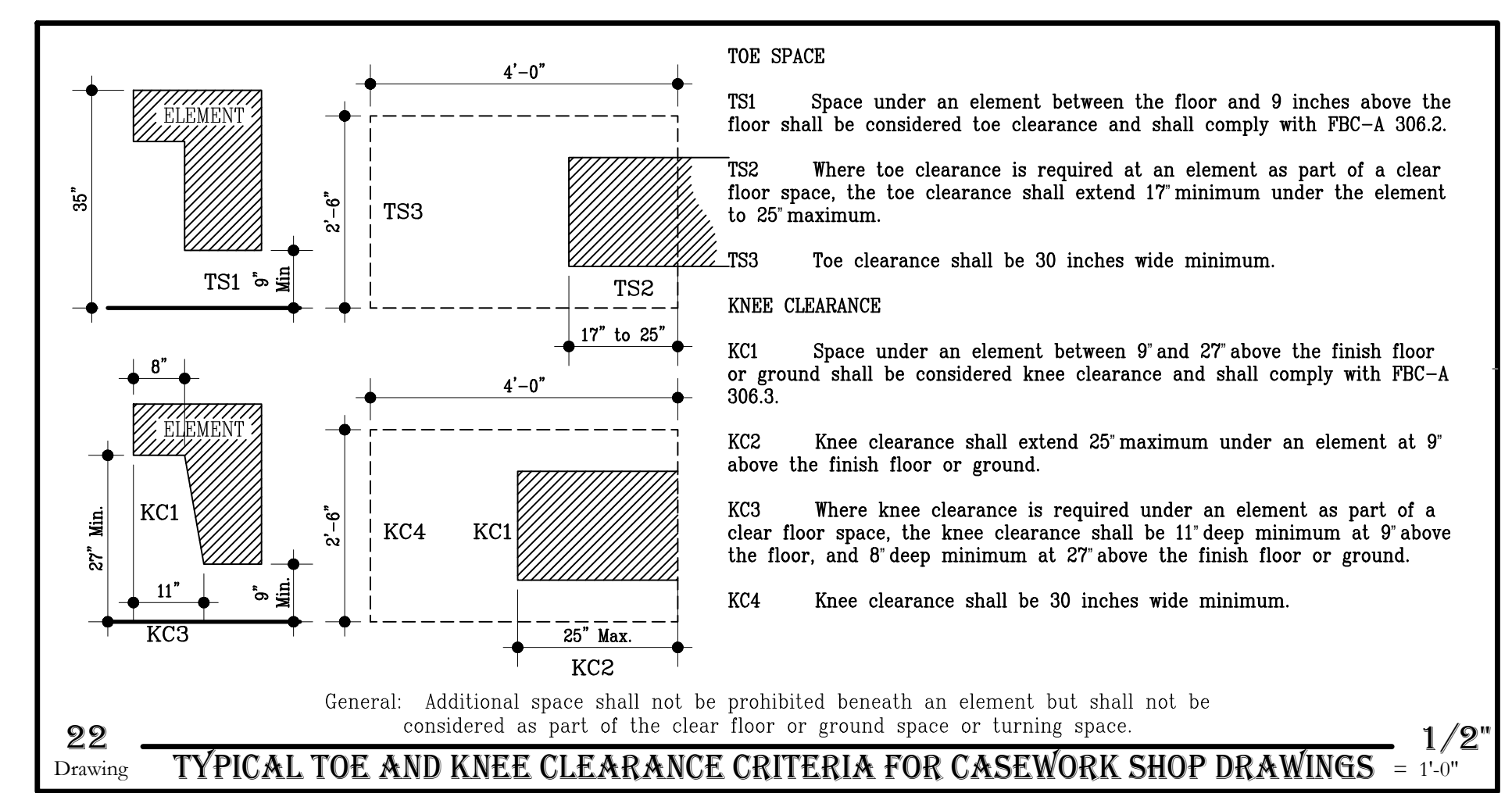


13 Drawing See notes and specifications for additional requirements. **PRELIMINARY EQUIPMENT PLAN** 1/4" Equals 1'-0"

15 Drawing See notes and specifications for additional requirements. **FLOOR PLAN** 1/4" Equals 1'-0"

EQUIPMENT AND FURNISHING LIST

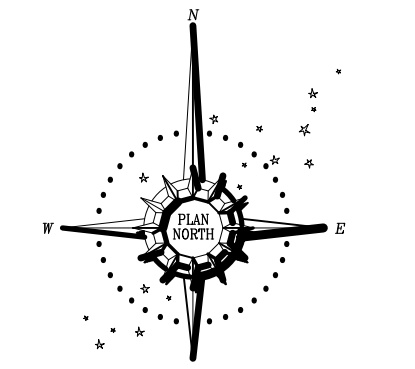
- | | |
|----------------------------------|---|
| A. 1 Door Stand Up Cooler | T. ADA Counter |
| B. Chest Freezer | U. Barstool |
| C. Service Counter/Bar | V. Toilet (existing) |
| D. Stainless Steel Table | W. Garage Door |
| E. Electrical Panel | X. Table |
| F. Sandwich Cooler | Y. Chair |
| G. Handwash Sink | AA. Fire Extinguisher |
| H. 3-Compartment Sink | AB. Scissor Gate |
| I. Grab-and-Go Cooler | AC. Back Bar Cooler |
| J. Sushi Case | AD. Under counter sliding top Display freezer |
| K. POS | AE. Espresso Machine |
| L. Hood | AF. Milkshake Machine |
| M. 4-Burner above oven | AG. Swing Gate (36"high) |
| N. 2-Burner Range | AH. Coffee Grinder |
| O. Fryer | AI. Espresso Grinder |
| P. Wok - 24" Grill | AJ. Coffee Brewer |
| Q. Dry Goods Storage | AK. Dishwashing Machine |
| R. Ice Machine (EUHOMY) | AL. Grease Trap (above ground) |
| S. H/W Heater - Point of Service | |



22 Drawing **TYPICAL TOE AND KNEE CLEARANCE CRITERIA FOR CASEWORK SHOP DRAWINGS** 1/2" = 1'-0"

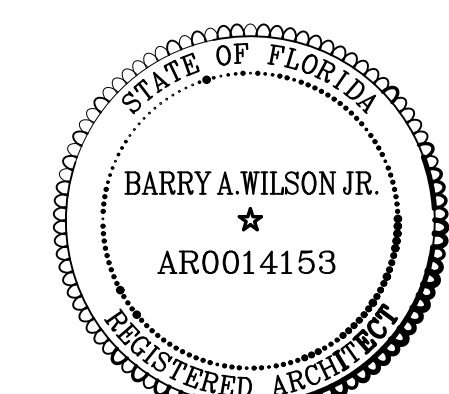
REVISIONS

- 5-6-21 Response to Comments
- 8-16-21 Kitchen Adjustments
- 3-23-22 Kitchen Adjustments



RAIL ROAD SQUARE FOOD HALL

UNIT 101 & 103
 682 McDONNELL DRIVE
 TALLAHASSEE, FL 32310



12 APRIL 2022
 Construction Documents

FLOOR PLAN, NOTES, DETAILS, AND INFO

A150