Commonwealth of Massachusetts
ALCOHOLIC BEVERAGES CONTROL COMMISSION
95 Fourth Street, Suite 3
Chelsea, MA 02150-2358

Jean M. Lorizio, Esq.
Commission Chairman

2024 JAN -5 A 11: 16
CITY CLERK'S OFFICE
SOMERVILLE, MA

2023-000251-AD-ENF

NOTICE OF VIOLATION HEARING
(VIDEO CONFERENCE)

December 21, 2023

VIA FIRST CLASS MAIL

GALWEGAN INC DBA: THE BURREN
247 Elm Street
Somerville, MA 02144
LICENSE#: **00010-RS-1130**

You are hereby notified that a hearing will be held by the Alcoholic Beverages Control Commission **via video conference** on:

Tuesday, February 13, 2024 at 1:30 pm

Regarding:

204 CMR 2.05(2) Permitting an illegality on the licensed premise to wit: M.G.L. Ch. 138 § 34C Possession of an alcoholic beverage by a person under 21 years of age. (24 Counts)

Date of Alleged Violation: **Thursday, September 21, 2023 at approximately 11:00 pm**

ADDITIONAL REQUIREMENTS FOR VIDEO/TELE-CONFERENCE HEARING

No later than 12:00 pm the business day before the hearing, both parties must submit the following to Patricia Hathaway at [redacted]

1) All exhibits, both agreed-upon and disputed;
2) Witness lists, along with an email address for each witness; and
3) Notices of Appearance for all individuals expected to participate in the hearing, including the parties authorized representatives, and witnesses.

Parties and witnesses should join the meeting at least five (5) minutes before the scheduled hearing time. Passcode for video link is case sensitive.
TEAMS Video Conference Meeting ID: [redacted] Passcode: [redacted]

Call-in (audio only) number is [redacted] with PIN [redacted]

Please be aware that members of the public may also join this meeting to observe the hearing.

The Hearing:
Hearings are held pursuant to the Informal/Fair Hearing Rules under M.G.L. Ch. 138, C. 30A and 801 CMR § § 1.02 and 1.03. Reports, if any, and your license file may be examined and copied at the Commission's office with advance notice.

Representation:
A party may appear on his or her own behalf or may be represented by an authorized representative. An "authorized representative" can be an attorney, a license owner/officer/director/LLC manager, license manager, or any other individual appointed in writing to act on behalf of the licensee.

Motions:
All motions regarding this matter must be filed with the Commission at least fourteen (14) days prior to the day of hearing. A copy of any motion filed with the Commission must be served on any opposing party at the time of the filing of the motion with the Commission.

Exhibits:
Any party introducing exhibits must provide **the original and three copies of each exhibit** to the Commission, and a copy to any opposing party, at the commencement of the hearing. Any audio/video exhibits must be submitted in a format compatible with PC computers. It is the responsibility of the parties to ensure the Commission can open any audio/video exhibits submitted by CD, DVD, or thumb drive. The failure to provide an exhibit in a format accessible by the Commission may result in the Commission not considering the exhibit.

Continuances:
A continuance must be requested in writing to the Commission. The party requesting the continuance must notify all parties involved. All parties must seek the assent of the opposing party prior to filing a request for a continuance.

Recordings & Transcripts:
Hearings are audio-recorded. Pursuant to M.G.L. C.30A, § 11, a transcript will be furnished if requested in writing at the requestor's expense. You may also arrange for your own stenographer. At the Commission's discretion, reasonable accommodations will be made for any party seeking to record the hearing.

If you have any questions regarding the scheduling of this hearing please contact Patricia Hathaway at (617) 727-3040[redacted]

ALCOHOLIC BEVERAGES CONTROL COMMISSION

Jean M. Lorizio, Esq.	Crystal Matthews, Esq.	Deborah Baglio, Esq.
Commission Chairman	Commissioner	Commissioner

This document is important and should be translated immediately.
Este documento es importante y debe ser traducido inmediatamente.
Este documento é importante e deve ser traduzido imediatamente.
Ce document est important et devrait être traduit immédiatement.
Questo documento è importante e dovrebbe essere tradotto immediatamente.
Το έγγραφο αυτό είναι σημαντικό και θα πρέπει να μεταφραστούν αμέσως.
这份文件是重要的，应立即进行翻译.
यह दस्तावेज़ महत्वपूर्ण है और इसका तुरंत अनुवाद किया जाना चाहिए
Dokiman sa a enpòtan epi li ta dwe tradwi touswit
'Đây là tài liệu quan trọng và cần được dịch ngay'
ឯកសារនេះសំខាន់ណាស់ ហើយត្រូវបកប្រែជាបន្ទាន់។

cc: Local Licensing Board
Associate General Counsel
Nicole Smith, Investigator
Sean Fleming, Investigator
Katelyn Quinn, Investigator
Christopher Temple, Investigator

PUBLIC EVENT/SPECIAL ALCOHOL LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: PEL23-000226
File #: 23-025899

Application for: Special Alcohol, Wine and Malt

Organization name: Tulum Mexican Cuisine

Event name: Tulum Mexican Cuisine Inauguration

Description: The inauguration will mark the opening of a family friendly restaurant, in which family, friends and residents can support this local business by attending and celebrating with food, drinks and live entertainment.

Location: 3 Washington St

Date(s): January 18th-20th

Rain date(s):

Setup starts at (time): 10am

Event starts at (time): 4pm

Cleanup after the event ends at (time): 11:30pm

Event ends at (time): 10:30pm

Entertainment: There will be live music and photography

Temporary Structures: none

Attendees:

Max attendance at one time: 70 persons

Total people attending: to capacity 70

Maximum attendees accommodated: to capacity 70

Total Somerville residents attending: unknown

Attendee fees or suggested donations: none

What is your budget for this event: approximately 30,000

Social or cultural benefits:
This new restaurant will provide residents from the cities of somerville and Boston the opportunity to experience new flavors and traditions of the Mexican culture and gastronomy.

Financial benefits:
TMC will offer new employment opportunities for residents in the area who enjoy working in the food industry

Event Contact: Abner Gonzalez

Event Contact Phone: [redacted]

Alcohol service begins at: 4pm

Alcohol service ends at: 10:30pm

Event Information	Yes/No	If yes, Describe
Open to the public?	Yes	social media, newspaper, flyers, word of mouth.
Food served?	Yes	food made at the restaurant will be served
Caterer used?	No	
Alcohol served?	Yes	Alcohol to be served: Wine and Malt, Indoors at Tulum Mexican Cuisine
Grill/open-flame device used?	No	
Streets blocked?	No	
Sidewalks blocked?	No	
Describe any accessibility features available to attendees/participants		Bathroom- baby changing station T-accessible (bus and train)
Arrangements:		
Police Detail:	No	
Parking (for Attendees)?	Yes	The restaurant has public parking
Restrooms?	Yes	3 available bathrooms inside the restaurant
Liability Insurance?	Yes	There will be a general restaurant liability insurance
Will any public parks be used?	No	
Has the event occurred in the last two years?	No	

Approval Conditions:

PUBLIC EVENT/SPECIAL ALCOHOL LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: PEL23-000223
File #: 23-024278

Application for: Special Alcohol, Wine and Malt

Organization name: Rococo Floral co

Event name: Rococo Floral co's Grand Opening

Description: Celebrating the grand opening of small, local, women-owned business in the Somerville area! We are an existing local floral shop and studio who is moving to a new space! Friends, family and fellow business local business owners will be in attendance.

Location: Rococo Floral co's new storefront location. This event license application if for our grand-opening party.

Date(s): 01/26/2024

Rain date(s):

Setup starts at (time): 12:00pm

Event starts at (time): 4:00pm

Cleanup after the event ends at (time): 11:00pm

Event ends at (time): 9:00pm

Entertainment: A local DJ!

Temporary Structures: None.

Attendees:

Max attendance at one time: 70

Total people attending: 60

Maximum attendees accommodated: 70

Total Somerville residents attending: 40

Attendee fees or suggested donations: None.

What is your budget for this event: TBD

Social or cultural benefits:
Celebrating the grand opening of small, local, women-owned business in the Somerville area! We are an existing local floral shop and studio who is moving to a new space!

Financial benefits:
This event is to promote us, a local, women-owned Somerville business!

Event Contact: Sophie Vogel

Event Contact Phone: [redacted]

Alcohol service begins at: 4:00pm

Alcohol service ends at: 9:00pm

Event Information	Yes/No	If yes, Describe
Open to the public?	No	
Food served?	Yes	Snacks and small appetizers.
Caterer used?	No	
Alcohol served?	Yes	Alcohol to be served: Wine and Malt, Indoors Inside at a small bar setup within the storefront!
Grill/open-flame device used?	No	
Streets blocked?	No	
Sidewalks blocked?	No	
Describe any accessibility features available to attendees/participants		Sloped ramp at entrance for those who need.
Arrangements:		
Police Detail:	No	
Parking (for Attendees)?	No	
Restrooms?	No	
Liability Insurance?	No	
Will any public parks be used?	No	
Has the event occurred in the last two years?	No	

Approval Conditions:

PUBLIC EVENT/SPECIAL ALCOHOL LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: PEL23-000224
File #: 23-024426

Application for: Special Alcohol

Organization name: LEGO Discovery Center Boston

Event name: LEGO Discovery Center Boston Adult Nights

Description: Adults get to experience LEGO Discovery Center Boston without children. Event occurs the second Wednesday of every month.

Location: LEGO Discovery Center Boston Attraction located in Assembly Row

Date(s): 2/14/2024, 3/13/2024, 4/10/2024, 5/8/2024, 6/12/2024, 7/10/2024, 8/14/2024, 9/11/2024, 10/9/2024, 11/13/2024, 12/11/2024

Rain date(s): None

Setup starts at (time): 6:00pm

Event starts at (time): 7:00pm

Cleanup after the event ends at (time): 10pm

Event ends at (time): 9:30pm

Entertainment: Adults get to experience rides, 4D movies, build challenges and workshop classes

Temporary Structures: None

Attendees:

Max attendance at one time: 500

Total people attending: 200

Maximum attendees accommodated: 500

Total Somerville residents attending: 100

Attendee fees or suggested donations: $19.99 per ticket

What is your budget for this event: 1,000

Social or cultural benefits:
Adults in the community get to experience LEGO Discovery Center Boston

Financial benefits:
Tickets are required for event and use of local beer vendors provides breweries with a financial benefit for attending our event.

Event Contact: Cecilia Hennessy

Event Contact Phone: [redacted]

Alcohol service begins at: 7pm

Alcohol service ends at: 9:30pm

Event Information	Yes/No	If yes, Describe
Open to the public?	Yes	Social media and email communication
Food served?	Yes	Our cafe will be open serving food items.
Caterer used?	No	
Alcohol served?	Yes	Alcohol to be served: Indoors Inside our attraction
Grill/open-flame device used?	No	
Streets blocked?	No	
Sidewalks blocked?	No	
Describe any accessibility features available to attendees/participants		rides, 4D movies, build challenges and workshop classes
Arrangements:		
Police Detail:	No	
Parking (for Attendees)?	No	
Restrooms?	Yes	restroom avaliable on site
Liability Insurance?	Yes	We have a COI
Will any public parks be used?	No	
Has the event occurred in the last two years?	Yes	The second Wednesday of every month in 2023 starting on 08/09/2023.

Approval Conditions:

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: MEA24-000001
File #: 24-000325

Business Name: Advesa MA, Inc. d/b/a Blue River Terps

Application Type: Amending a Marijuana Establishment License

Location: 692 BROADWAY

APPLICANT

Company Name: Advesa MA, Inc. d/b/a Blue River Terps

Business Address:
690 Broadway
Somerville, MA 02144

Enter your current business license #	MEA23-000007
Are you applying to move to a new location?	No
Are you amending an existing license?	No
ARE YOU CHANGING OWNERSHIP?	No
ARE YOU CHANGING OFFICERS OR DIRECTORS?	No
ARE YOU CHANGING CONTROL PERCENTAGES?	No
ARE YOU CHANGING THE NAME OF YOUR BUSINESS?	No
ARE YOU CHANGING YOUR HOURS?	Yes
List Current Hours	Monday - Saturday 10am - 8pm Sunday 11am - 8pm
List Proposed New Hours	Monday - Friday 12pm - 11pm Saturday 9am - 11pm Sunday 10am - 11pm

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: ALM23-000079
File #: 23-023234

Business Name: Joe's Liquor, Inc

Amendment Type: Pledging Stock or License, Changing Owners, Officers or Directors, Changing Manager

Location: 168-172 Broadway

APPLICANT

Company Name: Joe's Liquor Inc.

Business Address:
168-172 Broadway
Somerville, MA 02145

Enter your current business license #	AL17-00128
Do you currently serve alcohol?	Yes
ARE YOU CHANGING THE NAME OF YOUR BUSINESS?	No
ARE YOU CHANGING YOUR MANAGER?	Yes
Name of old manager	Paul S Robichaud
Name of new manager	Colleen Mountzouras
ARE YOU TRANSFERRING/ISSUING/PLEDGING STOCK, OR ARE YOU CHANGING DIRECTORS/OFFICERS/PARTNERS/TRUSTEES?	Yes
Are you transferring/issuing/pledging stock?	Yes
Describe the transaction, including the names of all parties	Paul S Robichaud Died 3/6/23. Gail Robichaud received the corporate stock under the will of Paul S Robichaud. She is gifting the stock to her children Paul J Robichaud and Colleen Mountzouros so each will own 50% of the corporation. Both Paul J. Robichaud and Colleen Mountzouros have been working for joe's Liquors for a number of years.
Are you changing directors/officers/partners/trustees?	Yes
List the current directors/officers/partners/trustees with their titles	Paul S Robichaud, President, Treasurer, Director
List the proposed directors/officers/partners/trustees with their titles	Paul J Robichaud, President, Director Colleen Mountzouros, Treasurer, Director Gail Robichaud, Director
ARE YOU ALTERING YOUR EXISTING PREMISES OR OUTDOOR SEATING? SELECT YES TO INLCUDE OUTDOOR SEATING FOR LICENSE	No
ARE YOU ADDING, OR ENDING, THE SERVICE OF CORDIALS AND LIQUEURS?	No
ARE YOU CHANGING YOUR HOURS OF OPERATION?	No
ARE YOU CHANGING YOUR ENTERTAINMENT?	No
Total Devices indoors	0
Total Devices Outdoors	0.0
Have you ever received a Notice of Violation?	No
almIn the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages? City Wage Theft Ordinance	No
You must read and accept the above stated terms & conditions	Yes
You must read and accept the above stated terms & conditions	Yes

Approved By:

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: ALM23-000084
File #: 23-025306

Business Name: Earl's Restaurant

Amendment Type: Pledging Stock or License, Changing Owners, Officers or Directors, Changing Manager

Location: 698 Assembly Row 102

APPLICANT

Company Name: Lawson & Weitzen, LLP

Business Address:
88 Black Falcon Ave, Suite 345
Boston, MA 02210

ARE YOU ADDING, OR ENDING, THE SERVICE OF CORDIALS AND LIQUEURS?	No
ARE YOU CHANGING YOUR HOURS OF OPERATION?	No
ARE YOU CHANGING YOUR ENTERTAINMENT?	No
Total Devices indoors	0
Total Devices Outdoors	0.0
Have you ever received a Notice of Violation?	No
almIn the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages? City Wage Theft Ordinance	No
You must read and accept the above stated terms & conditions	Yes
You must read and accept the above stated terms & conditions	Yes
Enter your current business license #	AL17-000098
Do you currently serve alcohol?	Yes
ARE YOU CHANGING THE NAME OF YOUR BUSINESS?	No
ARE YOU CHANGING YOUR MANAGER?	Yes
Name of old manager	Kenneth Jimenez
Name of new manager	Wesley Zamir Zambrano Cevallos
ARE YOU TRANSFERRING/ISSUING/PLEDGING STOCK, OR ARE YOU CHANGING DIRECTORS/OFFICERS/PARTNERS/TRUSTEES?	Yes
Are you changing directors/officers/partners/trustees?	Yes
List the current directors/officers/partners/trustees with their titles	Stanley Fuller, Kenneth Jimenez, and Earl’s Restaurants USA Inc
List the proposed directors/officers/partners/trustees with their titles	Stanley Fuller Delane Diseko, and Earl’s Restaurants USA Inc
ARE YOU ALTERING YOUR EXISTING PREMISES OR OUTDOOR SEATING? SELECT YES TO INLCUDE OUTDOOR SEATING FOR LICENSE	No

Approved By:

City Treasurer, Approved
Andrea Torres, Approved

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: ALM23-000080
File #: 17-012999

Business Name: River Bar LLC

Amendment Type: Changing Manager

Location: 661 ASSEMBLY ROW

APPLICANT

Company Name: River Bar

Business Address:
661 Assembly Row
Somerville, MA 02145

Enter your current business license #	AL17-000099
Do you currently serve alcohol?	Yes
ARE YOU CHANGING THE NAME OF YOUR BUSINESS?	No
ARE YOU CHANGING YOUR MANAGER?	Yes
Name of old manager	Geoffrey Arvanitis
Name of new manager	Jessica Brissette
ARE YOU TRANSFERRING/ISSUING/PLEDGING STOCK, OR ARE YOU CHANGING DIRECTORS/OFFICERS/PARTNERS/TRUSTEES?	No
ARE YOU ALTERING YOUR EXISTING PREMISES OR OUTDOOR SEATING? SELECT YES TO INLCUDE OUTDOOR SEATING FOR LICENSE	No
ARE YOU ADDING, OR ENDING, THE SERVICE OF CORDIALS AND LIQUEURS?	No
ARE YOU CHANGING YOUR HOURS OF OPERATION?	No
ARE YOU CHANGING YOUR ENTERTAINMENT?	No
Total Devices indoors	0
Total Devices Outdoors	0.0
Have you ever received a Notice of Violation?	No
almIn the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages? City Wage Theft Ordinance	No
You must read and accept the above stated terms & conditions	Yes
You must read and accept the above stated terms & conditions	Yes

Approved By:

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: ALM23-000083
File #: 21-003741

Business Name: Legal on the Mystic

Amendment Type: Changing Manager

Location: 301 Great River Road

APPLICANT

Company Name: Legal on the Mystic

Business Address:
212 Northern Avenue, Ste. 305
Boston, MA 02210

Enter your current business license #	AL21-000011
Do you currently serve alcohol?	Yes
ARE YOU CHANGING THE NAME OF YOUR BUSINESS?	No
ARE YOU CHANGING YOUR MANAGER?	Yes
Name of old manager	Alicia P. Yates
Name of new manager	Philip M. Steele
ARE YOU TRANSFERRING/ISSUING/PLEDGING STOCK, OR ARE YOU CHANGING DIRECTORS/OFFICERS/PARTNERS/TRUSTEES?	No
ARE YOU ALTERING YOUR EXISTING PREMISES OR OUTDOOR SEATING? SELECT YES TO INLCUDE OUTDOOR SEATING FOR LICENSE	No
ARE YOU ADDING, OR ENDING, THE SERVICE OF CORDIALS AND LIQUEURS?	No
ARE YOU CHANGING YOUR HOURS OF OPERATION?	No
ARE YOU CHANGING YOUR ENTERTAINMENT?	No
Total Devices indoors	0
Total Devices Outdoors	0.0
Have you ever received a Notice of Violation?	No
almIn the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages? City Wage Theft Ordinance	No
You must read and accept the above stated terms & conditions	Yes
You must read and accept the above stated terms & conditions	Yes

Approved By:

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: ALM23-000081
File #: 17-012932

Business Name: Somerville Flatbread, Inc

Amendment Type: Changing Manager, Changing Operating Hours

Location: 45 DAY ST

APPLICANT

Company Name: American Flatbread

Business Address:
45 Day street
Somerville, Ma 02144

Enter your current business license #	AL 17-000082
Do you currently serve alcohol?	Yes
ARE YOU CHANGING THE NAME OF YOUR BUSINESS?	No
ARE YOU CHANGING YOUR MANAGER?	Yes
Name of old manager	Katherine L Biggs
Name of new manager	Nevada Dawn Anderson
ARE YOU TRANSFERRING/ISSUING/PLEDGING STOCK, OR ARE YOU CHANGING DIRECTORS/OFFICERS/PARTNERS/TRUSTEES?	No
ARE YOU ALTERING YOUR EXISTING PREMISES OR OUTDOOR SEATING? SELECT YES TO INLCUDE OUTDOOR SEATING FOR LICENSE	No
ARE YOU ADDING, OR ENDING, THE SERVICE OF CORDIALS AND LIQUEURS?	No
ARE YOU CHANGING YOUR HOURS OF OPERATION?	Yes
How many years have you operated at this location?	14
Do you offer seating for the consumption of food on premises? changinghours	Yes
Do you serve, sell or distribute alcohol indoors?	Yes
Proposed hours to serve food indoors	10:00am-12:00am Monday-Sunday
Current hours to serve food indoors	Monday-Saturday: 11:30AM-11:30PM Sunday: 11:30AM-10:30PM
Proposed hours to serve alcohol indoors	10:00am-12:00am Monday-Sunday
Current hours to serve alcohol indoors	Monday-Saturday: 11:30AM-11:30PM Sunday: 11:30AM-10:30PM
Are you changing your hours of service for any outdoor seating (in season)?	Yes
Do you serve alcohol outdoors?	Yes
Proposed hours to serve food outdoors on private property	10:00am-12:00am Monday-Sunday
Current hours to serve food outdoors on private property	Monday-Saturday: 11:30AM-11:30PM Sunday: 11:30AM-10:30PM
Proposed hours to serve alcohol outdoors on private property	10:00am-12:00am Monday-Sunday
Current hours to serve alcohol outdoors on private property	Monday-Saturday: 11:30AM-11:30PM Sunday: 11:30AM-10:30PM
Proposed hours to serve food outdoors on public property	10:00am-12:00am Monday-Sunday
Current hours to serve food outdoors on public property	Monday-Saturday: 11:30AM-11:30PM Sunday: 11:30AM-10:30PM
Proposed hours to serve alcohol outdoors on public property	10:00am-12:00am Monday-Sunday
Current hours to serve alcohol outdoors on public property	Monday-Saturday: 11:30AM-11:30PM Sunday: 11:30AM-10:30PM
Are you proposing to stay open until 2 AM weekends to serve alcohol on-premises?	No
Are you proposing to open between 10AM and Noon on Sundays?	Yes
What time are you proposing to open on Sundays?	10:00am

ARE YOU CHANGING YOUR ENTERTAINMENT?	No
Total Devices indoors	0
Total Devices Outdoors	0.0
Have you ever received a Notice of Violation?	No
almIn the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages? City Wage Theft Ordinance	No
You must read and accept the above stated terms & conditions	Yes
You must read and accept the above stated terms & conditions	Yes

Approved By:

City Treasurer, Approved
Maureen Lee, Approved
Andrea Torres, Approved

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: ALM23-000086
File #: 19-011550

Business Name: Star Markets Company, Inc

Amendment Type: Changing Manager, Changing Operating Hours

Location: 22 A MCGRATH HWY

APPLICANT

Company Name: Star Market #3580

Business Address:
251 Little Falls Drive
WILMINGTON, DE 19808

Enter your current business license #	AL19-000035
Do you currently serve alcohol?	No
ARE YOU CHANGING THE NAME OF YOUR BUSINESS?	No
ARE YOU CHANGING YOUR MANAGER?	Yes
Name of old manager	Franco Di Agostino
Name of new manager	Carlos Minueza - Store Director
ARE YOU TRANSFERRING/ISSUING/PLEDGING STOCK, OR ARE YOU CHANGING DIRECTORS/OFFICERS/PARTNERS/TRUSTEES?	No
ARE YOU ALTERING YOUR EXISTING PREMISES OR OUTDOOR SEATING? SELECT YES TO INLCUDE OUTDOOR SEATING FOR LICENSE	No
ARE YOU ADDING, OR ENDING, THE SERVICE OF CORDIALS AND LIQUEURS?	No
ARE YOU CHANGING YOUR HOURS OF OPERATION?	Yes
Do you offer seating for the consumption of food on premises? changinghours	Yes
Do you serve, sell or distribute alcohol indoors?	No
Proposed hours to serve food indoors	6:00AM to 8:00PM/ 7 days a week
Current hours to serve food indoors	7:00 AM - 9:00 PM / 7 days
Are you changing your hours of service for any outdoor seating (in season)?	No
Do you serve alcohol outdoors?	No
ARE YOU CHANGING YOUR ENTERTAINMENT?	No
Total Devices indoors	0
Total Devices Outdoors	0.0
Have you ever received a Notice of Violation?	No
almIn the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages? City Wage Theft Ordinance	No
You must read and accept the above stated terms & conditions	Yes
You must read and accept the above stated terms & conditions	Yes

Approved By:

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: AL23-000032
File #: 23-017097

Business Name: Boston Bonfire

Application Type: Restaurant (with alcohol)

Location: 282 MCGRATH HWY

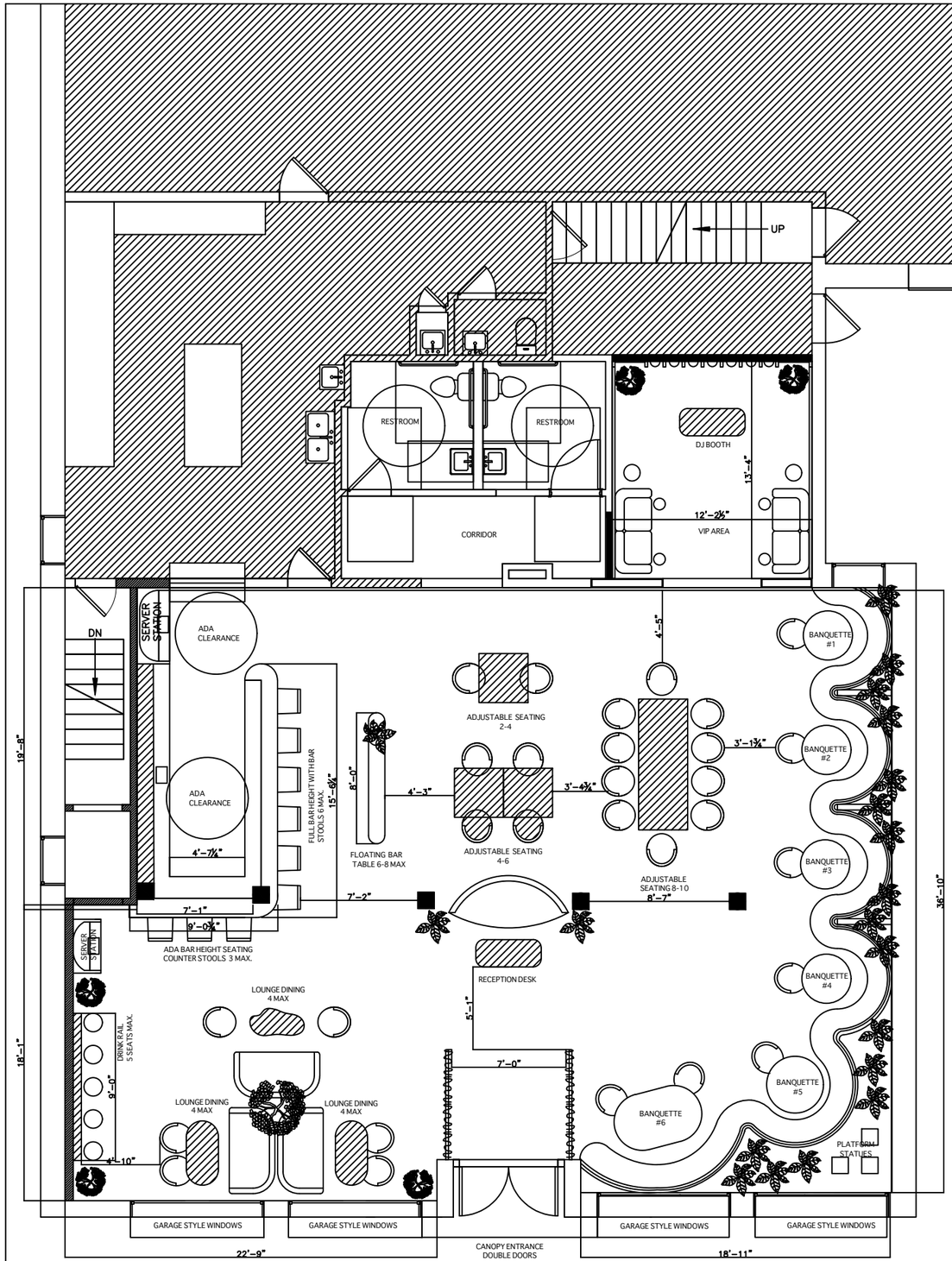
APPLICANT

Company Name: Capano & McGloin, LLP

Business Address:
101 N Common Street
Lynn, MA 01902

Legal Name of the Proposed Licenseholder (Name of Corporation, LLC, Partnership/LLP, Trust, Sole Proprietor, Other)	181 Bonfire Corporation
DBA Name	Bonfire Boston
In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages?	No
Manager of your establishment	Julio Pena
Will you offer seating for the consumption of food on premises? (Food includes non-alcoholic beverages)	Yes
Number of floors on the premises	1
Name of floor (Basement, balcony, Main, 2nd floor, etc.)1	Main
Number of rooms1	1
Square footage1	2385
Number of seats (enter 0 if you are not serving food on premises)1	50
Square footage2	0
Number of entrances into the indoor premises	1
Number of exits from the indoor premises	3
Will you offer seating outdoors?	No
Number of rooms indoors	1
Total square footage indoors	2385
Total seating capacity indoors	50
Total square footage outdoors	0
Total seating capacity outdoors	0
Total seating capacity	50
Are you an Educational Institution?	No
Are you a Farmer Pourer?	No
Are you a Package Store?	No
Are you a Private Club?	No
Are you a Restaurant/Common Victualer?	Yes
Are you an Inn?	No
Days and hours of operation to serve, sell or distribute alcohol indoors	Mon-Sat: 8am-1am, Sun: 10am-1am
Days and hours of operation to serve food indoors	Mon - Sun: 8am-1AM
Describe your food services (table service, counter service, cafeteria, packaged food only, etc)	Table Service, Bar Service
Will you serve alcohol?	All Forms

Do you want to open Sundays to serve, sell or distribute alcohol between 10:00 AM and 11:59 AM?	No
Do you want to open on New Years Eve until 2 AM? (contingent on Licensing Commission approval)	Yes
Will you offer Entertainment indoors(recorded music, tvs, performers, djs, dancing, etc.)?	Yes
Describe the types of entertainment you will offer indoors	TVs, Music, DJs
Will the entertainment indoors be accessible to all ages and all classes of the public?	Yes
Will you have entertainment devices indoors? (Stereos, TVs, movie screens, video games, etc.)	Yes
Describe the devices	TVs and Stereos
# of Movie Theater Screens indoors new	0
# of Televisions indoors new	10
# of Audio Systems indoors new	1
# of Other Devices indoors new	0
Total Devices indoors	11
Will you have live performers indoors? (Musicians, comedians, actors, athletes, contests, DJs, etc.)	Yes
Describe the entertainment by performers indoors	DJs from time to time
# of stages or separate areas of entertainment indoors	0
Will the patrons perform indoors? (dancing, darts, karaoke, etc.)	No
Will you offer Entertainment outdoors(recorded music, tvs, performers, djs, dancing, etc.)?	No
Describe any other businesses serving alcohol on the premises	None.
Have you obtained an alcohol license before?	No
Have you ever had a license denied, revoked, or suspended?	No
Have you ever received a Notice of Violation?	No
Describe your outreach to the Ward of Alderman and the neighborhood	Contacted Ward Councilor JT Scott regarding the status of the license. The Councilor was supportive, happy to see an unused building being put to productive use. Looks forward to working with us. It was a positive conversation.
You must read and accept the above stated terms & conditions	Yes



1 SCHEMATIC FLOOR PLAN

SCALE: 1/8" = 1'-0"

NOTE: THESE DRAWINGS ARE FOR DESIGN INTENT ONLY. ALL DIMENSIONS ARE FOR REFERENCE. DESIGNER IS NOT LIABLE FOR ANY DISCREPANCIES ON THE DRAWINGS. G.C. TO VERIFY ALL EXISTING CONDITIONS PRIOR TO FABRICATION OF MILLWORK AND PURCHASING OF FURNITURE OR BEGINNING ANY WORK.

JESSICA ARCHEVAL
JLA INTERIORS
OWNER, INTERIOR DESIGNER
jessica@jlainteriors.design
P: 201.494.7940

RESTAURANT RENOVATION

282 MCGRANTH HIGHWAY
SOMERVILLE, MA 02143

DRAWING LEGEND

REVISION	COMMENT	DATE

DESIGN INTENT ONLY

DESIGN DEVELOPMENT

PROJECT TITLE DD-02	
DRAWING TITLE ---	
DRAWING NUMBER	
DATE 09.29.2023	DRAWN JLA
STUDIO	CHECKED JLA
JOB NUMBER	SCALE

ALL IDEAS, DESIGNS AND PLANS INDICATED OR REPRESENTED BY THESE DRAWINGS ARE OWNED BY AND ARE THE PROPERTY OF JLA INTERIORS AND WERE CREATED AND DEVELOPED FOR USE IN CONNECTION WITH THE SPECIFIED PROJECT, NONE OF SUCH IDEAS, DESIGNS OR PLANS SHALL BE USED FOR ANY PURPOSE WHATSOEVER WITHOUT WRITTEN PERMISSION OF JLA INTERIORS. DO NOT SCALE FROM DRAWINGS. CONTRACTORS HAVE THE RESPONSIBILITY TO DEVELOP ALL DETAILS FURTHER WHEN REQUIRED. DO NOT SCALE FROM THIS DRAWING.

EST. 2023

BONFIRE BOSTON

BAR & GRILL

DRINKS MENU

TOWERS

Margarita Towers
(64oz) $65 - (100 oz) $120
Pick your Flavor : Original, Mango, Strawberry, Watermelon, Peach, Passion Fruit

Mimosa Towers $85
Pick your Flavor : Mango, Passionfruit, Pineapple, orange

Margaritas
Regular ....$10 Large $13
Flavors: Original, Mango, Strawberry, Watermelon, Peach, Passion Fruit

Margarita Flights $23
Pick your Flavor

BEER

$5 PER BOTTLE

- Coors Light
- Sam Adams
- Blue Moon
- Bud Light
- Budweiser Corona
  Light/Extra/Premium
- Modelo
- Heineken
  Light Guinness

MARTINIS

House Martini $12
Titos Handmade Vodka, Triple Sec Add any flavor: Strawberry, Mango, Passion Fruit, Guava, Tamarindo

Asian Pear $11
Pear Vodka, Cranberry, Apple Schnapps

Cucumber Martini $11
Vodka, Lime juice, Simple Syrup, Diced Cucumbers

Coconut Martini $12
Ciroc Coconut, Malibu, Coconut Crema

BONFIRE FAVORITES COCKTAIL

House Mojito $14
Rum, Mint Leaves, Sugar, Lime Flavor: Passion Fruit, Mango, Strawberry, Blue Berry

Espresso Martini $15
Vanilla-Infused Vodka, Kahlua, House brewed Espresso

Lemon Drop $15
Vodka, Lemon Juice, triple Sec, Simple Syrup Flavor: Pomegranate, Strawberry, Mango

Mai Tai $14
Bacardi Anejo Cuatro, Macadamia orgreat, Passion fruit, Fresh lime

Bonfire Bubbles $18
Belvedere organic Lemon, Basil Vodka, Marinated Blueberries or strawberries, Fresh Lemon juice, Domaine Chandon brut, Dry Ice Smoke

Red Sangria $14
Sangria Mix, Pineapple Juice and mixed fruit

Pineapple Punch $13
Malibu, Bacardi, Coconutwater and pineapple juice.

Mango Paradize (Frozen) $15
Bacardi, Amaretto, Pineapple juice, mango, and pina colada mix

Old Fashioned $14
Bourbon, Simple Syrup, Bitters, Splash of soda, orange peel garnish.

EST. 2023

BONFIRE BOSTON

BAR & GRILL

APPETIZER

Calamari ..... 12$
Squid rings, Breaded then fried and sauteed
with hot & sweet pepper rings & lemon Juice.
Served with a side of sweet chili sauce.

Pastelitos: (3 pieces)
(Cheese) (Chicken) (Beef) ..... 8$
(Shrimp) 12$

Patacones: (3 pieces) ..... 22$
(Shrimp) (Chicken) (Steak)

Shrimp Ceviche ..... 16$
Served with fresh lime juice, red onions,
tomatoes, cilantro, tomato juice.

Avocado Bites ..... 8$
Top toasted bread with mashed avocado mixture.
Drizzle with olive oil and sprinkle over desired toppings.

Fly Fries ..... 8$
(truffle Fries $10)

Wings: (5 pieces) ..... 14$
(Lemon pepper) (Mango habanero) (Buffalo)

Breaded Asparagus ..... 8$

Sliders (3 Pieces) ..... 12$

SIDES

French Fries ..... 4$

White Rice ..... 4$

Beans ..... 4$

Mor ..... 6$
(gandules / Habichuela)

Maduros ..... 4$

Tostones ..... 5$

Mash Potatoes ..... 7$

FOR THE TABLE
(2 PEOPLE)

Picadera 26$
Fried Pork, Fried Cheese, Fried Breaded Chicken,
Fried longaniza, Fried yucca, fried Plantains.

ENTREES

Fried Fish ..... 28$
Whole red snapper
Deep fried or pan seared, cooked in your
choice of creole, coconut, garlic, house
Or white creamy sauce.

Salmon ..... 22$
Pan Roasted atlantic salmon filet
Cooked in garlic butter sauce.

Mar y Terra ..... 36$
Grilled hanger steak topped with shrimp, calamari,
clams, mussels, and lobster in a creamy sauce.

Churrasco ..... 24$
Grilled hanger steak cooked with a garlic lime mojo sauce.

Shrimp ..... 20$
(Garlic / Red Sauce)

Grilled Chicken ..... 18$
Sauteed Chicken breast in a garlic or lime butter sauce.

Lobster ..... MKT
Two and one-half pounds of Maine Lobster, ritz cracker,
lemon Herb butter, Herb salad.

Pasta ..... 18$
(Shrimp / Chicken) Choice of Penne, Linguine

Mofongo ..... 24$
(Shrimp / chicharron / Beef steak)
Two deep fried green Plantains cups Filled with
Sauteed chicken, Ropa Vieja, Shrimp or crab meat.

DRINKS

Fountain drinks (free refills) ..... 4$

Natural Juices ..... 5$
Lemonade/Passion Fruit

Water Bottle ..... 4$

(Please let us know if you have any food allergies or special dietary needs before placing order.)

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: AL23-000034
File #: 23-021269

Business Name: Duck Duck Goofs LLC

Application Type: Restaurant (with alcohol)

Location: 434 MCGRATH HWY

APPLICANT

Company Name: Duck Duck Goofs LLC

Business Address:
434 McGrath Highway
Somerville, MA 02145

Legal Name of the Proposed Licenseholder (Name of Corporation, LLC, Partnership/LLP, Trust, Sole Proprietor, Other)	Duck Duck Goofs LLC
DBA Name	Duck Duck Goofs Comedy Club
In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages?	No
Manager of your establishment	Ryan Howe
Will you offer seating for the consumption of food on premises? (Food includes non-alcoholic beverages)	Yes
Number of floors on the premises	1
Name of floor (Basement, balcony, Main, 2nd floor, etc.)1	Main Floor
Number of rooms1	2
Square footage1	1800
Number of seats (enter 0 if you are not serving food on premises)1	93
Square footage2	0
Number of entrances into the indoor premises	2
Number of exits from the indoor premises	2
Will you offer seating outdoors in season?	No
Number of rooms indoors	2
Total square footage indoors	1800
Total seating capacity indoors	93
Total square footage outdoors	0
Total seating capacity outdoors	0
Total seating capacity	93
Are you an Educational Institution?	No
Are you a Farmer Pourer?	No
Are you a Package Store?	No
Are you a Private Club?	No
Are you a Restaurant/Common Victualer?	Yes
Are you an Inn?	No
Days and hours of operation to serve, sell or distribute alcohol indoors	Monday-Sunday: 11am-12am
Days and hours of operation to serve food indoors	Monday-Sunday: 11am-12am
Describe your food services (table service, counter service, cafeteria, packaged food only, etc)	Counter service
Will you serve alcohol?	All Forms

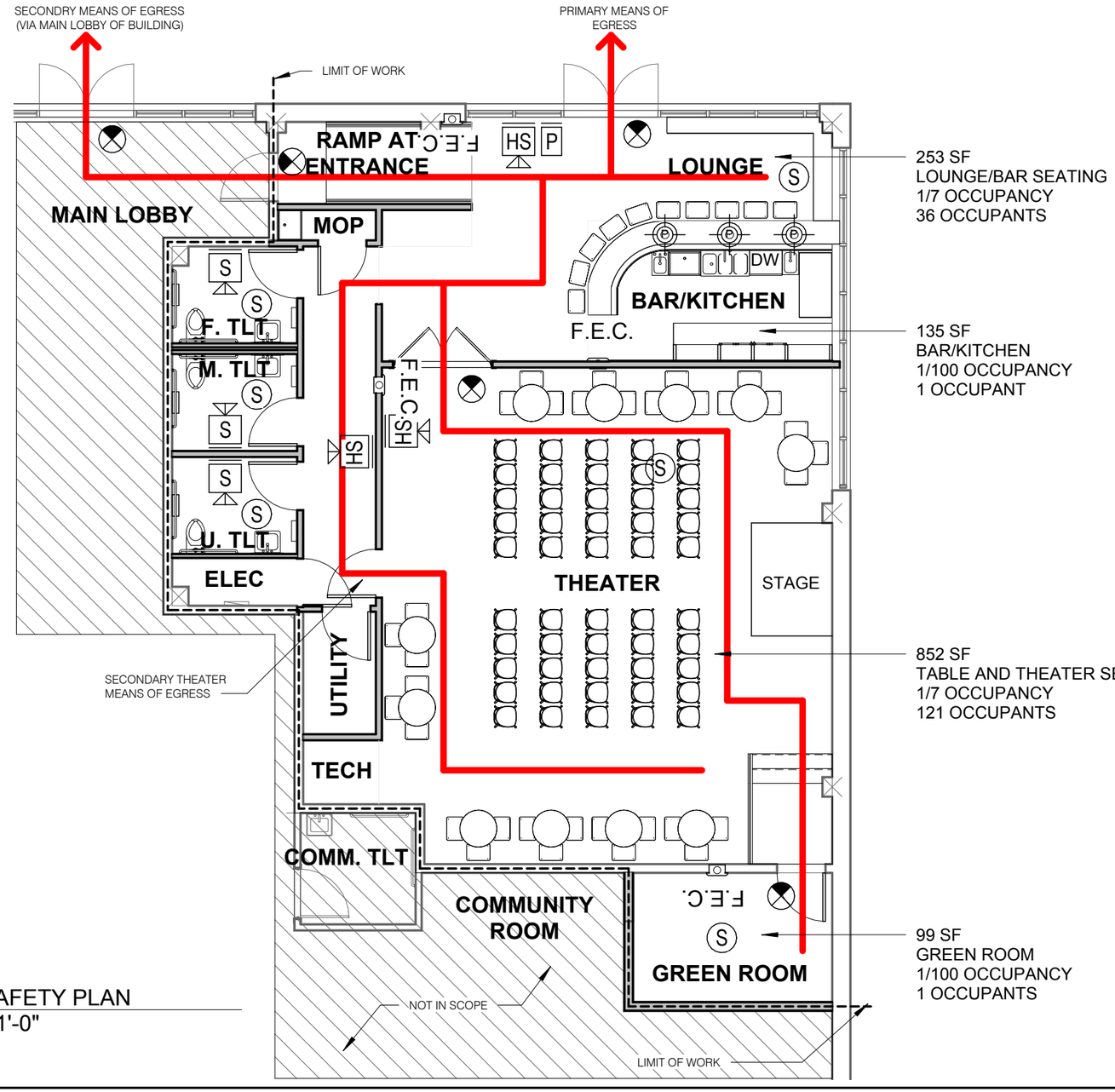
Do you want to open Sundays to serve, sell or distribute alcohol between 10:00 AM and 11:59 AM?	No
Do you want to open on New Years Eve until 2 AM? (contingent on Licensing Commission approval)	Yes
Will you offer Entertainment indoors(recorded music, tvs, performers, djs, dancing, etc.)?	Yes
Describe the types of entertainment you will offer indoors	Live performers and background music
Will the entertainment indoors be accessible to all ages and all classes of the public?	No
Explain	It will be 21+
Will you have entertainment devices indoors? (Stereos, TVs, movie screens, video games, etc.)	Yes
Total Devices indoors	0
Will you have live performers indoors? (Musicians, comedians, actors, athletes, contests, DJs, etc.)	Yes
Describe the entertainment by performers indoors	Stand-up Comedy
# of stages or separate areas of entertainment indoors	1
Will the patrons perform indoors? (dancing, darts, karaoke, etc.)	No
Will you offer Entertainment outdoors(recorded music, tvs, performers, djs, dancing, etc.)?	No
Describe any other businesses serving alcohol on the premises	None
Have you obtained an alcohol license before?	Yes
List each license with the city, state, and year first licensed	Cambridge MA One Day Licenses for Specific Events in 2022 and 2023
Have you ever had a license denied, revoked, or suspended?	No
Have you ever received a Notice of Violation?	No
Describe your outreach to the Ward of Alderman and the neighborhood	My attorney has discussed with ward one city counselor
You must read and accept the above stated terms & conditions	Yes

SEATING CAPACITY

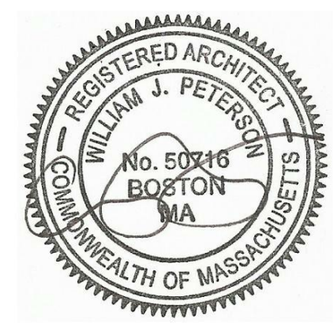
BAR AND LOUNGE (10)
10 SEATS AT BAR

THEATER (83)
33 SEATS AT TABLES
50 SEATS AT THEATER

93 TOTAL GUEST SEATS



1 LIFE SAFETY PLAN
1/8" = 1'-0"



Derby Square Architects
10 Derby Square, Garden Suite NB, Salem, MA 01970
978.740.9979 | admin@derbysq.com | © All Rights Reserved

DUCK DUCK GOOFS

INTERIOR FIT UP

434 McGrath Highway, Somerville, MA 02143

N

ABCC Plan

Proj. No. 23049 DDGC

Date 10/16/2023

A5.0

10/16/2023 12:10:01 PM

Duck Duck Goofs Comedy Club Menu

Hours: 5pm to 12am, Wednesday through Sunday

Appetizers

Samosa (Vegetarian) $5

One crispy pastry filled with spiced potatoes and peas, served with mint chutney, prepared locally and with love by Jay at Himalayan Kitchen in Union Square, Somerville.

Spring Rolls (Vegan) $8.50

Three hand-crafted spring rolls filled with a mix of vegetables, served with sweet chili sauce. From Kickstand Cafe in Arlington.

Samosa Sampler and Spring Rolls Combo (Vegetarian) $21

A combination of a samosa sampler (trio) and crispy spring rolls served with mint chutney.

Snacks

Popcorn Small $6 Large $8

Freshly popped popcorn seasoned with butter and salt. Nutritional Yeast (vegan option) available upon request.

Assortment of Candy Bars: $2

Snickers, Reeses, Hershey's Bars

Premium Candy Bars (Tazo Chocolate): $6

Indulge in the richness of Tazo Chocolate premium candy bars, made here in Somerville.

Main Courses

Sausage Sandwich $10 (Vegan Option $12)

Grilled brazilian sausage locally prepared at Mineario Market and served in a warm fresh bun with your choice of toppings.

Pulled Pork Sandwich: $15

Slow-cooked pulled pork topped with coleslaw on a soft bun, made by Wade BBQ in Union Square with fresh buns from Central Bakery in East Cambridge

Duck Duck Goofs Beverage Menu

Hours: 5pm to 12am, Wednesday through Sunday

Specialty Cocktails

Pagemaster Punch $10

A refreshing blend of vodka and tart lemonade, inspired by the love of literature.

Vodka, lemonade, simple syrup

Cosmic Chronicles Cosmo $10

A classic cosmopolitan cocktail with a cosmic twist, perfect for the bookish soul.

Vodka, triple sec, cranberry juice, lime juice

Duck Duck Booze $20

A playful and communal tropical punch bowl for two to share, with a twist of booze.

Light and dark rum, brandy, orange juice, pineapple juice, grenadine

Beet Margarita $10

A margarita made with tequila, fresh beet juice, and lime, shaken to perfection and served with a salt or sugar rim.

Tequila, beet juice, lime, simple syrup, salt/sugar rim.

Classic Cocktails

Old Fashioned $12

A timeless cocktail with a perfect balance of sweetness and bitterness.

Bourbon, sugar, Angostura bitters, orange twist

Martini $10

A sophisticated and elegant cocktail, stirred or shaken to perfection.

Gin or Vodka, dry vermouth, olive or lemon twist

Canned Alcoholic Beverages

White Claw Hard Seltzers (12oz cans)

Mango and Black Cherry $7

Domestic Beers (12oz cans)

Miller Lite $5

Lagunitas IPA $6

Goose Island IPA $6

Pabst Blue Ribbon $4

Blue Moon $6

Corona Extra $8

Craft Beers (16oz cans):

Rotating Local Craft Beers $12

Ciders and Other Sweet Things

Downeast Seasonal $8

Angry Orchard $6

Twisted Tea $6

N/A Beverages

Canned Soda $3
Coke, Diet Coke, Sprite, Polar Seltzer

Bottled Water $2
Poland Spring Bottled Water

Sam Adams Just The Haze IPA $8
Sam Adam's Delicious Non-Alcoholic Hazy IPA

Mocktails:

Page-Turner Fizz $5

A bubbly and fruity non-alcoholic option for a light and enjoyable experience.

Pineapple juice, cranberry juice, soda water

Berry Wonderland Refresher $6

A refreshing blend of mixed berries and sparkling water, garnished with a hint of mint.

Mixed berries (strawberries, blueberries, raspberries), sparkling water, a hint of mint

Sunset in the Shire $8

A vibrant and tropical mocktail inspired by the colors of a beautiful sunset in the Shire.

Pineapple juice, orange juice, grenadine, soda water

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: AL23-000035
File #: 23-021730

Business Name: Tulum Mexican Cuisine

Application Type: Restaurant (with alcohol)

Location: 3 WASHINGTON ST

APPLICANT

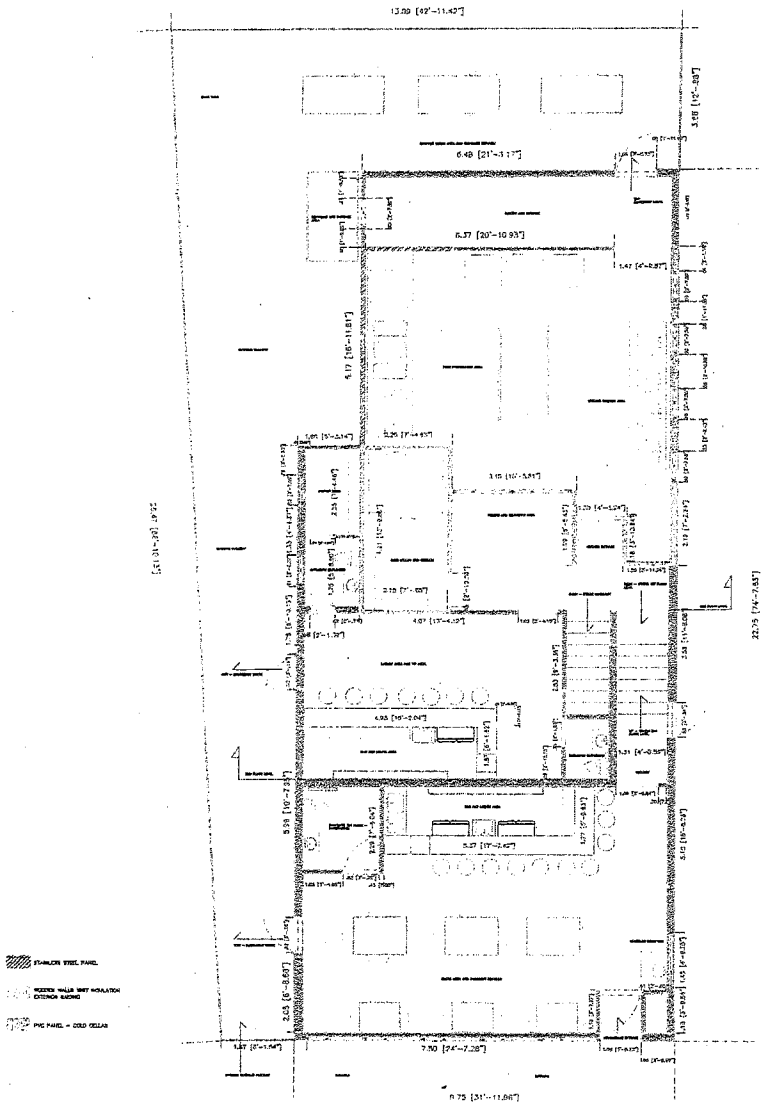
Company Name: Tulum Mexican Cuisine

Business Address:
3 Washigton st
Somerville, MA 02143

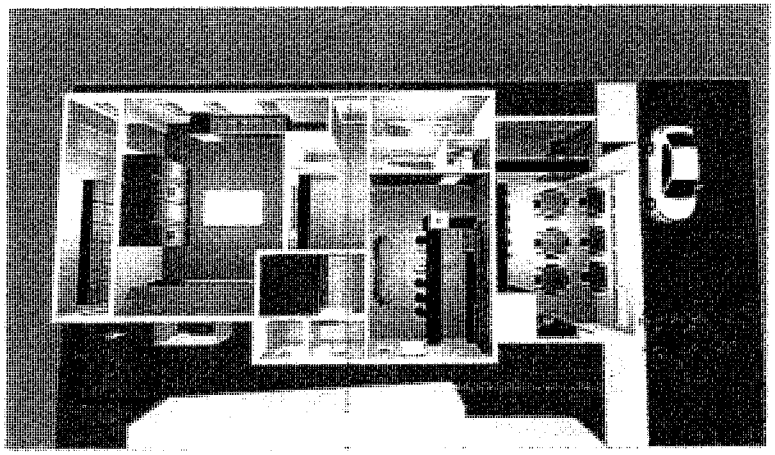
Legal Name of the Proposed Licenseholder (Name of Corporation, LLC, Partnership/LLP, Trust, Sole Proprietor, Other)	Tulum Mexican Cuisine CO
DBA Name	Tulum Mexican Cuisine
In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages?	No
Manager of your establishment	Paul Mongui
Will you offer seating for the consumption of food on premises? (Food includes non-alcoholic beverages)	Yes
Number of floors on the premises	2
Name of floor (Basement, balcony, Main, 2nd floor, etc.)1	Basement
Number of rooms1	1
Square footage1	917
Number of seats (enter 0 if you are not serving food on premises)1	0
Name of floor (Basement, balcony, Main, 2nd floor, etc.)2	Main
Number of rooms2	2
Square footage2	994
Number of seats (enter 0 if you are not serving food on premises)2	57
Number of entrances into the indoor premises	2
Number of exits from the indoor premises	4
Will you offer seating outdoors in season?	No
Are you installing any large tents (larger than 10' X 12')	No
Are you installing any domes or dome-like structures	No
Are you installing any barriers or perimeters around the outdoor seating	No
Are you installing any heating elements	No
Number of rooms indoors	3
Total square footage indoors	1911
Total seating capacity indoors	57
Total square footage outdoors	0
Total seating capacity outdoors	0
Total seating capacity	57
Are you an Educational Institution?	No
Are you a Farmer Pourer?	No
Are you a Package Store?	No

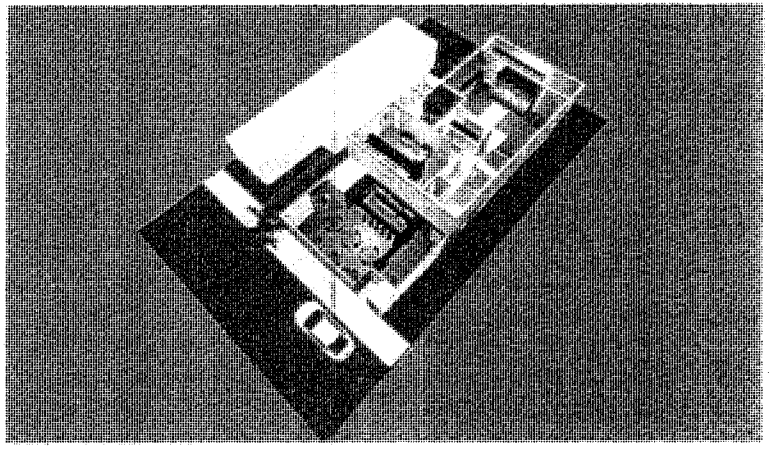
Are you a Private Club?	No
Are you a Restaurant/Common Victualer?	Yes
Are you an Inn?	No
Days and hours of operation to serve, sell or distribute alcohol indoors	Mon-Sun: 11am-11pm
Days and hours of operation to serve food indoors	Mon-Sun: 11am-11pm
Days and hours of operation to serve food outdoors on private property	Mon-Sun: 11am-11pm
Describe your food services (table service, counter service, cafeteria, packaged food only, etc)	Table Service
Will you serve alcohol?	All Forms
Do you want to open Sundays to serve, sell or distribute alcohol between 10:00 AM and 11:59 AM?	Yes
Opening time on Sundays to serve, sell or distribute alcohol	11am
Do you want to open on New Years Eve until 2 AM? (contingent on Licensing Commission approval)	Yes
Will you serve alcohol outdoors in season?	On Private Property
Days and hours of operation to serve alcohol outdoors on private property	Mon-Sun: 11am-11pm
Will you offer Entertainment indoors(recorded music, tvs, performers, djs, dancing, etc.)?	Yes
Describe the types of entertainment you will offer indoors	speaker bluetooth device
Will the entertainment indoors be accessible to all ages and all classes of the public?	Yes
Will you have entertainment devices indoors? (Stereos, TVs, movie screens, video games, etc.)	Yes
Describe the devices	Speaker and bluetooth device
# of Movie Theater Screens indoors new	0
# of Televisions indoors new	0
# of Audio Systems indoors new	1
# of Other Devices indoors new	0
Describe the other indoor devices	N/A
Total Devices indoors	1
Will you have live performers indoors? (Musicians, comedians, actors, athletes, contests, DJs, etc.)	No
Will the patrons perform indoors? (dancing, darts, karaoke, etc.)	No
Will you offer Entertainment outdoors(recorded music, tvs, performers, djs, dancing, etc.)?	On private property
Will the entertainment outdoors be accessible to all ages and all classes of the public?	Yes
Describe the types of entertainment you will offer outdoors on private property	Speakers
Will you have entertainment devices outdoors on private property? (Stereos, TVs, movie screens, video games, etc.)	Yes
Describe the devices outdoors on private property	Speakers
# of Audio Systems outdoors on private property	1
Total Devices outdoors on private property:	1.0
Will you have live performers outdoors on private property? (Musicians, comedians, actors, athletes, contests, DJs, etc.)	No
Will the patrons perform outdoors on private property? (dancing, darts, karaoke, etc.)	No
Will the patrons perform outdoors on public property? (dancing, darts, karaoke, etc.)	No

Describe any other businesses serving alcohol on the premises	n/a
Have you obtained an alcohol license before?	No
Have you ever had a license denied, revoked, or suspended?	No
Have you ever received a Notice of Violation?	No
Describe your outreach to the Ward of Alderman and the neighborhood	N/A
You must read and accept the above stated terms & conditions	Yes



2ND FLOOR LEVEL





3D PROJECTIONS

RT-02

ADD GUACAMOLE ·$1.00 ADD JALAPENOS ·$1.00 ADD CREMA ·$.50 ADD PICO ·$.75 ADD CHEESE ·$1.00

TACOS

TROPICAL
$10.50 X 2
BREADED SHRIMP, CHIPOTLE MAYO, RED CABBAGE, PICO DE GALLO.

FISH
$9.99 X 2
GRILLED FILLET, PICO DE GALLO, PINEAPPLE, JALAPEÑOS & CHIPOTLE MAYO

BACONATOR
$9.99 X 2
FRESH SHRIMP WITH SMOKED BACON.

AL PASTOR
$3.95
MARINATED PORK IN ACHIOTE SAUCE WITH GRILLED PINEAPPLE

CHORIZO
$4.95
CILANTRO, PICKLED ONIONS & CABBAGE

BIRRIA
$14.65
SLOW COOKED & PULLED BEEF IN MEXICAN SPICES, CHEESE, CILANTRO & ONIONS. SERVED AS AN ORDER OF THREE, WITH SIDE OF BROTH.

CHICKEN ASADA
$3.99
GRILLED, MARINATED CHICKEN, ONIONS & CILANTRO

STEAK ASADA
$4.25
GRILLED MARINATED STEAK, ONIONS & CILANTRO

CHEESY
$3.99
ONIONS, CILANTRO

AL AJILLO
$9.99 X 2
GRILLED SHRIMP, RED CABBAGE, PICO DE GALLO & CILANTRO

CARNITAS
$3.99
PULLED PORK, ONIONS AND CILANTRO

VEGANO
$4.50
BLACK BEANS, PICKLED CABBAGE, ONIONS & CILANTRO .

BURRITOS

ALL BURRITOS
BLACK BEANS YELLOW RICE MONTERREY JACK CHEESE PICO DE GALLO & CREMA FRESCA

ADD GUACAMOLE $2.00 ADD JALAPEÑOS ·$1.00
MAKE YOUR BURRITO A BOWL ·$1.50

TRADITIONAL

STEAK ASADA
$11.99

CHICKEN ASADA
$11.75

VEGGIE
$11.75

FISH
$13.50

BIRRIA
$12.99

CHORIZO
$12.65

SHRIMP
$13.50

CARNITAS
$11.75

AL PASTOR & PINEAPPLE
$11.75

JALISCO STYLE

CHICKEN, CARNITAS, STEAK OR AL- PASTOR
$12.50

BIRRIA
$13.50

CHORIZO
$13.25

SHRIMP
$13.99

TOPPED WITH OUR DIABLA SAUCE (SPICY), MELTED CHEESE, CREMA & CILANTRO.

NACHOS

MELTED CHEESE. GUACAMOLE. LETTUCE. PICO DE GALLO. CREMA & JALAPENOS

AL PASTOR
$13.99

VEGGIE
$13.75

STEAK ASADA
$14.50

CHEESY
$12.50

BIRRIA & SHRIMP
$16.50

SHRIMP
$15.99

CARNITAS
$13.99

CHICKEN ASADA
$14.50

SOUPS

BIRRIA RAMEN
$14.50
SLOW COOKED PULLED BEEF IN SPICE BROTH.
SERVED WITH RICE AND SALAD

POZOLE
$14.50
SIMMERED TENDER PORK. S
ERVED WITH RICE AND SALAD

SIDES

FRENCH FRIES
$5.99

GRILLED VEGGIES
$5.99

RICE
$3.65

GUACAMOLE
(4.5OZ) / (6OZ)
$7.50 / $9.99

BLACK BEANS OR REFRIED BEANS
$4.50

PICO DE GALLO
$2.50

TOSTONES
$5.99
ADD GUAC
+$2.00

SWEET PLANTAINS
$5.75

CONSOMMÉ
$4.00

DESSERTS

CHURRO
$4.75
ADD ICECREAM
+$1.50
OPTIONAL:
CARAMEL OR CHOCOLATE ON THE SIDE

TRES LECHES CAKE
$6.50
OPTIONAL:
CARAMEL OR CHOCOLATE DRIZZ

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-born illness. Before placing your order, please inform your server if a person in your party has a food allergy.

LETTUCE, PICO DE GALLO AND CREMA ON THE SIDE

ADD GUACAMOLE +$2.00

QUESADILLAS

SHRIMP
$13.50

CARNITAS
$12.25

STEAK ASADA
$12.50

VEGGIE
$12.50

CHORIZO
$12.50

BIRRIA
$14.99

CHEESY
$11.50

AL PASTOR
$11.95

CHICKEN ASADA
$11.99

BOTANAS
SMALL PLATES

REFRIED BEAN & CHEESE PUPUSA
$4.99
SIDE OF RED CABBAGE SLAW & TRADITIONAL HOMEMADE TOMATO SALSA

PORK & CHEESE PUPUSA
$5.50
SIDE OF RED CABBAGE SLAW & TRADITIONAL HOMEMADE TOMATO SALSA

CHICHARRONES & TOSTONES
$12.50
DEEP FRIED PORKBELLY BITES

ELOTE
$6.99
GRILLED CORN, AIOLI, FRESH QUESO, LIME, TAJIN & CILANTRO

TOSTADA
$7.50
ADD SHRIMP
+$2.00
DEEP FRIED CORN TORTILLA, TOPPED WITH REFRIED BEANS LETTUCE, PICO, COTIJA & GUAC

QUESO FUNDIDO
$8.50
ADD CHORIZO
$3.00
SERVED WITH FRESH CORN CHIPS

CHIPS & SALSA
$5.99

CHIPS & GUAC
$8.99

CHICKEN WINGS
$12.50
WITH FRENCH FRIES

EMPANADAS
$5.50 EA.
BEEF/CHICKEN/VEGGIE

BREAKFAST
ALL DAY

GOOD MORNING BURRITO
$12.75
SCRAMBLED EGGS, BACON, RICE, BLACK BEANS, PICO DE GALLO, CREMA, QUESO FRESCO.

HUEVOS RANCHEROS
$11.99
ADD CHORIZO
$15.99
TWO SUNNY SIDE EGGS, REFRIED BEANS, AVOCADO, SWEET PLANTAINS, QUESO FRESCO AND CREAMA OVER CORN TORTILLAS. TOPPED WITH OUR RANCHERO SAUCE.

CHILAQUILES
$14.95
ADD TINGA CHICKEN, CARNITAS, STEAK OR AL PASTOR
$16.95
TWO SUNNY SIDE EGGS, REFRIED BEANS, AVOCADO AND CREMA FRESCA OVER TORTILLA CHIPS, SIMMERED IN OUR RED HOME-STYLE SALSA

Soft Drinks

- Coffee $3.00
- Hot Chocolate $3.50
- Tea (Iced / Hot) $3.00
- Sodas - Sprite / Ginger Ale / Coke / Diet Coke $2.99
- Mexican coke $4.99
- Jarritos (flavors vary) $4.50
- Fresh Juices - Mango / Passion Fruit / Coconut Lemonade $4.95
- Homemade Horchata $4.99

Beer

- Dos Equis Lager $6.50
- Dos Equis Ambar $7.00
- Modelo Especial $6.00
- Modelo Negra $6.00
- Corona $6.00
- Tecate $6.00
- Pacifico $6.50
- Heineken $6.00
- Estrella Galicia $7.50
- Estrella Jalisco $5.50
- Sol $6.00

Piña Colada

Rum
Coconut
Pineapple

$12

Paloma

Lime
Sparkling Soda
Tequila
Grapefruit

$13

Frozen Mangonada

Tequila
Chamoy
Mango
Tajin
Citronge

$13

Espresso Martini

Vanilla Vodka
Jameson
Cold Brew
Whiskey Cream
Kahlua

$13.5

ORALE's Spicy Margarita

Spicy Tequila
Jalapeños
Elder flower
Citronge
Lime
Agave

$13

Mezcal Mule

Mezcal
Ginger Beer
Lime
Mint
Tajin

$13.5

Paul's Mojito

Rum
Lime
Sparkling Soda
Mint

$12

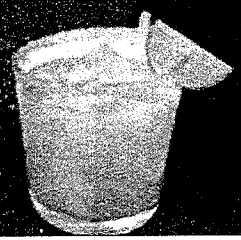
Michelada

Clamato
Valentina
Lime
Tajin
Beer of choice

$7.6

Classic, Mango OR Passion Fruit Margaritas

Lime
Elderflower
Tequila
Citronge
Agave



LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: AL23-000040
File #: 23-024391

Business Name: OPA GREEK YEERO

Application Type: Common Victualer (without alcohol)

Location: 378 HIGHLAND AVE

APPLICANT

Company Name: OPA GREEK YEEROS

Business Address:
378 HIGHLAND AVE
SOMERVILLE , MA 02144

Business Ownership Type	Sole Proprietor
Legal Name of the Proposed Licenseholder (Name of Corporation, LLC, Partnership/LLP, Trust, Sole Proprietor, Other)	MARIOS TAKOS
DBA Name	OPA GREEK YEEROS
In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages?	No
Manager of your establishment	MARIOS TAKOS
Will you offer seating for the consumption of food on premises? (Food includes non-alcoholic beverages)	Yes
Number of floors on the premises	1
Name of floor (Basement, balcony, Main, 2nd floor, etc.)1	MAIN
Number of rooms1	1
Square footage1	600
Number of seats (enter 0 if you are not serving food on premises)1	8
Square footage2	0
Number of entrances into the indoor premises	1
Number of exits from the indoor premises	1
Will you offer seating outdoors in season?	No
Are you an Educational Institution?	No
Are you a Farmer Pourer?	No
Are you a Package Store?	No
Are you a Private Club?	No
Are you a Restaurant/Common Victualer?	Yes
Are you an Inn?	No
Days and hours of operation to serve food indoors	MONDAY-SUNDAY 11 AM TO 8 PM
Describe your food services (table service, counter service, cafeteria, packaged food only, etc)	COUNTER SERVICE
Will you serve alcohol?	No
Will you offer Entertainment indoors(recorded music, tvs, performers, djs, dancing, etc.)?	Yes
Describe the types of entertainment you will offer indoors	TV
Will the entertainment indoors be accessible to all ages and all classes of the public?	Yes
Will you have entertainment devices indoors? (Stereos, TVs, movie screens, video games, etc.)	Yes
Describe the devices	TV

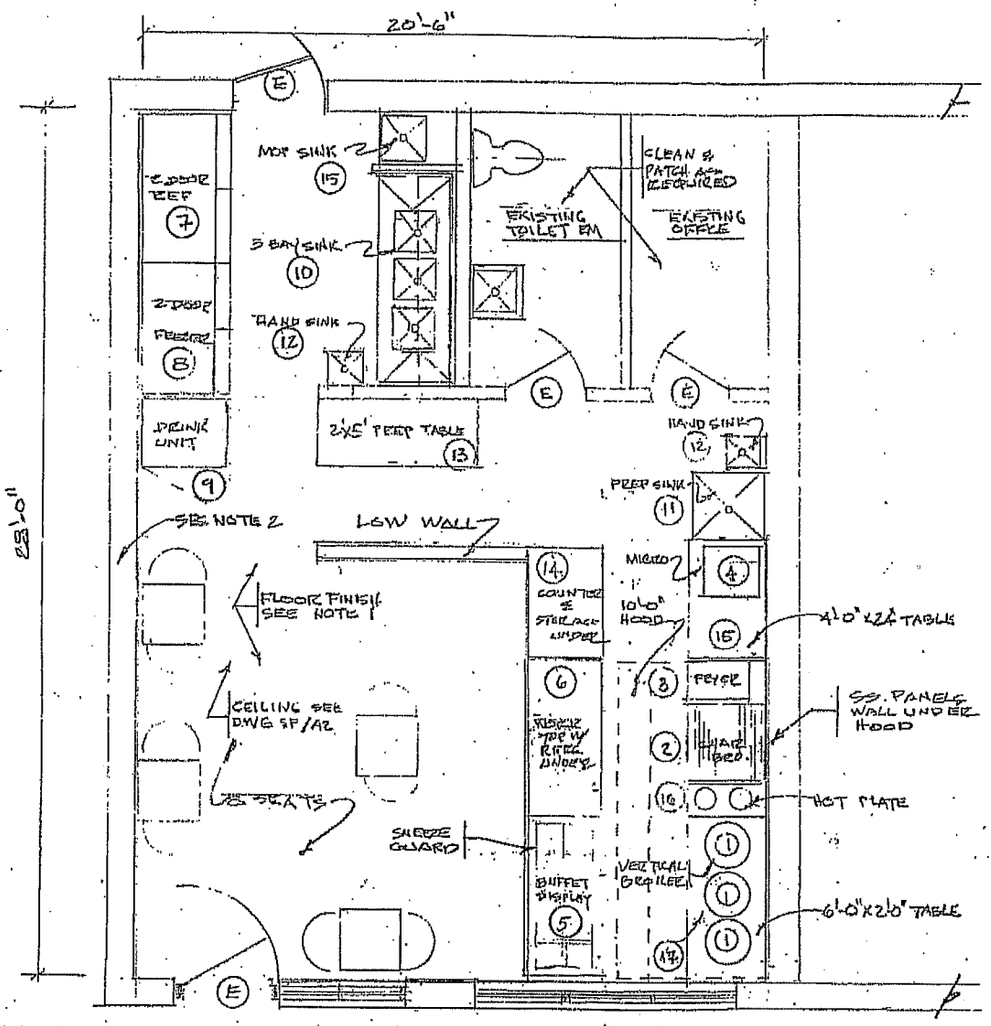
# of Movie Theater Screens indoors new	0
# of Televisions indoors new	1
# of Audio Systems indoors new	0
# of Other Devices indoors new	0
Describe the other indoor devices	N/A
Will you have live performers indoors? (Musicians, comedians, actors, athletes, contests, DJs, etc.)	No
Will the patrons perform indoors? (dancing, darts, karaoke, etc.)	No
Will you offer Entertainment outdoors(recorded music, tvs, performers, djs, dancing, etc.)?	No
Describe any other businesses serving alcohol on the premises	N/A
Have you obtained an alcohol license before?	No
Have you ever had a license denied, revoked, or suspended?	No
Have you ever received a Notice of Violation?	No
Describe your outreach to the Ward of Alderman and the neighborhood	N/A
You must read and accept the above stated terms & conditions	Yes

NOTE - 1

CLEAN & PATCH AS REQUIRED EXISTING FLOOR

NOTE - 2

REMOVE EXISTING WALL FINISH & INSTALL NEW GYPSUM BOARD & PREP. FINISH



FLOOR PLAN

1/4" = 1'-0" (STAFF)

NOTES

LEGEND

NO.	REVISIONS	DATE

REGISTERED ARCHITECT
ERIC F. VALENTE, JR.
No. 3597
DETAIL MASS.

NORTH ARROW | SEAL

SCALE	1/4" = 1'-0"
DATE	5/15/15
PROJECT NO	1522
DRAWN BY	DFV
CHECKED BY	DFV

D. F. VALENTE
ARCHITECT & PLANNER
373 MAIN STREET - REAR
SOUTH WEYMOUTH
WEYMOUTH, MASSACHUSETTS 02189-4821
TELEPHONE 781-335-0330
FACSIMILE 781-335-0331

PROJECT TITLE

DPA CREEK TEEPEE

378 HIGHLAND AVE
SOMERVILLE, MA

DRAWING TITLE

FLOOR PLAN

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DRAWING SP/A1

YEEROS

Pita $7.50 Wrapped in a Pita , with Tzatziki, Tomatoes, and Onions

Plate $9.95 Served with Tzatziki, Pita Bread, and 1 side

2) SELECT A YEERO

CHICKEN PORK LAMB AND BEEF COMBO PLATE A choice of Two

OPA GREEK YEEROS

1) CHOOSE

3) IF A PLATE, FINISH WITH A CHOICE OF 1 SIDE

RICE FRENCH FRIES SALAD

[redacted]

SALADS *All salads are served with a side of Pita Bread*

GREEK SALAD---*Mixed Lettuce, Green Peppers, Cucumbers, Red Onion, Kalamata Olives, Topped with Greek* Feta Cheese,-------$7.45

HORIATIKI (VILLAGE)----*Tomatoes, Cucumbers, Green Peppers, Red Onion, Kalamata Olives, Imported Greek Extra Virgin Olive Oil, Topped with a slice of Feta Cheese---$7.95*

KALE----*Kale, Romaine, Cucumber, Kalamata Olives, Tomatoes, Feta Cheese, with Lemon Herb Dressing-----$7.95*

GARDEN---*Mixed Lettuce, Tomatoes, Cucumbers, Red Onion, ---- $5.95 Small Side*--$3.95

ADD any YEERO to a Salad for $3.00

ADD SOUVLAKI SKEWER for $3.50

ADD KEBAB for $4.95 each

SOUVLAKI PITA SANDWICH---*With Tomatoes, Onions, and Tzatziki---$7.50*

SOUVLAKI SKEWER PLATE---PORK OR CHICKEN---*$9.50*

2 Skewers, Served with Tzatziki, Pita Bread, and your choice of one side.

KEBABS-----BEEF and LAMB or CHICKEN *-----$4.95 per Kebab*

KEBAB PITA SANDWICH----*With Tomatoes, Onions, and Tzatziki----$7.95*

KEBAB PLATE**----***Served with Tzatziki, Pita bread, 2 Kebabs with one side---$12.75*

VEGETABLE KEBAB PLATE-----*Peppers, Onions, and Tomatoes, Served with your choice of side, Tzatziki or Hummus, with Pita Bread------ $8.95*

SPANAKOPITA**------***Served with 1 side------ $6.50*

GREEK BURGER--------*Tomatoes, onions, Feta, rolled in a Pita Bread-----$5.95*

OPATIZERS

FRENCH FRIES-------$3.50

AEGEAN FRIES-----*Topped with Feta and Spices*-------$5.40

RICE--------$2.95

SWEET POTATO FRIES-------$3.95

TZATZIKI------*Homemade with Greek Yogurt*-----.93

TZATZIKI-----*Homemade with Greek Yogurt, (8oz)----$3.95*

HUMMUS-----*With Pita Bread*----$3.95

SMALL SIDE GARDEN SALAD----$3.95

SPANAKOPITA (Spinach Pie)-----$4.50

GREEK YOGURT

One Size with 2 Toppings $4.85 Extra Toppings $.75 Each

YOGURT TOPPINGS----*Preserves and Honey are Imported from Greece*

Choices: Fig Preserves, Black Cherry Preserves, Sweet Cherry Preserves, Greek Honey, Walnuts, Sliced Almonds and Seasonal Fruits.

SOUPS

CHICKEN AVGOLEMONO----*A Traditional Greek Soup made with Chicken, Chicken Broth, Rice, Egg, and Lemon*------$4.95

SOUP OF THE DAY------$4.95

BAKLAVA------*Homemade with Fillo Dough, Nuts, Sugar, and Spices*---$3.75

HOURS

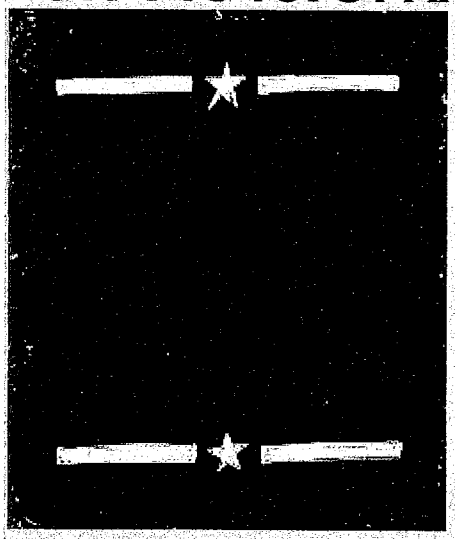
Monday - Saturday 11am-9pm

Sunday 12noon-9pm

Call us AT:

617-718-2900

617-718-1678-FAX



LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: AL23-000039
File #: 23-023161

Business Name: Assembly Row Poke LLC - DBA Pokemoto

Application Type: Common Victualer (without alcohol)

Location: 410 Artisan Way

APPLICANT

Company Name: Casa Yeti (DBA Pokemoto)

Business Address:
50 Founder Plaza
East Hartford, CT 06108

Business Ownership Type	LLC
Legal Name of the Proposed Licenseholder (Name of Corporation, LLC, Partnership/LLP, Trust, Sole Proprietor, Other)	Assembly Row Poke LLC
Name	Jason Vaillette
Name	Joseph Haddad
Name	Ashley Martins
Name	Rahul Gaiki
DBA Name	Pokemoto
In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages?	No
Manager of your establishment	TBD (Jason Vaillette for now)
Will you offer seating for the consumption of food on premises? (Food includes non-alcoholic beverages)	Yes
Number of floors on the premises	1
Name of floor (Basement, balcony, Main, 2nd floor, etc.)1	main floor
Number of rooms1	1
Square footage1	1158
Number of seats (enter 0 if you are not serving food on premises)1	16
Square footage2	0
Use of Public Space Square Footage 150sqft or less	90
Use of Public Space Square Footage over 150sqft	150
Number of entrances into the indoor premises	2
Number of exits from the indoor premises	2
Will you offer seating outdoors?	No
Number of rooms indoors	1
Total square footage indoors	1158
Total seating capacity indoors	16
Total square footage outdoors	0
Total seating capacity outdoors	4
Total seating capacity	20
Are you an Educational Institution?	No
Are you a Farmer Pourer?	No
Are you a Package Store?	No
Are you a Private Club?	No

Are you a Restaurant/Common Victualer?	Yes
Are you an Inn?	No
Days and hours of operation to serve food indoors	11am-9pm Sun-Thu 11am-10pm Fri-Sat
Describe your food services (table service, counter service, cafeteria, packaged food only, etc)	Quick serve counter service
Will you serve alcohol?	No
Will you offer Entertainment indoors(recorded music, tvs, performers, djs, dancing, etc.)?	No
Total Devices indoors	0
Will you offer Entertainment outdoors(recorded music, tvs, performers, djs, dancing, etc.)?	No
Describe any other businesses serving alcohol on the premises	We are part of Assembly Row plaza - there are other restaurants service alcohol but we are not
Have you obtained an alcohol license before?	No
Have you ever had a license denied, revoked, or suspended?	No
Have you ever received a Notice of Violation?	No
Describe your outreach to the Ward of Alderman and the neighborhood	We have not reached out to anyone except our contact with plaza / landlord
You must read and accept the above stated terms & conditions	Yes

DRAWING LIST

Architectural

A-001	COVER SHEET, DRAWING LIST, PROJECT DATA, AND CODES
AD-101	EXISTING AND DEMOLITION PLAN AND RCP
AD-401	INTERIOR ELEVATIONS - DEMOLITION
A-101	NEW FLOOR PLAN AND FINISH SCHEDULE
A-401	INTERIOR ELEVATIONS - NEW
A-402	EXTERIOR ELEVATION AND DETAILS

Electrical

E-001	ELECTRICAL LEGENDS , NOTES AND ABBREVIATIONS
E-101	ELECTRICAL POWER PLAN NEW WORK
E-102	ELECTRICAL LIGHTING PLAN NEW WORK
ED-101	ELECTRICAL POWER PLAN DEMOLITION
ED-102	ELECTRICAL LIGHTING PLAN DEMOLITION
A-600	ELECTRICAL SPECIFICATIONS

Plumbing

P000	PLUMBING SPECIFICATIONS, LEGENDS , AND ABBREVIATIONS
PD101	PLUMBING LEVEL 1 DEMO LITION PLAN
P101	PLUMBING LEEL 1 FLOOR PLAN
P200	PLUMBING DETAILS

PROJECT DATA

APPROXIMATE SQUARE FOOTAGE OF WORK AREA
1,158 SF

OCCUPANCY CLASSIFICATION
GROUP A-2 - ASSEMBLY / RESTAURANT

CONSTRUCTION CLASSIFICATION
TYPE 2B (SPRINKLERED) CONSTRUCTION

OCCUPANCY APPROACH
MULTIPLE OCCUPANCY APPROACH - BASED ON THE CONFIGURATION OF THE BUILDINGS AND THE INHERENT FIRE-RESISTANCE RATINGS TO BE PROVIDED, THE OCCUPANCIES ARE BEST CLASSIFIED AS SEPARATED BETWEEN FLOORS, AND NONSEPARATED WITHIN A FLOOR.

APPLICABLE CODES

BUILDING
780 CMR - MASSACHUSETTS STATE BUILDING CODE 9TH EDITION, WHICH IS AN AMENDED VERSION OF THE 2015 INTERNATIONAL BUILDING CODE (IBC).

FIRE PREVENTION (PER EXISTING TO REMAIN)
527 CMR - MASSACHUSETTS FIRE PREVENTION REGULATIONS. THE 2015 INTERNATIONAL FIRE CODE (IFC) IS APPLICABLE FOR FIRE CODE REFERENCES IN 780 CMR NOT ADDRESSED BY 527 CMR.

ACCESSIBILITY
521 CMR - ARCHITECTURAL ACCESS BOARD (AAB) RULES AND REGULATIONS 2010 ADA STANDARDS FOR ACCESSIBLE DESIGN.

ELECTRICAL - (PER EXISTING TO REMAIN)
527 CMR 12.00 - MASSACHUSETTS ELECTRICAL CODE, WHICH IS AN AMENDED VERSION OF THE 2020 EDITION OF NFPA 70, NATIONAL ELECTRICAL CODE.

MECHANICAL- (PER EXISTING TO REMAIN)
2015 INTERNATIONAL MECHANICAL CODE (IMC) AS AMENDED BY 780 CMR 28.00.

PLUMBING - (PER EXISTING TO REMAIN)
248 CMR 10.00 - UNIFORM STATE PLUMBING CODE.

ENERGY - (PER EXISTING TO REMAIN)
2018 INTERNATIONAL ENERGY CONSERVATION CODE (IECC) WITH 780 CMR 115.AA, STRETCH ENERGY CODE AMENDMENTS (JANUARY 2, 2017).

OTHER
NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) STANDARDS, AS REFERENCED BY THE ABOVE CODES.

PERMITS AND APPROVALS

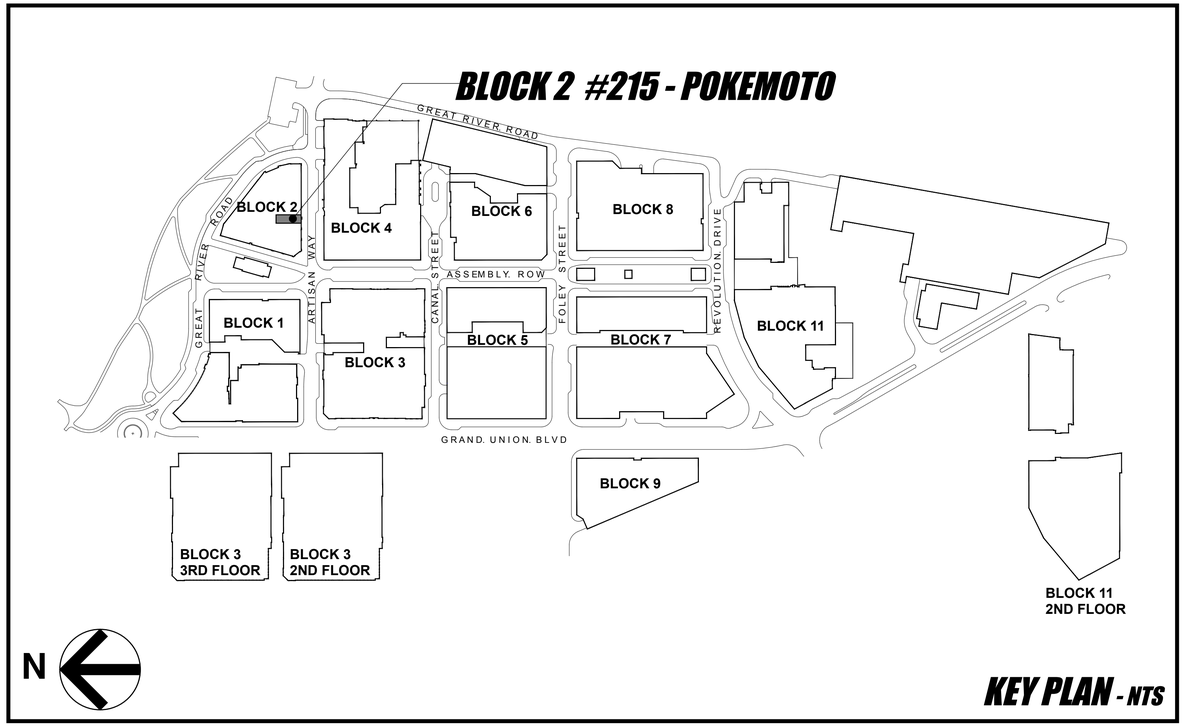
GIVE ALL NOTICES, FILE ALL PLANS, OBTAIN ALL LICENSES, PAY ALL FEES, AND OBTAIN ALL NECESSARY APPROVALS FROM AUTHORITIES HAVING JUSRISDICTION FOR THE WORK.

ASSEMBLY ROW

BLOCK 2 - TENANT 215 POKEMOTO
410 ARTISAN WAY
SOMERVILLE, MA 02145

CONSTRUCTION SET - 12Oct2023

DAIQ JOB NUMBER 23006.000



KEY PLAN - NTS

POKÉMOTO®
Hawaiian Poké
410 Artisan Way
Somerville, Massachusetts 02145

Project Architect:
D'AGOSTINO IZZO QUIRK ARCHITECTS, INC.
1310 BROADWAY
SOMERVILLE, MA 02144
PHONE: (617) 623-3000

Consulting Engineer:
WSP
100 SUMMER STREET
13TH FLOOR
BOSTON, MA 02210
PHONE: (617) 426-7330

STAMP:

REGISTERED ARCHITECT JUAN CRUZ MOLINA 10095 SOMERVILLE, MASSACHUSETTS STATE OF MASSACHUSETTS

REVISIONS		
#:	DATE:	DESCRIPTION:

SCALE:	JOB NUMBER:	DRAWN BY:	ISSUE DATE:
AS NOTED	23006.000	DAIQ	12 OCTOBER 2023

DRAWING NAME:
ASSEMBLY ROW BLOCK 2
TENANT 215 COVER SHEET, DWG. LIST, PROJ. DATA, & CODES

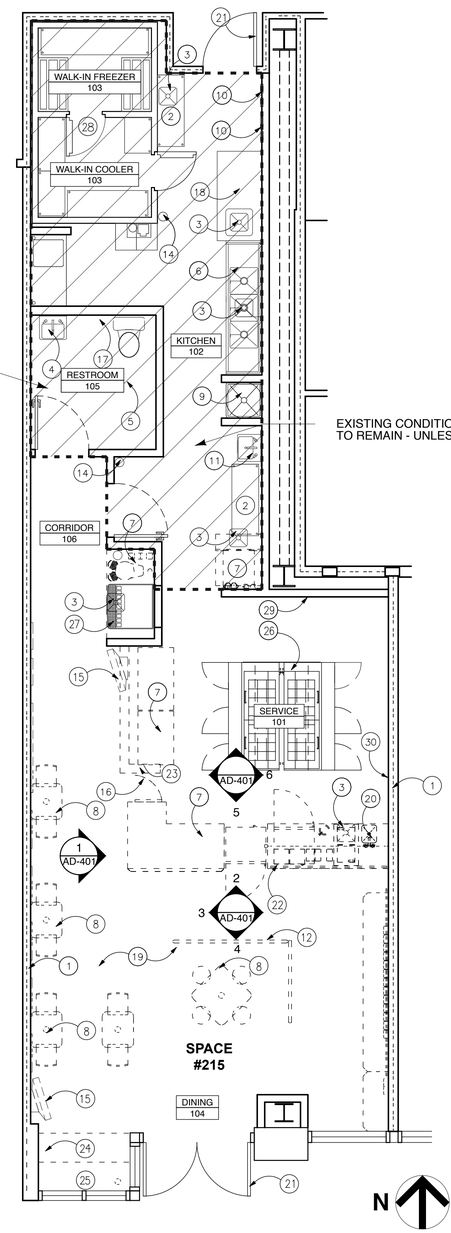
DRAWING NUMBER:
A-001

FLOOR PLAN KEYED NOTES

1 EXISTING WALLS TO REMAIN – PATCH AND REPAIR FOR NEW FINISHES
2 METAL SHELVING RACK-EXISTING TO REMAIN
3 FLOOR SINK-EXISTING TO REMAIN
4 RESTROOM HAND SINK -EXISTING TO REMAIN
5 5' H/C TURNING CIRCLE
6 3-COMPARTMENT SINK WITH (2) 18" INTEGRAL DRAIN BOARDS -EXISTING TO REMAIN
7 EXISTING SERVICE AND EQUIPMENT COUNTER TO BE REMOVED
8 REMOVE EXISTING TABLETOPS - KEEP BASES
9 24" JANITORIAL MOP SINK W/ WATER HEATER ABOVE -EXISTING TO REMAIN
10 ELECTRICAL PANELS -EXISTING TO REMAIN
11 WALL-MOUNTED HAND SINK-EXISTING TO REMAIN
12 REMOVE EXISTING PIPE STANCHIONS
13 QUARRY TILE FLOORING THROUGHOUT KITCHEN & SERVICE AREA-EXISTING TO REMAIN
14 PROVIDE FIRE EXTINGUISHER
15 REMOVE EXISTING TV DISPLAYS OVER HEAD
16 EXISTING PASS-THRU DOOR TO BE REMOVED
17 HANDICAP GRAB BARS -EXISTING TO REMAIN
18 PREP TABLE WITH SINK-EXISTING TO REMAIN
19 EXISTING POLISHED CONCRETE FLOOR - PREP FOR NEW LVT FLOORING
20 EXISTING COUNTER TO BE REMOVED
21 EXISTING DOORS TO REMAIN
22 EXISTING HALF WALL - CUT DOWN FOR 2'-10" H.
23 PORTION OF EXISTING HALF WALL TO BE REMOVED
24 REMOVE EXISTING TILE
25 REMOVE EXISTING COUNTER
26 EXISTING PREP TABLES TO BE REUSED
27 REMOVE BASE CABINET. EXISTING SODA DISPENSER TO BE REUSED - SET ON NEW CABINET
28 EXISTING WALK-IN COOLER / FREEZER TO REMAIN
29 EXISTING STAINLESS STEEL WALL FINISH TO REMAIN
30 EXISTING TILE TO BE REGLAZED / WHITE

EXISTING BATHROOM TO REMAIN - PAINT WALLS PER A-402

EXISTING CONDITIONS IN THIS HATCHED AREA TO REMAIN - UNLESS NOTED OTHERWISE.



1 EXISTING FLOOR AND DEMOLITION PLAN
SCALE: 1/4" = 1'-0"

REFLECTED CEILING PLAN KEYED NOTES

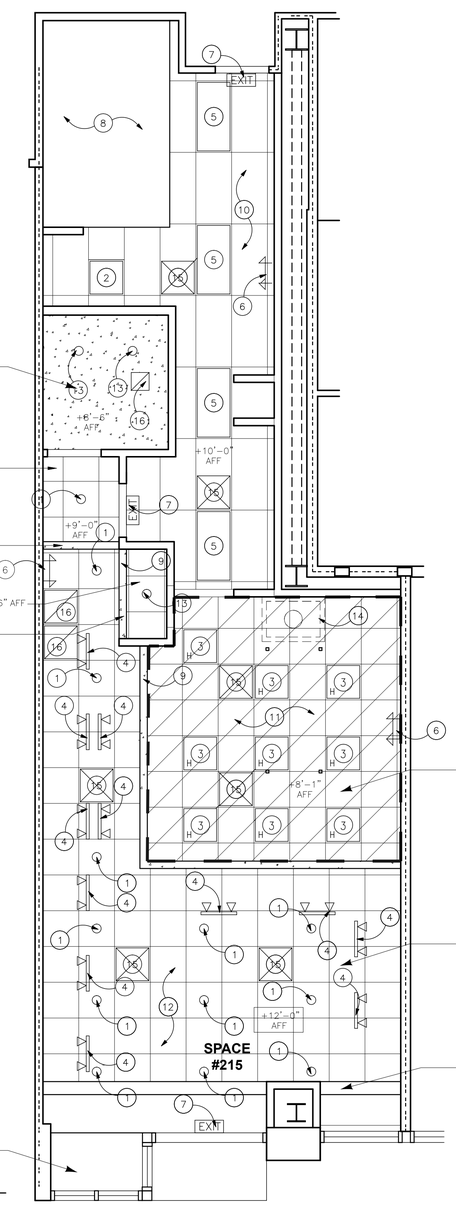
1 RECESSFD LIGHT-EXISTING TO REMAIN
2 FLUORESCENT LIGHT FIXTURE EXISTING TO REMAIN
3 FLUORESCENT LIGHT FIXTURE EXISTING LENSES TO BE REPLACED
4 2' TRACK WITH TRACK HEAD -EXISTING TO REMAIN
5 FLUORESCENT 2' X 4' LIGHT FIXTURE-EXISTING TO REMAIN
6 EMERGENCY LIGHT -EXISTING TO REMAIN
7 EXIT LIGHT -EXISTING TO REMAIN
8 WALK-IN COOLER
9 GYP BOARD SOFFIT-EXISTING TO REMAIN
10 2' X 4' WASHABLE LAY-IN CEILING AND GRID-EXISTING TO REMAIN
11 2' X 2' WASHABLE LAY-IN CEILING AND GRID TO BE REPLACED
12 2' X 2' LAY-IN CEILING AND GRID TO BE TOUCH-UP PAINTED
13 RECESSED LIGHT-EXISTING TO REMAIN
14 CLEAN EXISTING EXHAUST VENT DUCT AND CAP ABOVE CEILING
15 MECHANICAL SUPPLY GRILL-EXISTING TO REMAIN
16 MECHANICAL RETURN GRILL-EXISTING TO REMAIN

PAINT EXISTING CEILING - CEILING WHITE - FLAT

CEILING 9'-0" A.F.F. AT CORRIDOR TO RESTROOMS

GYP BOARD SOFFIT – BOTTOM AT 8'-0" AFF

GYP BOARD SOFFIT ABOVE SODA COUNTER – BOTTOM AT 8'-0" AFF



SUSPENDED CEILING IN THIS HATCHED AREA TO BE REPLACED -
24" X 24" VINYL FACED LAY-IN PANELS (WITE) WITH EXPOSED T-GRID (WHITE) BY ARMSTRONG OR EQUAL.
CLASS 'A' FIRE RATING.
6" INSULATION ABOVE CEILING

SUSPENDED CEILING TILES IN THIS AREA TO BE REPLACED
24" X 24" ACOISTICAL GYPSUM CORE LAY-IN PANELS (BLACK) ON EXITING BLACK T-GRID
ARMSTRONG OR EQUAL.
CLASS 'A' FIRE RATING.
6" INSULATION ABOVE CEILING

P-3

NOTE:
G.C. RESPONSIBLE TO VERIFY ALL EXSITING LIGHTING IS IN WORKING ORDER.
REPLACE NON-WORKING FIXTURES AS NECESSARY

PAINT EXISTING CEILING - CEILING WHITE - FLAT

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

POKĒMOTO® Hawaiian Poké
410 Artisan Way
Somerville, Massachusetts 02145

D'AIQ ARCHITECTS
Project Architect:
D'AGOSTINO IZZO QUIRK ARCHITECTS, INC.
1310 BROADWAY
SOMERVILLE, MA 02144
PHONE: (617) 623-3000

wsp
Consulting Engineer:
WSP
100 SUMMER STREET
13TH FLOOR
BOSTON, MA 02210
PHONE: (617) 426-7330

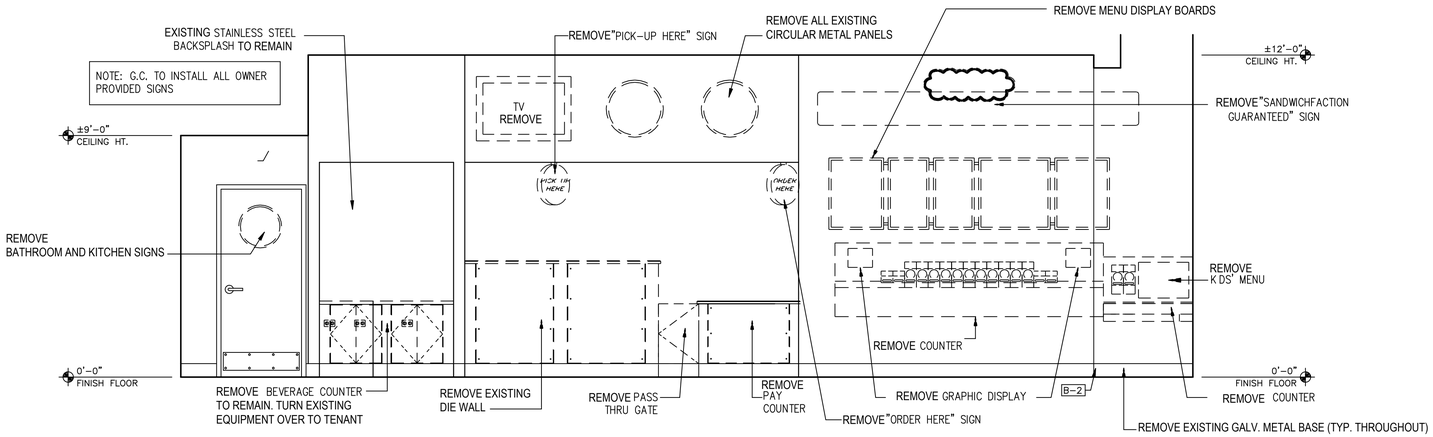
STAMP: REGISTERED ARCHITECT JUAN CRUZ MODINA No. 10065 SOMERVILLE, MASSACHUSETTS COMMONWEALTH OF MASSACHUSETTS

REVISIONS		
#:	DATE:	DESCRIPTION:

SCALE:	JOB NUMBER:	DRAWN BY:	ISSUE DATE:
1" = 4'-0"	23006.000	DAIQ	12 OCTOBER 2023

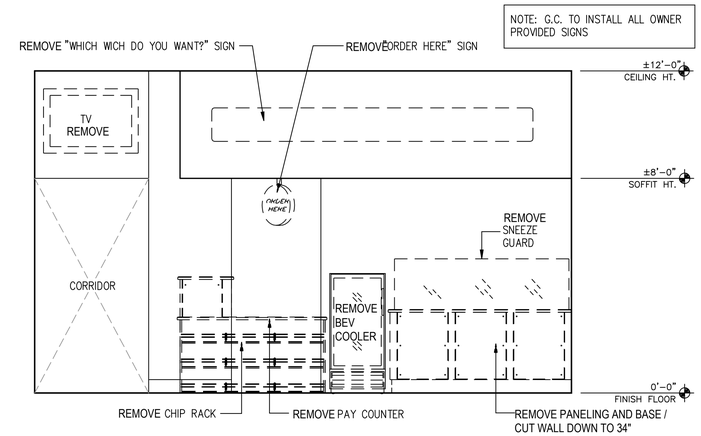
DRAWING NAME:
EXISTING AND DEMOLITION PLAN AND RCP

DRAWING NUMBER:
AD-101



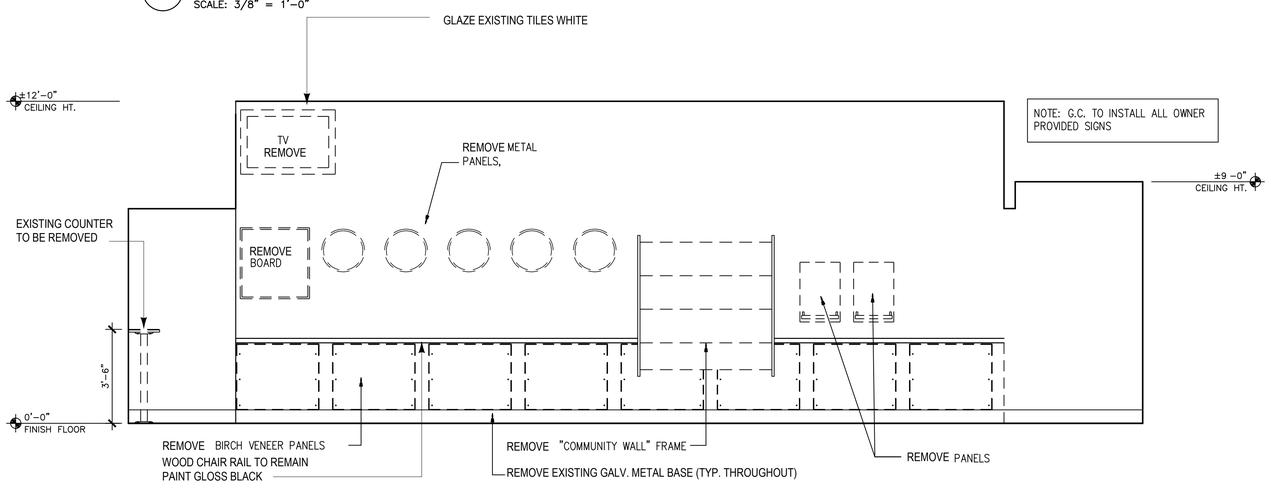
1 FRONT COUNTER, SODA COUNTER ELEVATION

SCALE: 3/8" = 1'-0"



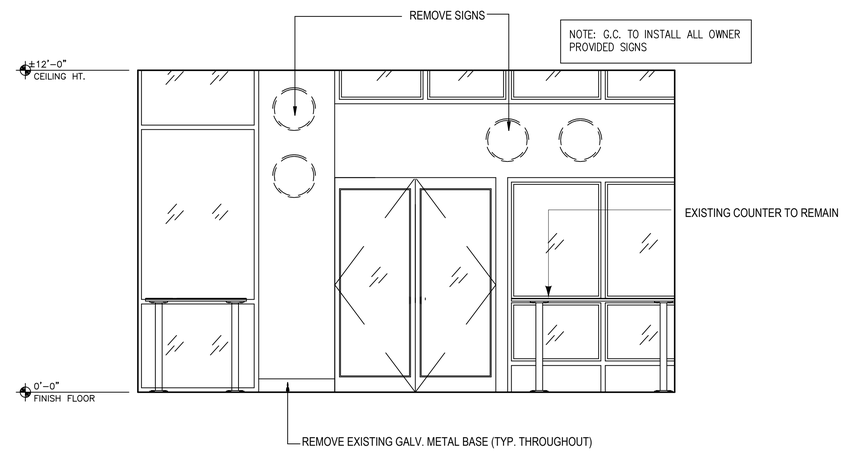
2 FRONT COUNTER ELEVATION

SCALE: 3/8" = 1'-0"



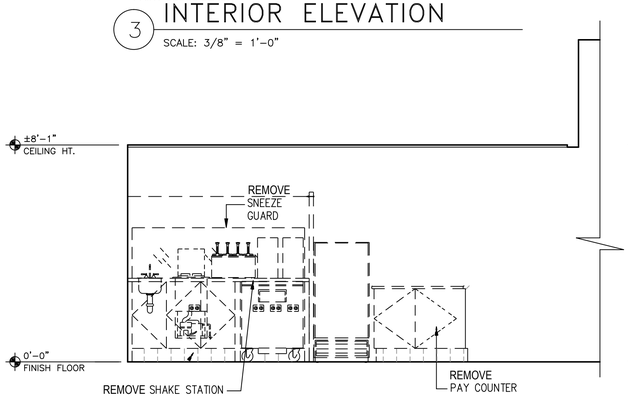
3 INTERIOR ELEVATION

SCALE: 3/8" = 1'-0"



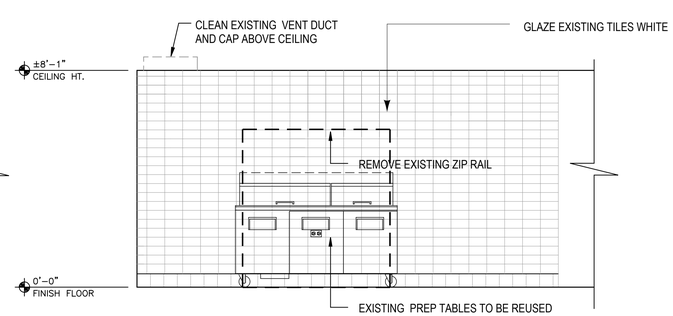
4 STOREFRONT ELEVATION

SCALE: 3/8" = 1'-0"



5 SERVICE ELEVATION

SCALE: 3/8" = 1'-0"



6 SERVICE ELEVATION

SCALE: 3/8" = 1'-0"

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STAMP:

REGISTERED ARCHITECT JUAN CRUZ MUNIZ 10065 SOMERVILLE, MASSACHUSETTS STATE OF MASSACHUSETTS

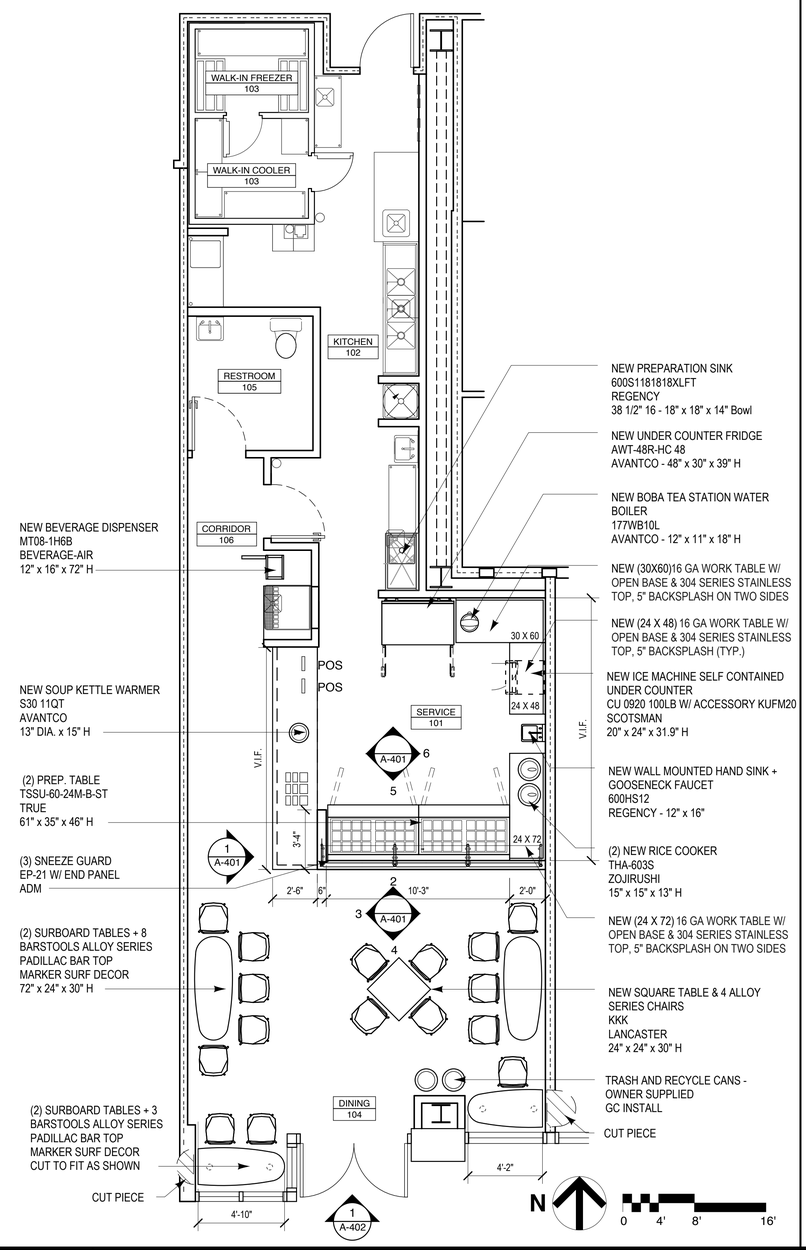
REVISIONS

#:	DATE:	DESCRIPTION:

SCALE:	JOB NUMBER:	DRAWN BY:	ISSUE DATE:
1" = 4'-0"	23006.000	DAIQ	12 OCTOBER 2023

DRAWING NAME:
INTERIOR ELEVATIONS - DEMOLITION

DRAWING NUMBER:
AD-401



NOTE:
G.C. RESPONSIBLE TO RECEIVE AND UNLOAD ALL VENDOR DELIVERIES. MISSING/DAMAGED ITEMS MUST BE REPORTED BEFORE DELIVERY TRUCK LEAVES PREMISES. ANYTHING NOT REPORTED WILL BE THE G.C. COST TO REPLACE.

1 EXISTING FLOOR AND DEMOLITION PLAN

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

ROOM FINISH SCHEDULE

MARK	NAME	FLOOR				BASE			WALLS			CLG.			CEILING HEIGHT	REMARKS
		EXISTING TO REMAIN	F-1			EXISTING TO REMAIN			EXISTING TO REMAIN	PAINT PER ELEVATIONS		EXISTING TO REMAIN	PER PLAN		EXISTING TO REMAIN	REFER TO A-401 FOR ELEVATIONS
101	SERVICE	●				●			●				●		●	CLG TO BE WASHABLE
102	KITCHEN	●				●			●			●			●	
103	WALK-IN COOLER								●			●			●	
104	DINING ROOM		●			●				●			●		●	
105	RESTROOM	●				●				●			●		●	
106	CORRIDOR		●			●				●			●		●	

MATERIAL SPECIFICATIONS:

FLOORING:

F-1: STERLING OAK 6 MILX 8.7" X 47.6" - LUXURY VINYL PLANK FLOORING - LIFEPROOF PER HOME DEPOT

BASE:

B-1: TILE BASE: DAL-TILE QUARRY TEXTURES, 5"x6"x1/2", #Q-3565, COLOR: ASHEN GRAY. PRISM SURE COLOR GROUT ANSI A118.7, COLOR: NATURAL GRAY #9. DAL-TILE FOUR STAR RAPID SETTING SYSTEM: DRS4S COMPLETE CONTACT RS SINGLE COMPONENT FORTIFIED MORTAR GRAY ANSI A118.4. NOTE: BASE GOES ON FLOOR, NOT ON TOP OF TILE.

B-2 : JOHNSONITE TRADITIONAL WALL BASE TYPE TV THERMOPLASTIC RESILIENT VINYL COVE BASE JOHNSONITE 6" INCH VINYL COVE MOLDING BLACK 40

WALLS:

W-1: ABOOFX ARTIFICIAL GRASS WALL PANELS - OWNER SUPPLIED / GC INSTALL

W-2: FRONT COUNTER WAINSCOT PANELING - BASE CORE NERO - 12 MIL X 6W X 36 - PEEL & STICK WATERPROOF VINYL PLANK FLOORING - LUCIDA SURFACES PER HOME DEPOT

W-3: WAINSCOT / PANELING - NOBLE OAK 7.5"L X 47.6W- LUXURY VINYL PLANK FLOORING - HOME DECORATORS COLLECTION PER HOME DEPOT

W-4: F.R.P. (FIBER REINFORCED PLASTIC) PANELS: MARLITE, WHITE W/ JOINT STRIPS, ATTACH WITH ADHESIVE AND SEAL TO TILE BASE

PAINT:

P-1: SHERWIN WILLIAMS - SW 6258 - TRICORN BLACK

P-2: SHERWIN WILLIAMS - SW 6612 - RAVISHING CORAL

P-3: SHERWIN WILLIAMS - SW 0075 - HOLIDAY TURQUOISE

P-4: SHERWIN WILLIAMS - SW 6468 - HUNT CLUB

P-5: SHERWIN WILLIAMS - SW 9542 - NATURAL WHITE

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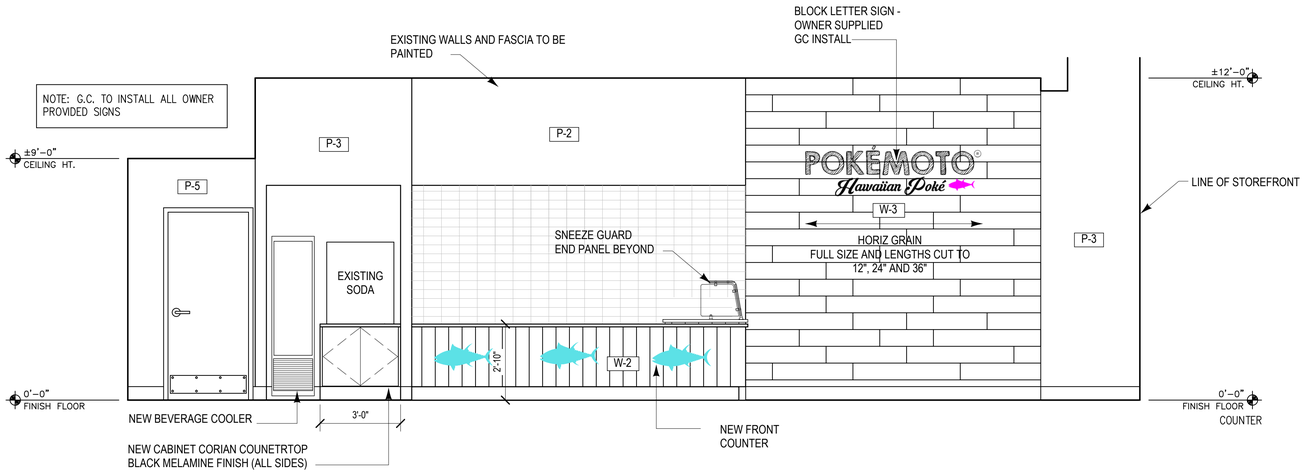
1" = 4'-0"	23006.000	DAIQ	12 OCTOBER 2023

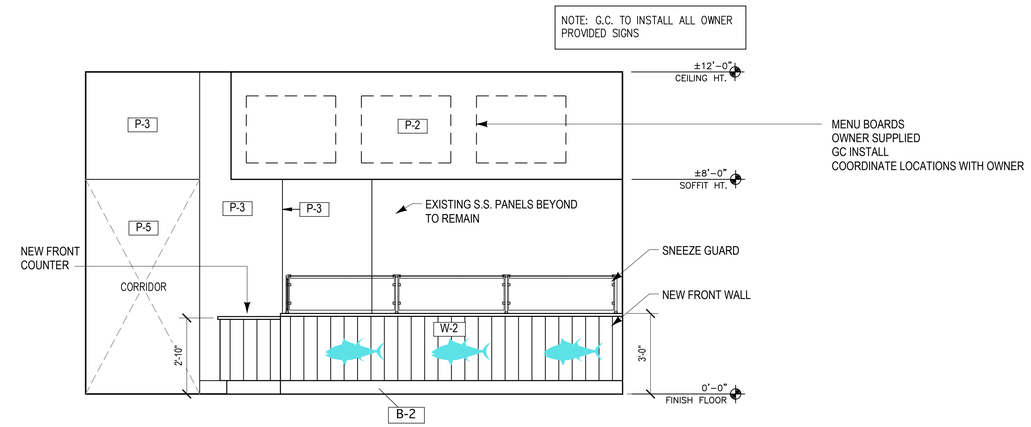
DRAWING NAME:
NEW FLOOR PLAN
AND FINISH SCHEDULE

DRAWING NUMBER:
A-101



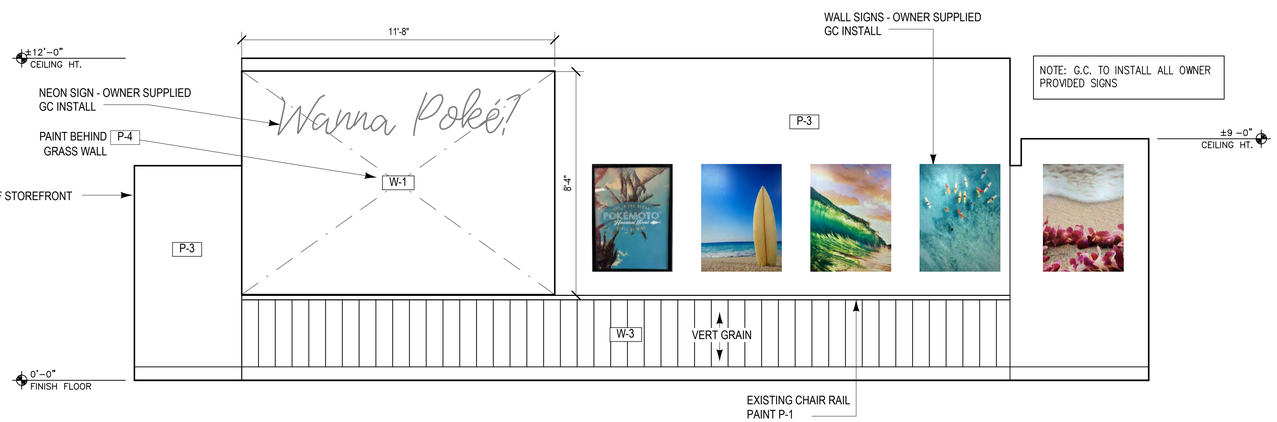
1 FRONT COUNTER, SODA COUNTER ELEVATION

SCALE: 3/8" = 1'-0"



2 FRONT COUNTER ELEVATION

SCALE: 3/8" = 1'-0"



3 INTERIOR ELEVATION

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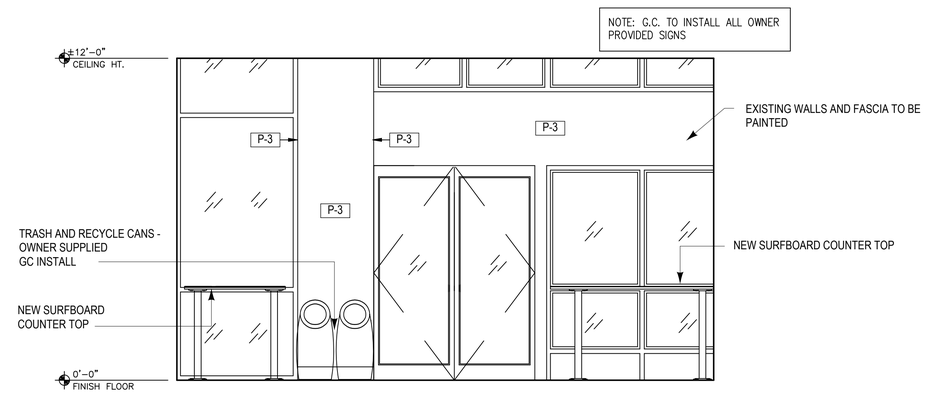
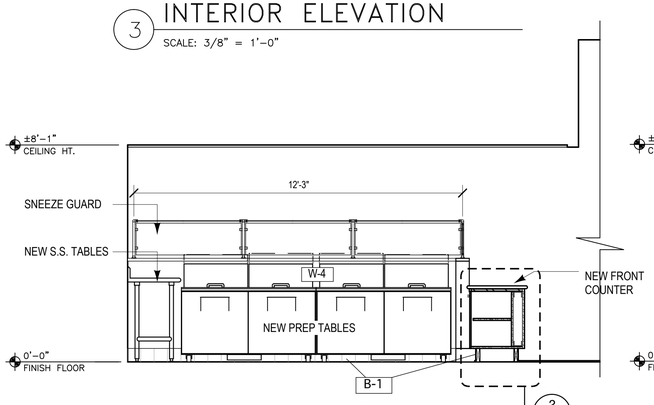


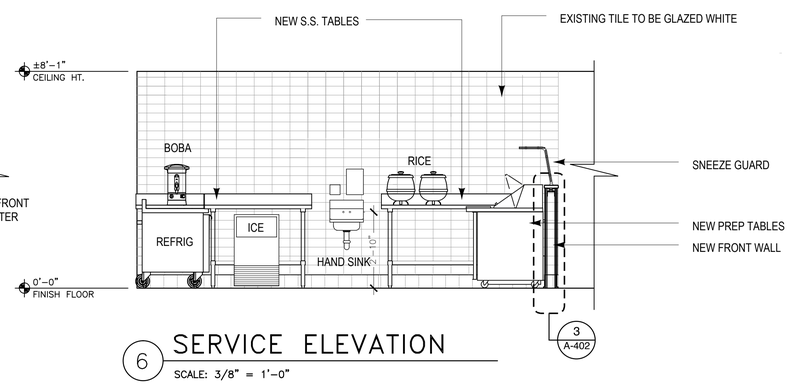
4 STOREFRONT ELEVATION

SCALE: 3/8" = 1'-0"



5 SERVICE ELEVATION

SCALE: 3/8" = 1'-0"



6 SERVICE ELEVATION

SCALE: 3/8" = 1'-0"

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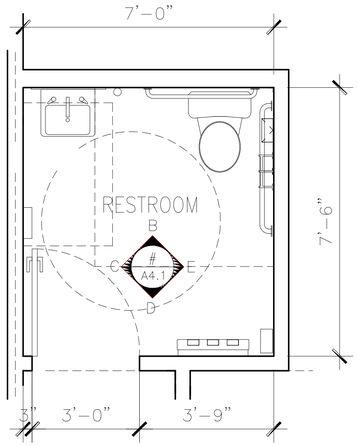
DRAWING NAME:
INTERIOR ELEVATIONS - NEW

DRAWING NUMBER:
A-401

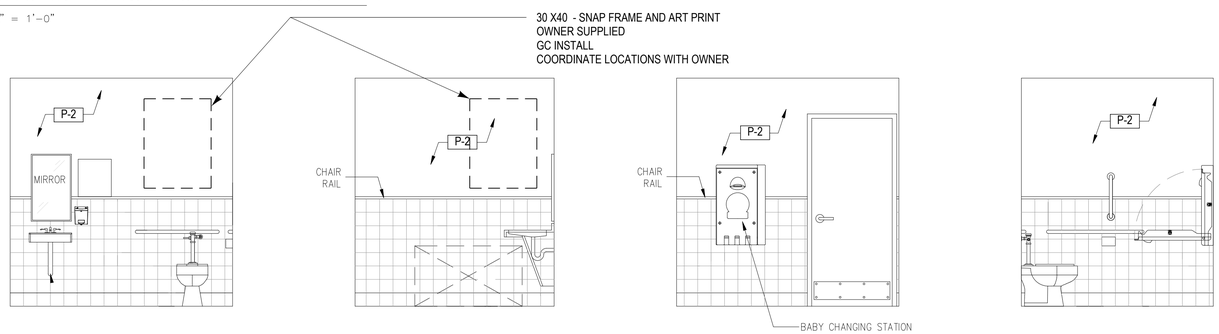


A ENLARGED RESTROOM PLAN

SCALE: 1/2" = 1'-0"

1 EXTERIOR STOREFRONT ELEVATION

SCALE: 3/8" = 1'-0"



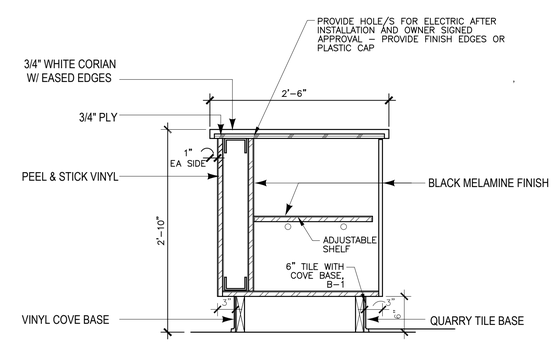
B RESTROOM ELEVATIONS (TYP)

SCALE: 3/8" = 1'-0"

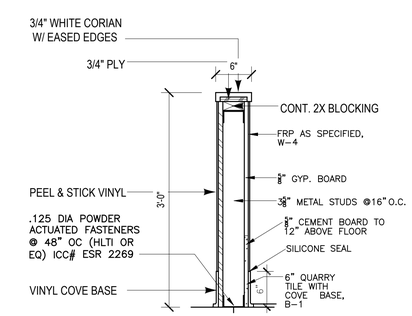
C

D

E



2 FRONT COUNTER SCALE = 1" = 1'-0'



3 FRONT WALL SCALE = 1" = 1'-0"

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DRAWING NAME:
EXTERIOR ELEVATION AND DETAILS

DRAWING NUMBER:
A-402

ELECTRICAL LEGEND AND ABBREVIATIONS

ABBREVIATIONS

℄	CENTER LINE
AFF	ABOVE FINISHED FLOOR
AIC	AMPERES INTERRUPTING CAPACITY
AS/AF	AMPERE RATING OF SWITCH/FUSE
AF/AT	AMPERE RATING OF CIRCUIT, BREAKER FRAME/TRIP
A/V	AUDIO/VISUAL
BMS	BUILDING MANAGEMENT SYSTEM
C	CONDUIT, GENERIC TERM FOR RACEWAY
CB	CIRCUIT BREAKER
CKT	CIRCUIT
CS	CRITICAL SYSTEM
DPDT	DOUBLE POLE DOUBLE THROW
DPST	DOUBLE POLE SINGLE THROW
EC	ELECTRICAL CONTRACTOR
ECC	ENGINEER'S CONTROL CENTER
ELEV	ELEVATOR
EMT	ELECTRICAL METALLIC TUBING
ES	EQUIPMENT SYSTEM
FA	FIRE ALARM
FCC	FIRE CONTROL CENTER
FDR	FEEDER
GFI	GROUND FAULT INTERRUPTER
GND	GROUND
IG	ISOLATED GROUND
LS	LIFE SAFETY SYSTEM
LSGI	LONG TIME SHORT TIME GROUND AND INSTANTANEOUS.
MCA	MINIMUM CIRCUIT AMPACITY
MCP	MOTOR CIRCUIT PROTECTOR
MI	MINERAL INSULATED CABLE
MOCP	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
MS	MAIN SWITCHBOARD
NC	NORMALLY CLOSED
NO	NORMALLY OPEN
NTS	NOT TO SCALE
OCPD	OVERCURRENT PROTECTIVE DEVICE
PVC	POLYVINYL CHLORIDE CONDUIT
RSC	RIGID STEEL CONDUIT
SP	STANDBY POWER SYSTEM
SPDT	SINGLE POLE DOUBLE THROW
SPST	SINGLE POLE SINGLE THROW
TEL	TELECOM
SPD	SURGE PROTECTION DEVICE
TYP	TYPICAL
UON	UNLESS OTHERWISE NOTED
UPS	UNINTERRUPTIBLE POWER SUPPLY
WP	WEATHERPROOF
WT	WATERTIGHT
XP	EXPLOSION PROOF

EXISTING EQUIPMENT

— — — —	DASHED DENOTES EXISTING EQUIPMENT TO REMAIN UNLESS OTHERWISE NOTED OR INDICATED.
(X)	EXISTING ITEM TO BE REMOVED AND CIRCUIT PULLED BACK TO NEXT ACTIVE OUTLET OR BACK TO PANEL.
(E)	EXISTING ITEM TO REMAIN.
(XN)	EXISTING ITEM TO BE REMOVED AND NEW ITEM AS SPECIFIED INSTALLED ON EXISTING OUTLET, RECONNECT TO EXISTING CIRCUIT
(XE)	EXISTING ITEM TO BE REMOVED, OUTLET BLANKED AND CIRCUIT EXTENDED TO NEW ITEM AS SHOWN.
(XR)	EXISTING ITEM TO BE REMOVED AND RELOCATED.
(XL)	NEW LOCATION OF EXISTING RELOCATED ITEM.
(XM)	EXISTING ITEM TO BE REMOVED, WIRING PROTECTED AND ITEM REINSTALLED IN EXISTING LOCATION.

POWER LEGEND

	ATS, CPC, DPH, DPL, DSH, DSL, MCC OR MS: SIZE APPROXIMATELY AS SHOWN. DOUBLE LINE INDICATES FRONT.
	SURFACE MOUNTED PANELBOARD WITH NORMAL/GENERATOR BACKUP FEEDER
	RECESSED PANELBOARD WITH NORMAL/GENERATOR BACKUP FEEDER
	SURFACE MOUNTED PANELBOARD
	RECESSED PANELBOARD
	TELEPHONE BACKBOARD: LENGTH APPROXIMATELY AS SHOWN
	BUSWAY RISER WITH PLUG IN UNIT, FUSE
	BUSWAY RISER WITH PLUG IN UNIT, BREAKER
	BUSWAY HORIZONTAL
CTB	CABLE TAP BOX
T F T75	DRY TYPE TRANSFORMER. REFER TO SCHEDULE FOR FEEDER SIZES.
G	GENERATOR
	AUTOMATIC TRANSFER SWITCH
	HEAVY DUTY DISCONNECT SWITCH
	HEAVY DUTY FUSED DISCONNECT SWITCH
	MOTOR STARTER
EPO	EMERGENCY POWER OFF BUTTON
VFD	VARIABLE FREQUENCY DRIVE
CP	EQUIPMENT CONTROL PANEL
$MD	MOTORIZED DOOR CONTROLLER (FURNISHED WITH DOOR)
$MS	MOTORIZED SHADE CONTROLLER (FURNISHED WITH SHADES)
$PS	PROJECTION SCREEN CONTROLLER (FURNISHED WITH SCREEN)
$SC	SPEED CONTROLLER (FURNISHED WITH EQUIPMENT)
$T	THERMAL OVERLOAD/DISCONNECT SWITCH
	FLEXIBLE CONNECTION
J	JUNCTION BOX
G	GROUND BAR
	GROUND ROD
	GROUND TEST WELL

HOMERUN LEGEND

R21A-1,3,5	ARROW SIGNIFIES HOMERUNS TO PANEL CIRCUIT NOTED: PROVIDE 2#12 FOR EACH CIRCUIT PLUS A #12 GROUND WIRE. (IE: 3/4"C, 6#12 & 1#12 GND.)
R21A-1,3,5 (30A-3P)	ARROW SIGNIFIES BREAKER SIZE AND HOMERUN TO PANEL NOTED. REFER TO WIRING SCHEDULE FOR CORRESPONDING WIRE SIZE. (IE: 3/4" 4#10 & 1#10 GND)

RISER DIAGRAM SYMBOLS

	CIRCUIT BREAKER
	SWITCH AND FUSE
	DRAWOUT TYPE CIRCUIT BREAKER
60	FEEDER TAG, REFER TO CIRCUIT SCHEDULE FOR FEEDER SIZE
M	ELECTRONIC CUSTOMER METERING C - INDICATES BILLING SYSTEM CHECK METER
M	CURRENT TRANSFORMER COMPARTMENT AND UTILITY KWH METER
GFR	GROUND FAULT RELAY
	NORMALLY OPEN CONTACT
	NORMALLY CLOSED CONTACT
	RELAY OR CONTACTOR: CONTACTS SHOWN WITH COIL DEENERGIZED
	POWER OR UTILITY TRANSFORMER
	ROTARY SWITCH
R	PILOT LIGHT: A = AMBER LIGHT, G = GREEN LIGHT R = RED LIGHT, Y = YELLOW LIGHT

EQUIPMENT NAMING LEGEND

E O U S D S L R LRC MCC M MS PDU 4 2 A - 1,3,5

- 1,3,5: CIRCUIT NUMBER(S)
- A: FIRST OF THIS TYPE ON FLOOR
- 2: FLOOR LEVEL
- 4: 4 (H) 480 VOLT; 2 (L) 120 VOLT
- D: DISTRIBUTION PANEL
- S: SWITCHBOARD
- L: LIGHTING PANELBOARD
- R: RECEPTACLE PANELBOARD
- LRC: LIGHTING RELAY CABINET
- MCC: MOTOR CONTROL CENTER
- M: MECHANICAL EQUIPMENT PANELBOARD
- MS: MAIN SWITCHBOARD
- PDU: POWER DISTRIBUTION UNIT
- E: EMERGENCY LIFE SAFETY
- O: POWER OPTIONAL STANDBY
- U: UPS POWER
- S: LEGALLY REQUIRED STANDBY

WIRING DEVICE LEGEND

	SINGLE RECEPTACLE OUTLET: 125V; WALL MOUNTED
	DUPLEX RECEPTACLE OUTLET: 125V; WALL MOUNTED
	DUPLEX RECEPTACLE OUTLET: 125V, GROUND FAULT INTERRUPTER; WALL MOUNTED
	DOUBLE DUPLEX RECEPTACLE OUTLET: 125V; WALL MOUNTED
	SPECIAL PURPOSE RECEPTACLE OUTLET: REFER TO SCHEDULE FOR RATING OR RATING AS INDICATED OR MATCH CIRCUIT BREAKER; WALL MOUNTED.
	CLOCK RECEPTACLE OUTLET: 125V
FP	POWER CONNECTION TO ELECTRIFIED FURNITURE SYSTEM
	SINGLE RECEPTACLE OUTLET: 125V; CEILING MOUNTED
	DUPLEX RECEPTACLE OUTLET: 125V; CEILING MOUNTED
	DOUBLE DUPLEX RECEPTACLE OUTLET: 125V; CEILING MOUNTED
1 2	SPECIAL PURPOSE RECEPTACLE OUTLET: REFER TO SCHEDULE FOR RATING OR RATING AS INDICATED OR MATCH CIRCUIT BREAKER; CEILING MOUNTED.
	PUSH BUTTON
B	BUZZER
B	BELL
	POWER TYPE MULTI-OUTLET ASSEMBLY, LENGTH APPROXIMATELY AS SHOWN. ONE OUTLET PER FT. UNLESS NOTED OTHERWISE.
	POWER/TELECOM TYPE MULTI-OUTLET ASSEMBLY. ONE OUTLET PER FT. UNLESS NOTED OTHERWISE. LENGTH APPROXIMATELY AS SHOWN
	PLUGMOLD, DUAL CIRCUIT WITH OUTLETS AT 1FT 0/C UNLESS NOTED OTHERWISE
	TELDATA OUTLET W INDICATES WALL HEIGHT, C INDICATES COUNTER HEIGHT
FT	TELECOM CONNECTION TO ELECTRIFIED FURNITURE SYSTEM
TV	TELEVISION OUTLET
$	SINGLE POLE SWITCH
TM	TIMER SWITCH
D	WALL DIMMER
LV	LOW VOLTAGE SWITCH
PC	PHOTOCELL
S	LINE VOLTAGE SHUT OFF SWITCH
OS	OCCUPANCY SENSOR; WALL MOUNTED, DUAL TECHNOLOGY WITH OVERRIDE SWITCH.
OS	OCCUPANCY SENSOR; CEILING MOUNTED DUAL TECHNOLOGY.
TC	TIME CLOCK

WIRING DEVICE SUBSCRIPT LEGEND

ALL RECEPTACLE AND SWITCHES ARE MINIMUM 20A UNLESS NOTED OTHERWISE
RELAY CONTROL LIGHTING SYSTEM SWITCHES SHALL BE LOW VOLTAGE

C	C	=	COUNTER HEIGHT
IG	IG	=	ISOLATED GROUND
a	a	=	LOWER CASE LETTER INDICATES SWITCH CONTROL FOR TOP OUTLET
6	6	=	NUMBER INDICATES CIRCUIT NUMBER
B	B	=	PEDESTAL MOUNTED ON BENCH
$a	a	=	LOWER CASE INDICATES SWITCH CONTROL
$2	2	=	DOUBLE POLE SWITCH
$3	3	=	THREE WAY SWITCH
$4	4	=	FOUR WAY SWITCH
$F	F	=	FAN SWITCH
$H	H	=	ILLUMINATED HANDLE SWITCH
$K	K	=	KEY SWITCH
$MC	MC	=	MOMENTARY CONTACT SWITCH
$P	P	=	PILOT LIGHT SWITCH

MISCELLANEOUS LEGEND

G	GROUND BAR - 2"W x 1/4" THICK COPPER BUS, UNLESS OTHERWISE INDICATED.
M	METER SOCKET AND METER.
AC 2	MECHANICAL EQUIPMENT TAG NUMBER REFER TO MECHANICAL EQUIPMENT SCHEDULE.
K2	EQUIPMENT TAG NUMBER, REFER TO EQUIPMENT SCHEDULE, "K" - INDICATES KITCHEN, "C" - INDICATES COMPUTER.
60	FEEDER TAG, REFER TO CIRCUIT SCHEDULE FOR FEEDER SIZE
A	TYPICAL/SIMILAR ROOM OR AREA LAYOUT SYMBOL "A" - INDICATES LAYOUT TYPE.
A E-2 CKT. P21-5,7	TYPICAL LAYOUT SYMBOL-REFER TO LAYOUT TYPE "A" ON DRAWING E-2, CIRCUITS TO BE USED ARE AS INDICATED.
1	DRAWING KEY NOTE
B E-2	SECTION IDENTIFIER, INDICATING SECTION "B" ON DRAWING E-2.
2 E-4	DETAIL IDENTIFIER, INDICATING DETAIL NO. 2 ON DRAWING E-4.

FLUSH FLOOR OUTLET/POKE THRU LEGEND

	SINGLE RECEPTACLE OUTLET: 125V
	DUPLEX RECEPTACLE OUTLET: 125V
	DOUBLE DUPLEX RECEPTACLE OUTLET: 125V
	COMBINATION DUPLEX RECEPTACLE/TELECOM OUTLET: 125V
	COMBINATION DOUBLE DUPLEX RECEPTACLE/TELECOM OUTLET: 125V
	TELECOM OUTLET
	RAISED FLOOR ACCESS BOX, COMBINATION DOUBLE DUPLEX RECEPTACLE/TELECOM: 125V
FB	FLOOR BOX, SEE SCHEDULE
FB	FIRE RATED POKE THROUGH, SEE SCHEDULE

LIGHTING LEGEND

	LIGHTING FIXTURE; CEILING MOUNTED
	LIGHTING FIXTURE; WALL MOUNTED
	LIGHTING FIXTURE, SIZE APPROXIMATELY AS SHOWN; CEILING MOUNTED
	LIGHTING FIXTURE, SIZE APPROXIMATELY AS SHOWN; WALL MOUNTED
	EMERGENCY LIGHTING FIXTURE
	EMERGENCY LIGHTING FIXTURE WITH OUTSIDE LAMPS CONNECTED TO NORMAL ONLY CIRCUIT AND EMERGENCY INSIDE LAMP
	LIGHTING FIXTURE, CONTINUOUS ROW; CEILING MOUNTED
2 a A NL	LIGHTING FIXTURE SUBSCRIPTIONS: NUMBER INDICATES CIRCUIT, LOWERCASE LETTER INDICATES SWITCH CONTROL UPPERCASE LETTER INDICATES FIXTURE TYPE NL INDICATES NIGHT LIGHT
	LIGHTING TRACK WITH FIXTURES QUANTITIES, LENGTH APPROXIMATELY AS SHOWN
	EXIT SIGN; ARROWS AS SHOWN, ILLUMINATED FACE AS INDICATED BY SHADING; WALL MOUNTED
	EXIT SIGN; ARROWS AS SHOWN, ILLUMINATED FACE AS INDICATED BY SHADING; CEILING MOUNTED
	EMERGENCY BATTERY UNIT (EBU) QUANTITY OF HEADS AS INDICATED
	REMOTE EMERGENCY HEAD. CONNECT TO LOCAL EBU
	POLE AND POLE MOUNTED LIGHTING FIXTURE(S); QUANTITY OF HEAD AS INDICATED
	IN/AT GRADE LIGHT FIXTURE
	FIRE ALARM RED BEACON LIGHT

LEGEND NOTE

THIS SHEET IS A GENERAL LIST OF SYMBOLS AND ABBREVIATIONS AND SHALL BE USED AS A DICTIONARY TO DEFINE ITEMS INDICATED ON DRAWINGS. NOT ALL SYMBOLS OR ABBREVIATIONS ARE NECESSARILY USED ON THIS PROJECT.

DRAWING LIST

E-001	ELECTRICAL LEGEND, NOTES AND ABBREVIATIONS
E-101	ELECTRICAL POWER PLAN NEW WORK
E-102	ELECTRICAL LIGHTING PLAN NEW WORK
ED-101	ELECTRICAL POWER PLAN DEMOLITION
ED-102	ELECTRICAL LIGHTING PLAN DEMOLITION
E-600	ELECTRICAL SPECIFICATIONS

GENERAL NOTES:

1. THE ELECTRIC CODE REFERRED TO SHALL BE THE 2023 ELECTRIC CODE LATEST EDITION AS WELL AS ALL LOCAL CODE REQUIREMENTS.
2. VISIT THE SITE TO DETERMINE ALL PRE-EXISTING CONDITIONS AND WORK NECESSARY PRIOR TO SUBMISSION OF BID PRICE.
3. COORDINATE WITH THE GENERAL CONTRACTOR, OTHER TRADES AND MAN FACTURER'S SHOP DRAWINGS. COORDINATE EXACT LOCATIONS AND ROUGHING IN DIMENSIONS OF ALL EQUIPMENT AND MAKE ALL FINAL CONNECTIONS AS REQUIRED, I.E., POWER, CONTROL, INTERLOCK, ETC.
4. ELECTRICAL WORK SHALL BE IN ACCORDANCE WITH OSHA, NFPA STANDARDS, THE ELECTRIC CODE AND THE LOCAL GOVERNING AUTHORITIES. THE DRAWINGS AND SPECIFICATIONS DO NOT ATTEMPT TO INDICATE ALL WORK REQUIRED BY CODES AND AUTHORITIES.
5. TEST ALL EQUIPMENT AND SYSTEMS INSTALLED TO CERTIFY COMPLIANCE WITH DRAWINGS. SPECIFICATIONS, CODES, LOCAL AUTHORITIES AND REGULATIONS. INCLUDE LABOR AND COSTS FOR TESTING, REVIEWS, APPROVALS AND CERTIFICATIONS.
6. PROVIDE TRAINING TO OWNER ON ALL EQUIPMENT AND SYSTEMS INSTALLED.
7. IN GENERAL, DRAWINGS ARE DIAGRAMMATIC ONLY. EXACT LOCATION, MOUNTING HEIGHTS OF EQUIPMENT AND ROUTING OF RACEWAYS SHALL BE COORDINATED WITH THE EQUIPMENT REQUIREMENTS AND FIELD CONDITIONS.
8. PROVIDE ALL INCIDENTAL ACCESSORIES NECESSARY TO MAKE THE ELECTRICAL WORK COMPLETE AND READY FOR OPERATION.
9. ELECTRIC METALLIC TUBING SHALL BE USED FOR BRANCH CIRCUIT HOMERUNS IN EXPOSED, UNFINISHED AREAS. MINIMUM SIZE SHALL BE 3/4 INCH. PROVIDE RIGID STEEL CONDUIT BELOW 8 FEET AND IN AREAS SUBJECT TO ABUSE. FLEXIBLE METALCONDUIT WITH PVC COATING SHALL BE USED FOR CONNECTIONS TO MOTORS AND VIBRATING EQUIPMENT.
10. STEEL SET SCREW TYPE FITTINGS MAY BE USED ON EMT OR FLEXIBLE METAL CONDUITS, UNLESS OTHERWISE INDICATED. TELECOMMUNICATIONS CONDUIT SHALL USE COMPRESSION TYPE STEEL FITTINGS.
11. TYPE MC OR AC CABLE WITH A FULL SIZE, INSULATED, SEPARATE GREEN GROUND WIRE MAY BE USED AS PERMITTED BY STATE AND LOCACODES FOR BRANCH CIRCUIT WIRING IN CONCEALED AREAS.
12. SUPPORT ALL WORK FROM THE BUILDING STRUCTURE.
13. ELECTRICAL WORK SHALL BE RECESSED INTO WALLS OR INSTALLED ABOVE HUNG CEILINGS UNLESS OTHERWISE INDICATED.
14. DO NOT INSTALL OUTLETS BACK TO BACK. PROVIDE 24 INCH SPACING IN FIRE RATED WALLS.
15. PROVIDE ELECTRICAL OUTLET PLATE GASKETS SEALS AT RECEPTACLES, SWITCHES AND OTHER ELECTRICAL BOXES ON EXTERIOR WALLS AND INTERIOR WALLS BETWEEN CONDITIONED AND NON-CONDITIONED SPACES.
16. WIRE AND CONDUIT SIZES INDICATED ON HOMERUNS SHALL BE CONTINUOUS THROUGHOUT CIRCUIT.
17. FURNISH AND INSTALL CODE REQUIRED STARTERS AND DISCONNECTS WHICH ARE NOT FURNISHED WITH THE EQUIPMENT.
18. INSTALL A GREEN GROUNDING CONDUCTOR WITHIN EACH RACEWAY SIZED IN ACCORDANCE WITH THE ELECTRIC CODE.
19. INSTALLATION OF RACEWAYS UNDER THE BUILDING OR IN THE FLOOR SLAB WILL NOT BE ACCEPTABLE UNLESS SPECIFICALLY INDICATED OTHERWISE.
20. PROVIDE WATERTIGHT AND GAS-TIGHT SEALS INSIDE AND OUTSIDE OF CONDUITS THAT PENETRATE THE BUILDING BELOW GRADE, O.Z. GEDNEY OR APPROVED EQUAL. PROVIDE WEATHER-TIGHT SEAL AT PENETRATIONS ABOVE GRADE.
21. PROVIDE NRTL LISTED SMOKE AND FIRE SEALS AT ALL PENETRATIONS THROUGH FLOORS OR FULL HEIGHT (SLAB TO SLAB) WALLS.
22. USE CAUTION TO AVOID DAMAGE TO EXISTING UTILITY LINES AND/OR HARM TO PERSONNEL WORKING IN THESE AREAS.
23. ALL BRANCH CIRCUIT CONDUCTORS SHALL BE COPPER MINIMUM #12 AWG. SIZE UNLESS OTHERWISE INDICATED.
24. ALL CONDUCTORS INSTALLED UNDERGROUND SHALL BE COPPER, SIZE AS INDICATED, USE-2/RHW-2 INSULATION, 600 VOLTS RATED UNLESS OTHERWISE INDICATED.
25. TEMPORARY LIGHTING AND POWER SHALL BE PROVIDED AS REQUIRED BY OSHA, CODES AND LOCAL AUTHORITIES. REMOVE ALL TEMPORARY FACILITIES AT PROJECT COMPLETION.

DEMOLITION NOTES:

1. REFER TO SPECIFICATIONS FOR ADDITIONAL DEMOLITION REQUIREMENTS.
2. DEMOLITION DRAWINGS ARE BASED ON EXISTING PLANS AND FIELD INVESTIGATION. PRIOR TO BID, ELECTRICAL CONTRACTOR SHALL VISIT THE SITE IN ORDER TO BECOME FAMILIAR WITH THE EXISTING CONDITIONS AND AVOID CONFLICTS. GENERAL DEMOLITION WORK SHALL BE DONE BY THE GENERAL CONTRACTOR UNLESS OTHERWISE INDICATED. COORDINATE ALL WORK CONCERNING EXISTING EQUIPMENT AND SERVICES REMAINING IN THE BUILDING. DE-ENERGIZE CIRCUITS AND RECONNECT CIRCUITS TO REMAIN THAT ARE DISRUPTED DURING DEMOLITION.
3. WHERE EXISTING OUTLETS ARE NOT TO BE REUSED, THEY SHALL BE REMOVED OR ABANDONED AND THE WIRING REMOVED OR DEAD ENDED AS REQUIRED BY JOB CONDITIONS. WHEN ABANDONED, BLANK PLATES SHALL BE INSTALLED.
4. WHERE EXISTING EQUIPMENT IS TO BE RELOCATED, THE EXISTING WIRING SHALL BE EXTENDED TO THE NEW LOCATION OR REMOVED OR ABANDONED AND NEW WIRING INSTALLED AS INDICATED.
5. REMOVE EXPOSED OR ACCESSIBLE WIRING, TO EQUIPMENT OR OUTLETS TO BE REMOVED OR RELOCATED, UNLESS OTHERWISE INDICATED.
6. WHERE EXISTING OUTLETS ARE TO REMAIN AND ARE CUT OFF BY THE REMODELING THEY SHALL HAVE THEIR WIRING EXTENDED AND CONNECTED TO CIRCUITS AS REQUIRED BY JOB CONDITIONS.
7. WHERE EXISTING EQUIPMENT IS INDICATED TO BE REMOVED DISCONNECT EQUIPMENT AND LOWER TO FLOOR FOR REMOVAL FROM AREA BY THE GENERAL CONTRACTOR. OFFER EQUIPMENT TO OWNER. DISPOSE OF EQUIPMENT THE OWNER DOES NOT WISH TO RETAIN.
8. WIRING INDICATED TO BE REMOVED OR SERVING EQUIPMENT TO BE REMOVED SHALL BE REMOVED BACK TO THE SOURCE OR TO THE NEXT JUNCTION POINT IF THE WIRING SERVES OTHER OUTLETS TO REMAIN. CONDUIT OVER UNDISTURBED CEILINGS SHALL REMAIN AND BE LABELED ABANDONED ON EACH END. CONDUIT UNDERGROUND OR IN CONCRETE SLABS SHALL BE MADE FLUSH AND SEALED WATERTIGHT AND GAS-TIGHT USING O.Z. GEDNEY OR EQUAL FITTINGS.
9. RECONNECT EXISTING CIRCUITRY WHICH ORIGINATES OR PASSES THROUGH THE RENOVATED AREAS BUT SERVES OTHER AREAS NOT BEING RENOVATED. EXTEND THESE CIRCUITS AS MAY BE NECESSARY TO THE EXISTING PANELBOARDS.
10. COORDINATE WORK CONCERNING EXISTING EQUIPMENT AND SERVICES IN THE BUILDING. COORDINATE REQUIRED POWER INTERRUPTIONS AND PERFORM AT TIME CONVENIENT TO OWNER. INCLUDE COSTS FOR REQUIRED PREMIUM TIME.
11. BE RESPONSIBLE FOR VERIFYING THE INTEGRITY AND CONDITION OF THE EXISTING BRANCH CIRCUIT WIRING WHICH IS TO BE REUSED FOR NEW EQUIPMENT. WIRING FOUND TO BE NON-FUNCTIONAL SHALL BE REPLACED.
12. IF DURING THE COURSE OF CONSTRUCTION, IT IS DETERMINED BY THE CONTRACTOR THAT AN EXISTING CIRCUIT BECOMES SPARE, THE CONTRACTOR SHALL UPDATE THE PANELBOARD DIRECTORY TO INDICATE SUCH, EVEN IF IT IS NOT EXPLICITLY MARKED ON THE ELECTRICAL PLANS.
13. ALL CONDUIT REMOVED SHALL BE REMOVED IN ITS ENTIRETY, INCLUDING FITTINGS, MOUNTING DEVICES, MOUNTING HARDWARE ETC. PROVIDE CONDUIT PLUGS AND BLANKS FOR ALL OPENINGS CREATED BY THE REMOVAL OF CONDUIT.
14. INCLUDE IN BID ALL INVESTIGATION OF AND TRACING OF EXISTING CIRCUITS AS REQUIRED FOR ALL WORK OF THIS PROJECT. THIS SHALL BE USED FOR ITEMS INCLUDING, BUT NOT LIMITED TO, AS FOLLOWS.

A. DETERMINATION OF UPSTREAM AND DOWNSTREAM EQUIPMENT AFFECTING/AFFECTED BY THE WORK OF THIS PROJECT.

B. INTERCEPTION OF EXISTING CIRCUITS.

C. REQUIREMENTS TO MAINTAIN EXISTING EQUIPMENT THAT WOULD BE AFFECTED BY DEMOLITION AND OTHER WORK OF THIS PROJECT.

D. DETERMINE EXISTING CIRCUITS SERVING EQUIPMENT FOR DEMOLITION, RE-WIRING, UPDATED LABELING, AND UPDATED TYPEWRITTEN PANELBOARD DIRECTORIES.

16. COORDINATE WITH OWNER AND GENERAL CONTRACTOR PRIOR TO ANY SHUTDOWNS AND PRIOR TO INVESTIGATIONS OUTSIDE THE RENOVATED AREA.

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No. 50864
REGISTERED PROFESSIONAL ENGINEER
10/13/2023

REVISIONS		
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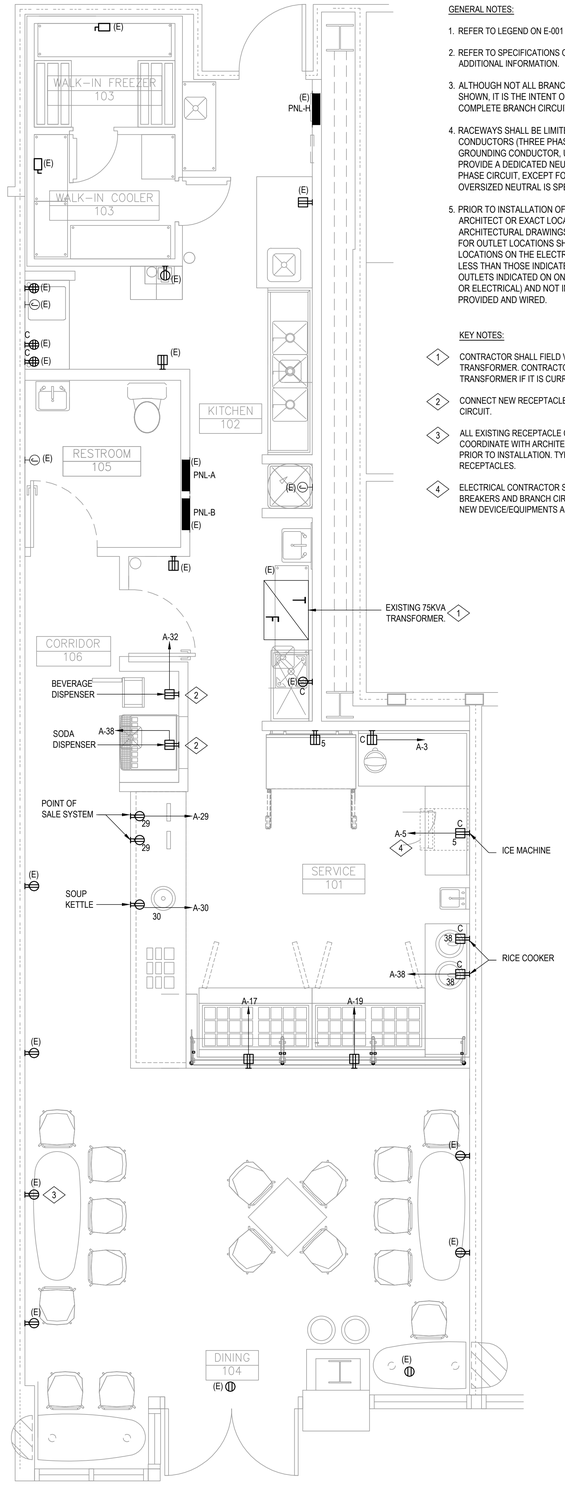
SCALE:	JOB NUMBER:	DRAWN BY:	ISSUE DATE:
N.T.S.	B2305809.000	SZ	10/12/23

DRAWING NAME: ELECTRICAL LEGEND, NOTES AND ABBREVIATIONS

DRAWING NUMBER: E-001



GENERAL NOTES:

1. REFER TO LEGEND ON E-001 FOR ADDITIONAL INFORMATION.
2. REFER TO SPECIFICATIONS ON DRAWINGS E-600 AND E-601 FOR ADDITIONAL INFORMATION.
3. ALTHOUGH NOT ALL BRANCH CIRCUIT WIRE AND CONDUIT IS SHOWN, IT IS THE INTENT OF THESE DOCUMENTS THAT A COMPLETE BRANCH CIRCUIT WIRING SYSTEM BE INSTALLED.
4. RACEWAYS SHALL BE LIMITED TO SIX CURRENT CARRYING CONDUCTORS (THREE PHASE AND THREE NEUTRALS) AND GROUNDING CONDUCTOR, UNLESS OTHERWISE INDICATED. PROVIDE A DEDICATED NEUTRAL CONDUCTOR FOR EACH SINGLE PHASE CIRCUIT, EXCEPT FOR LIGHTING CIRCUITS, UNLESS AN OVERSIZED NEUTRAL IS SPECIFICALLY INDICATED.
5. PRIOR TO INSTALLATION OF ANY OUTLETS, COORDINATE WITH ARCHITECT OR EXACT LOCATIONS. LOCATIONS OF OUTLETS ON ARCHITECTURAL DRAWINGS AND/OR DIRECTION BY ARCHITECT FOR OUTLET LOCATIONS SHALL SUPERSEDE THE OUTLET LOCATIONS ON THE ELECTRICAL PLANS. QUANTITIES SHALL NOT BE LESS THAN THOSE INDICATED ON THE ELECTRICAL PLANS. OUTLETS INDICATED ON ONE SET OF DRAWINGS (ARCHITECTURAL OR ELECTRICAL) AND NOT INDICATED ON THE OTHER SET SHALL BE PROVIDED AND WIRED.

KEY NOTES:

1. CONTRACTOR SHALL FIELD VERIFY EXACT LOCATION OF THE EXISTING TRANSFORMER. CONTRACTOR SHALL TRAPEZE MOUNT THE TRANSFORMER IF IT IS CURRENTLY SITTING ON THE FLOOR.
2. CONNECT NEW RECEPTACLE TO EXISTING RECEPTACLE BRANCH CIRCUIT.
3. ALL EXISTING RECEPTACLE COVER PLATE SHALL BE REPLACE WITH NEW. COORDINATE WITH ARCHITECT FOR RECEPTACLE COVER PLATE COLOR PRIOR TO INSTALLATION. TYPICAL FOR ALL EXISTING TO REMAIN RECEPTACLES.
4. ELECTRICAL CONTRACTOR SHALL UTILITY EXISTING SPARE CIRCUIT BREAKERS AND BRANCH CIRCUITS MADE AVAILBLE BY DEMOLITION FOR NEW DEVICE/EQUIPMENTS AS INDICATED. TYPICAL FOR ALL.

1 EXISTING FLOOR AND DEMOLITION PLAN

SCALE: 3/8" = 1'-0"

N 0 4' 8' 16'

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10/13/2023

REVISIONS

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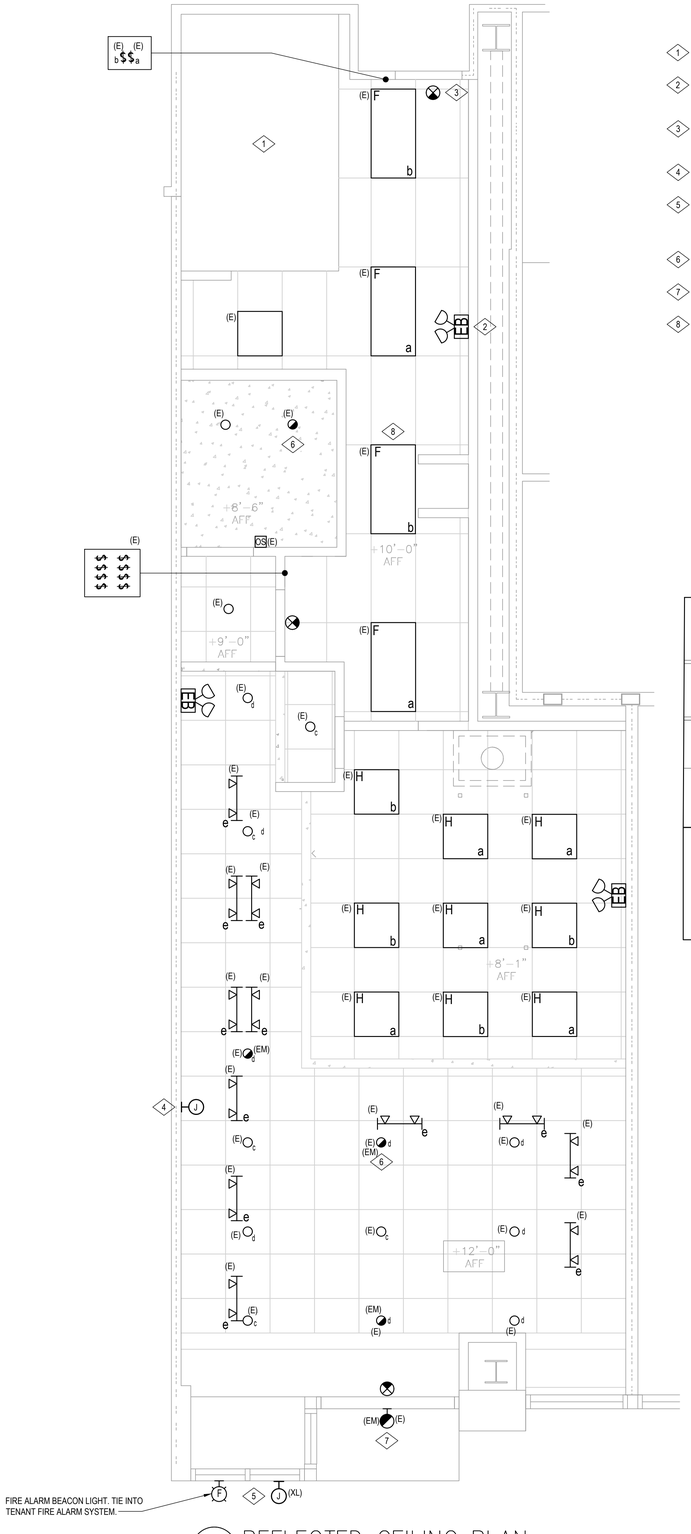
DRAWING NAME:

ELECTRICAL POWER PLAN
NEW WORK

DRAWING NUMBER:

E-101



2 REFLECTED CEILING PLAN

SCALE: 3/8" = 1'-0"

KEY NOTES:

1. LIGHTING WITHIN THE WALK-IN COOLER AND WALK-IN FREEZER ARE EXISTING TO REMAIN.
2. EXISTING EMERGENCY BATTERY UNIT (EBU) SHALL BE REPLACE WITH NEW. REFER TO LIGHT FIXTURE SCHEDULE FOR "EBU" SPECIFICATION. TYPICAL FOR ALL EXISTING EBUs.
3. EXISTING EXIT SIGNS SHALL BE REPLACE WITH NEW. REFER TO LIGHT FIXTURE SCHEDULE FOR NEW EXIT SIGN SPECIFICATION. TYPICAL FOR ALL EXISTING EXIT SIGNS.
4. FOR CONNECTION TO OWNER PROVIDED NEON SIGN. COORDINATE EXACT LOCATION WITH ARCHITECT PRIOR TO INSTALLATION.
5. FOR RELOCATED POWER CONNECTION TO EXTERIOR SIGNAGE. COORDINATE WITH ARCHITECT FOR EXACT LOCATION. CONTRACTOR SHALL FIELD VERIFY LOCATION OF THE EXISTING SIGNAGE OVERRIDE SWITCH, RELOCATE SWITCH TO BACK OF HOUSE SPACE AS NECESSARY.
6. PROVIDE EMERGENCY BATTERY BODINE BALLAST FOR EMERGENCY BATTERY BACKUP.
7. REPLACE EXISTING EMERGENCY BATTERY BODINE BALLAST WITH NEW BALLAST. TYPICAL FOR ALL EMERGENCY BATTERY BACKUP FIXTURES.
8. CONTRACTOR SHALL PROPERLY CLEAN AND RE-LAMP EXISTING LIGHT FIXTURES. CHARACTERISTIC OF THE LIGHT FIXTURE NEW LAMPS SHALL MATCH EXISTING. TYPICAL FOR ALL.

LIGHTING FIXTURE SCHEDULE

TYPE	DESCRIPTION	MANUFACTURE AND CATALOG NUMBER	LAMP DATA			VOLTS	REMARKS
			QTY	DESCRIPTION	WATTS		
EB	EMERGENCY BATTERY UNIT	EMERGI-LITE #EL-2SQ	-	LED		UNV	
	EXIT SIGN	EMERGI-LITE #LXN1NRWUZ-C-D	-	LED		UNV	

NOTES:

1. FLUORESCENT LIGHT FIXTURES SHALL BE CABLE MOUNTED. CONFIRM WITH ARCHITECT.
2. COORDINATE EXACT MOUNTING HEIGHTS OF ALL LIGHTING FIXTURES WITH ARCHITECT IN FIELD.
3. PROVIDE ALL REQUIRED MOUNTING HARDWARE, BALLASTS, DRIVERS REQUIRED FOR A COMPLETE INSTALLATION.

N 0 4' 8' 16'

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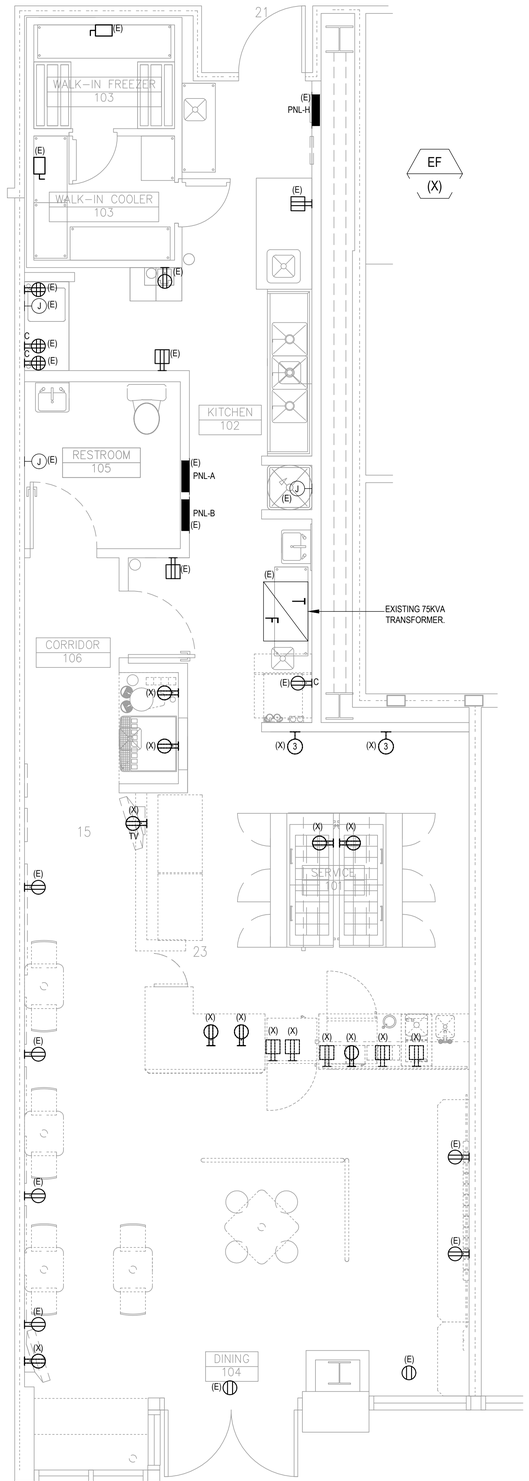
DRAWING NAME:

ELECTRICAL LIGHTING PLAN
NEW WORK

DRAWING NUMBER:

E-102



1 EXISTING FLOOR AND DEMOLITION PLAN

SCALE: 3/8" = 1'-0"

N 0 4' 8' 16'

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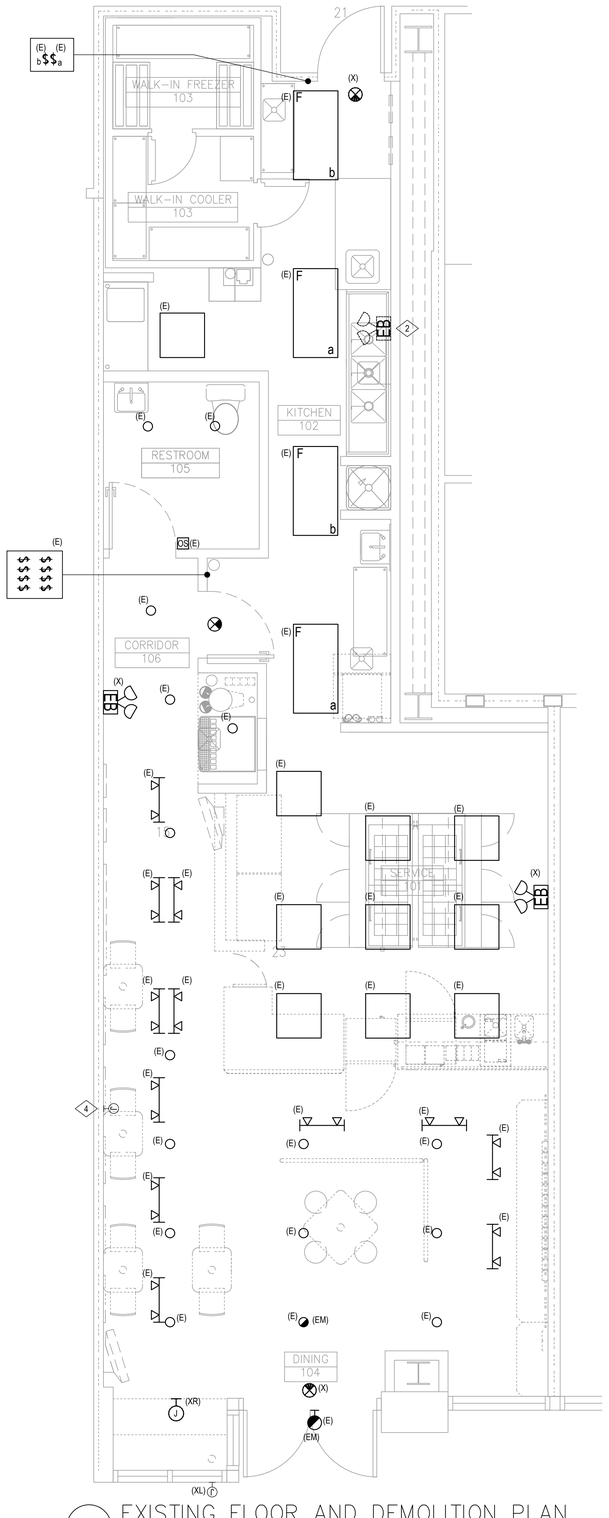
DRAWING NAME:
ELECTRICAL POWER PLAN
DEMOLITION

DRAWING NUMBER:
ED-101



1 EXISTING FLOOR AND DEMOLITION PLAN

SCALE: 3/8" = 1'-0"

N 0 4' 8' 16'

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DRAWING NAME:

ELECTRICAL LIGHTING PLAN
DEMOLITION

DRAWING NUMBER:

ED-102

I. GENERAL

A. PERFORM WORK AND PROVIDE NEW MATERIALS LISTED BY UNDERWRITERS LABORATORIES (UL) AS INDICATED ON THE DRAWINGS FOR COMPLETE AND FULLY OPERATIONAL ELECTRICAL SYSTEM. COORDINATE ALL WORK WITH THE CONSTRUCTION MANAGER, GENERAL CONTRACTOR AND ALL OTHER TRADES.
B. CONFLICTS WITH NEW AND EXISTING BUILDING CONSTRUCTION AND WITH OTHER TRADES SHALL BE IDENTIFIED IN WRITING TO THE ARCHITECT PRIOR TO START OF WORK. CLEARLY SHOW ON COORDINATION DRAWINGS ALL EQUIPMENT REQUIRING COORDINATION AND ALL CONFLICTS.
C. OBTAIN AND PAY FOR ALL PERMITS REQUIRED FOR ELECTRICAL WORK.
D. ALL WORK SHALL BE IN ACCORDANCE WITH ALL NATIONAL, STATE AND LOCAL CODES AND REGULATIONS GOVERNING WORK AT THIS LOCATION.
E. PROVIDE AUTOCAD AS-BUILT OR REVIT DRAWINGS. PROVIDE HARD COPY AND CD (ELECTRONIC FORMAT) TO THE OWNER AT THE JOB COMPLETION. AS-BUILTS SHALL BE BASED ON THE ELECTRONIC DESIGN DRAWINGS AND SHALL ACCURATELY DEPICT LOCATIONS AND SIZES OF EQUIPMENT AS INSTALLED AND ALL DEVIATIONS FROM THE CONTRACT DOCUMENTS. INCLUDE CONDUIT RUNS GREATER THAN 2 INCHES AND CORRECT CIRCUIT NUMBERS.
F. QUALIFICATIONS: USE ADEQUATE NUMBERS OF SKILLED, LICENSED WORKERS WHO ARE THOROUGHLY TRAINED AND EXPERIENCED IN THE NECESSARY CRAFTS AND WHO ARE COMPLETELY FAMILIAR WITH THE SPECIFIED REQUIREMENTS AND THE METHODS NEEDED FOR PROPER PERFORMANCE OF THE WORK OF THIS SECTION.
G. PRIOR TO THE DATE OF SUBSTANTIAL COMPLETION AND ACCEPTANCE DEMONSTRATIONS, FURNISH THE ARCHITECT WITH CERTIFICATES OF TESTING AND INSPECTION FOR ALL SYSTEMS FURNISHED OR INSTALLED UNDER THIS SECTION INDICATING THE APPROVAL OF ALL AUTHORITIES HAVING JURISDICTION, MANUFACTURERS AND A LETTER FROM THE INSTALLER STATING CONFORMANCE WITH ALL REQUIREMENTS OF THE CONTRACT DOCUMENTS.
 1. AFFIDAVITS
  a. FINAL AFFIDAVITS WILL BE SIGNED BY THE ENGINEER ONLY AFTER ALL SPECIFIED SYSTEMS ARE COMPLETE, TESTED AND ACCEPTED, AND ALL DOCUMENTATION IS SUBMITTED AND APPROVED AS DEFINED IN THE BUILDING CODE, THE APPLICABLE REFERENCED STANDARDS, AND THE PROJECT FIRE PROTECTION NARRATIVE FILED WITH THE PERMIT DOCUMENTS.
H. DEFINITIONS
 1. "ELECTRICAL CONTRACTOR", "THIS CONTRACTOR" - THE PARTY OR PARTIES HAVE BEEN DULY AWARDED THE CONTRACT FOR AND ARE THEREBY MADE RESPONSIBLE FOR THE ELECTRICAL WORK AS DESCRIBED HEREIN.
 2. "THIS CONTRACT", "THE CONTRACT" - THE AGREEMENT COVERING THE WORK TO BE PERFORMED BY "THIS CONTRACTOR".
 3. "APPROVED", "EQUAL", "SATISFACTORY", "ACCEPTED", "ACCEPTABLE", "EQUIVALENT" - ACCEPTABLE FOR USE ON THE PROJECT, AS DETERMINED BY THE ENGINEER BASED ON DOCUMENTS PRESENTED FOR SUCH DETERMINATION.
 4. "THESE SPECIFICATIONS", "THIS SECTION, PART, DIVISION" (OF THE SPECIFICATION) - THE DOCUMENT SPECIFYING THE WORK TO BE PERFORMED BY "THIS CONTRACTOR".
 5. "THE ELECTRICAL WORK", "THIS WORK", - ALL LABOR, MATERIALS, EQUIPMENT, APPARATUS, CONTROLS, ACCESSORIES AND OTHER ITEMS REQUIRED FOR A PROPER AND COMPLETE INSTALLATION BY THE ELECTRICAL CONTRACTOR.
 6. "ARCHITECT", "ENGINEER", "OWNER'S REPRESENTATIVE" - THE PARTY OR PARTIES RESPONSIBLE FOR INTERPRETING, ACCEPTING AND OTHERWISE RULING ON THE PERFORMANCE UNDER THIS CONTRACT.
 7. "FURNISH" - PURCHASE AND DELIVER TO THE PROJECT SITE COMPLETE WITH EVERY NECESSARY APPURTENANCE AND SUPPORT, ALL AS PART OF THE ELECTRICAL WORK.
 8. "INSTALL" - UNLOAD AT THE DELIVERY POINT AT THE SITE AND PERFORM EVERY OPERATION NECESSARY TO ESTABLISH SECURE MOUNTING INSTALLATION AND CORRECT OPERATION AT THE PROPER LOCATION IN THE PROJECT, ALL AS PART OF THE ELECTRICAL WORK.
I. SUBMITTALS
 1. PRODUCT DATA: SUBMIT CATALOG DATA SHEETS OR OTHER PUBLISHED MATERIALS SHOWING APPEARANCES, ELECTRICAL RATINGS, CHARACTERISTICS, CONNECTION REQUIREMENTS, SEISMIC CERTIFICATIONS, PERFORMANCE, DIMENSIONS, WEIGHTS, INSTALLATION METHODS, AND SPACE REQUIREMENTS OF ELECTRICAL EQUIPMENT AND THEIR ACCESSORIES, FOR ALL MATERIALS PROPOSED FOR USE ON PROJECT.
 2. SHOP DRAWINGS: SUBMIT SHOP DRAWINGS INDICATING PHYSICAL SIZE AND ARRANGEMENT, (PLANS AND ELEVATIONS) CONSTRUCTION DETAILS, PROVISIONS FOR CONDUITS, ACCESS REQUIREMENTS FOR INSTALLATION AND MAINTENANCE, SEISMIC CERTIFICATIONS, FINISHES, AND MATERIALS USED IN FABRICATION AND COORDINATED ELECTRICAL EQUIPMENT LAYOUTS.
 3. REVIEW THE SHOP DRAWINGS OF OTHER TRADES REQUIRING ELECTRICAL CONNECTIONS AND PROVIDE CORRECT ELECTRICAL CONNECTIONS.
 4. PREPARE OPERATION AND MAINTENANCE MANUALS IN COMPLIANCE WITH THE PERTINENT REQUIREMENTS OF THE GENERAL SECTIONS REGARDING CONTRACT CLOSE-OUT ISSUES AND THE ADDITIONAL REQUIREMENTS OF THIS SECTION. IN ADDITION TO THE REQUIREMENTS OF OTHER SECTIONS, EACH MANUAL SHALL INCLUDE:
  a. PRODUCT DATA CUT SHEETS AND APPROVED SHOP DRAWINGS FOR EQUIPMENT AND MATERIALS AS SPECIFIED IN THIS SECTION.
 5. FIRE ALARM GENERAL REQUIREMENTS ARE AS FOLLOWS:
  a. A PARTIAL RISER DIAGRAM OF THE COMPLETE FIRE ALARM SYSTEM. TYPICAL WIRING DIAGRAMS ARE NOT ACCEPTABLE. INDICATE ROUTING OF WIRING AND RACEWAYS FOR ALL CIRCUITS TO REFLECT THE NFPA STYLE OF WIRING.
  b. A COMPLETE POINT-TO-POINT INSTALLATION DIAGRAM. TYPICAL DIAGRAMS ARE NOT ACCEPTABLE. PROVIDE A SCHEDULE OF CONTROL AND STATUS RELAYS AND EQUIPMENT.
  c. A COMPLETE LIST OF BATTERY SUPPLY CURRENT DRAIN REQUIREMENTS DURING NORMAL, SUPERVISORY, TROUBLE, AND ALARM CONDITIONS INCLUDING THE OPERATION OF ALL REMOTE DEVICES (E.G. DOOR HOLDERS, FIRE SHUTTERS, ETC.).
  d. BATTERY STANDBY CALCULATIONS SHOWING TOTAL STANDBY POWER TO MEET THE SPECIFIED SYSTEM REQUIREMENTS, INCLUDING SPECIFIED SPARE CAPACITY FOR CIRCUITS AND EQUIPMENT.
  e. PROVIDE PARTIAL FLOOR PLANS INDICATING ALL INDIVIDUAL DEVICES AND DEVICE ADDRESSES.
  f. AUDIBLE AND VISIBLE ALARM CIRCUIT CALCULATIONS INCLUDING 25% SPARE CAPACITY IN EACH CIRCUIT AND WIRE SIZED TO ALLOW FULL OUTPUT OF A/V DEVICES.
  g. POWER SUPPLY CALCULATIONS INCLUDING SPECIFIED SPARE CAPACITY AND VOLTAGE DROP CALCULATIONS.
J. GUARANTEE
 1. ALL MATERIALS AND WORKMANSHIP SHALL BE GUARANTEED FOR A PERIOD OF ONE YEAR FROM DATE OF FINAL ACCEPTANCE OF THIS WORK. FINAL ACCEPTANCE SHALL BE DEFINED AS THE TIME AT WHICH THE ELECTRICAL WORK IS TAKEN OVER AND ACCEPTED BY THE OWNER, AND IS UNDER CARE, CUSTODY, AND CONTROL OF THE OWNER. ENGAGE THE SERVICES OF VARIOUS MANUFACTURERS SUPPLYING THE EQUIPMENT FOR THE PROPER STARTUP AND OPERATION OF ALL SYSTEMS INSTALLED. INSTRUCT THE OWNER'S PERSONNEL IN THE PROPER OPERATION AND SERVICING OF THE EQUIPMENT.
 2. THE CONTRACTOR SHALL PROVIDE AS A REQUIREMENT OF THE BID SUBMISSION A GUARANTEE TO REPLACE OR REPAIR PROMPTLY AND ASSUME RESPONSIBILITY FOR ALL EXPENSES INCURRED FOR ANY WORKMANSHIP AND EQUIPMENT IN WHICH DEFECTS DEVELOP WITHIN THE GUARANTEE PERIOD. THIS WORK SHALL BE DONE AS DIRECTED BY THE OWNER. THIS GUARANTEE SHALL ALSO PROVIDE THAT WHERE DEFECTS OCCUR, THE CONTRACTOR WILL ASSUME RESPONSIBILITY AND PAY FOR ALL EXPENSES INCURRED IN REPAIRING AND REPLACING WORK OF OTHER TRADES AFFECTED BY DEFECTS, REPAIRS OR REPLACEMENTS IN EQUIPMENT SUPPLIED BY THIS CONTRACTOR.
 3. THIS CONTRACTOR IS RESPONSIBLE FOR MAINTENANCE AND OPERATION OF ALL SYSTEMS UNTIL THE FINAL ACCEPTANCE OF THE WORK.
K. IN GENERAL, THE SCOPE OF WORK OF THIS SECTION SHALL INCLUDE, BUT NOT BE

 1. GROUNDING SYSTEMS.

 3. DRY TYPE TRANSFORMERS.
 4. PANELBOARDS - EXISTING, LIGHTING, POWER, AND DISTRIBUTION.
 5. RACEWAY SYSTEMS.

 7. OUTLETS AND PULL BOXES.
 8. WIRES AND CABLES.
 9. DISCONNECT SWITCHES.

 11. DEVICES AND DEVICE PLATES.
 12. LIGHTING FIXTURES AND ACCESSORIES.
 13. ENCLOSED CIRCUIT BREAKERS.
 14. POWER AND ALARM WIRING INCLUDING CONNECTIONS FOR HEATING, VENTILATING, AND AIR CONDITIONING SYSTEM MOTORS AND EQUIPMENT. STARTERS AND LINE VOLTAGE THERMOSTATS WILL BE FURNISHED FOR INSTALLATION (WIRING, CONNECTING, AND MOUNTING) UNDER THIS SECTION.
 15. POWER, CONTROL, AND ALARM WIRING, INCLUDING CONNECTIONS FOR THE PLUMBING AND FIRE PROTECTION SYSTEMS EQUIPMENT, SHALL BE PROVIDED UNDER THIS SECTION.
 16. ELECTRICAL WIRING AND CONNECTIONS FOR FOOD SERVICE, OWNER FURNISHED EQUIPMENT.
 17. ELECTRICAL POWER AND CONTROL WIRING, AND CONNECTIONS FOR EQUIPMENT.
 18. EMERGENCY BATTERY LIGHTING SYSTEMS.
 19. ASTRONOMIC TIME SWITCHES.
 20. PHOTO ELECTRIC CONTROLS.
 21. FIRE ALARM SYSTEM.
 22. PROTECTION OF NEW AND EXISTING WORK.
 23. STAGING.
 24. SEISMIC SUPPORTS, SUPPLEMENTARY STEEL AND CHANNELS.
 25. NAMEPLATES, LABELS, AND TAGS.
 26. TESTING AND CERTIFICATIONS.
 27. FIREPROOFING OF PENETRATIONS AND OPENINGS.
 28. ACCESS PANELS AND DOORS.
 29. PHASING OF WORK, AND MAINTENANCE OF SERVICE, TO EXISTING AND TEMPORARILY RELOCATED ITEMS, OWNER EQUIPMENT OR WORKSTATIONS, ETC., AS REQUIRED TO MEET THE PROJECT SCHEDULE, INCLUDING PREMIUM TIME.
 30. COORDINATION WITH MANUFACTURERS, OTHER TRADES, GENERAL CONTRACTOR, AND OWNER. INCLUDE COSTS ASSOCIATED WITH ADJUSTMENTS AND CHANGES RESULTING FROM COORDINATION.
 31. TRAINING.
 32. COSTS ASSOCIATED WITH CORE DRILLING, CUTTING, AND PATCHING USING APPROPRIATE AND TRAINED TRADESMEN APPROVED BY THE GENERAL CONTRACTOR AND THE ARCHITECT.
 33. TYPE A/C FIRE RATED OR TREATED PLYWOOD BACKBOARDS FOR TELECOMMUNICATIONS SYSTEMS, STARTERS, EQUIPMENT, ETC.
 34. TEMPORARY POWER, LIGHTING AND FIRE ALARM FOR COMPLETE PROJECT REQUIREMENTS AS PER ALL MEC, NFPA 72 AND OSHA REQUIREMENTS.
 35. SEALS.
L. FURNISH THE FOLLOWING ITEMS FOR INSTALLATION UNDER OTHER SECTIONS:
 1. DUCT SMOKE DETECTORS: CONTROL WIRING FOR FAN SHUTDOWN WILL BE PROVIDED UNDER DIVISION 23.
 2. ACCESS PANELS.
M. INSTALL THE FOLLOWING ITEMS FURNISHED UNDER OTHER SECTIONS OR BY THE OWNER:
 1. DIVISION 21, 22, AND 23 FURNISHES STARTERS AND MOTOR CONTROLLERS, EXCEPT VARIABLE FREQUENCY DRIVES ARE FURNISHED, INSTALLED AND WIRED BY ELECTRICAL CONTRACTOR.
 2. DIVISION 23 PROVIDES 120V BRANCH CIRCUIT WIRING TO MECHANICAL CONTROL EQUIPMENT EXCEPT SPECIFIC CIRCUITS INDICATED ON ELECTRICAL DRAWINGS SHALL BE BY THIS SECTION. FINAL CONNECTION, TESTING, AND ENERGIZING OF CIRCUITS AT BRANCH CIRCUIT PANEL SHALL BE BY THIS SECTION.
N. RELATED WORK SPECIFIED IN OTHER SECTIONS INCLUDES, BUT IS NOT NECESSARILY LIMITED TO:
 1. CUTTING AND PATCHING: OPENINGS IN MASONRY, CONCRETE, TILE, AND OTHER PARTS OF STRUCTURE, EXCEPT FOR THE FOLLOWING: DRILLING FOR HANGERS, PROVIDING HOLES AND OPENINGS IN METAL DECKS, AND CORE DRILLING.
 2. TEMPORARY FACILITIES AND CONTROLS: TEMPORARY LIGHTING AND POWER FOR USE DURING CONSTRUCTION.
 3. CONCRETE: HOUSEKEEPING PADS AND INERTIA PADS FOR VIBRATING EQUIPMENT.
 4. STRUCTURAL STEEL: EQUIPMENT SUPPORTS.
 5. METAL FABRICATIONS: STRUCTURAL SUPPORTS NECESSARY TO DISTRIBUTE LOADING FROM EQUIPMENT TO ROOF OR FLOOR.
 6. FLASHING AND SHEET METAL: FLASHING OF PENETRATIONS.
 7. FINISH HARDWARE: ELECTRIFIED LOCKS, DOOR HOLDERS, ETC.
 8. ACCESS PANELS: ACCESS TO CONCEALED JUNCTION BOXES, PULL BOXES AND DEVICES.
 9. PAINTING: EXCEPT AS SPECIFIED HEREIN.
 10. FIRESTOPS AND SMOKE SEALS: CAULKING OF PIPE PENETRATIONS THROUGH FLOOR SLABS AND FIRE-RATED PARTITIONS.
 11. METAL FLASHING AND SHEET METAL: ROOF AND WALL PENETRATIONS.
 12. MECHANICAL TRADES - PROVIDES FIRE PROTECTION DEVICES. FIRE ALARM MODULES AND WIRING TO TAMPER, FLOW AND PRESSURE SWITCHES BY ELECTRICAL CONTRACTOR.
 13. ALL AUTOMATIC TEMPERATURE CONTROL SYSTEM COMPONENTS, WIRING, AND INTERLOCK WIRING ASSOCIATED WITH THE HEATING, VENTILATING, AND AIR CONDITIONING SYSTEM SHALL BE PROVIDED BY MECHANICAL TRADES.
 14. STARTERS, AND VARIABLE FREQUENCY DRIVES FOR HEATING, VENTILATING, AND AIR CONDITIONING EQUIPMENT, SHALL BE FURNISHED BY DIVISION 23 AND INSTALLED AND WIRED BY ELECTRICAL CONTRACTOR.
 15. STARTERS AND CONTROL DEVICES FOR PLUMBING EQUIPMENT, SHALL BE FURNISHED UNDER DIVISION 21, AND INSTALLED AND WIRED BY ELECTRICAL CONTRACTOR.
 16. PLYWOOD BACKBOARDS SHALL BE INSTALLED BY THE GENERAL CONTRACTOR EXCEPT FOR THOSE REQUIRED TO MOUNT STARTERS AND POWER EQUIPMENT.
O. SITE VERIFICATION
 1. PRIOR TO SUBMISSION OF THE BID, THIS CONTRACTOR SHALL VISIT THE JOB SURE TO ASCERTAIN THE ACTUAL FIELD CONDITIONS AS THEY RELATE TO THE WORK AS INDICATED ON THE DRAWINGS AND DESCRIBE HEREIN. DISCREPANCIES, IF ANY, SHALL BE BROUGHT TO THE ARCHITECT/ENGINEER'S ATTENTION PRIOR TO SUBMISSION OF HIS BID, AND IF NOT RESOLVED TO SATISFACTION, SHALL BE SUBMITTED AS A WRITTEN QUALIFICATION OF THE BID. SUBMISSION OF A BID SHALL BE EVIDENCE OF SITE VERIFICATION HAS BEEN PERFORMED AS DESCRIBED ABOVE.
P. CONTRACT DOCUMENTS
 1. PRIOR TO SUBMISSION OF A FORMAL BID, THIS CONTRACTOR SHALL REVIEW ALL DRAWINGS OF THE ENTIRE PROJECT INCLUDING GENERAL CONSTRUCTION, DEMOLITION, ARCHITECTURAL, MECHANICAL, PLUMBING AND SPRINKLER AND HE SHALL NOTIFY THE CONSTRUCTION MANAGER OF WORK REQUIRED IN THE BID WHICH IS INDICATED OR IMPLIED IN OTHER SECTIONS OF THE WORK.
 2. DRAWINGS ARE DIAGRAMMATIC AND INDICATE GENERAL ARRANGEMENT OF WORK AND APPROXIMATE LOCATION OF EQUIPMENT. REFER TO ARCHITECTURAL DRAWINGS FOR ALL DIMENSIONS AND COORDINATE FINAL LOCATIONS OF SWITCHES, LIGHT FIXTURE, RECEPTACLES, ETC. WORK SHALL BE COORDINATED WITH OTHER TRADES TO AVOID CONFLICTS.
 3. IF A CONFLICT OCCURS IN THE SPECIFICATIONS AND/OR ON THE DRAWINGS THAT HAS NOT BEEN ADDRESSED BEFORE THE BID, OR THE DOCUMENTS ARE UNCLEAR, THE MORE STRINGENT SITUATION SHALL APPLY.
 4. ANY EQUIPMENT, SUPPORTS, PARTS, MATERIALS, ACCESSORIES, OR LABOR THAT IS NECESSARY FOR PROPER PERFORMANCE OF THE ELECTRICAL WORK, ALTHOUGH NOT SPECIFICALLY MENTIONED HEREIN OR SHOWN ON THE DRAWINGS, SHALL BE FURNISHED AND INSTALLED AS IF CALLED FOR IN DETAIL WITHOUT ADDITIONAL COST.

A. RACEWAYS AND FITTINGS
 1. CONDUITS SHALL BE RIGID GALVANIZED STEEL (RGS), OR ELECTRICAL METALLIC TUBING (EMT). CONDUITS SHALL BE AS MANUFACTURED BY ALLIED, WHEATLAND TUBE COMPANY, OR APPROVED EQUAL.
 2. FITTINGS FOR RGS SHALL BE THREADED MALLEABLE IRON. HUBS SHALL BE SELF-INSULATED AND SHALL BE SELF-LOCKING WEATHERPROOF TYPE.
 3. FITTINGS FOR EMT SHALL BE GALVANIZED STEEL SET SCREW TYPE. DIE-CAST IS NOT ALLOWED. FIRE ALARM CONDUITS SHALL ONLY UTILIZE COMPRESSION FITTINGS. SET SCREW FITTINGS FOR EMT OF TRADE SIZE GREATER THAN 2 INCHES SHALL INCLUDE MINIMUM OF (4) SET SCREWS FOR COUPLINGS AND MINIMUM OF (2) SET SCREWS FOR CONNECTORS.
 4. RACEWAYS FOR CONNECTIONS TO MOTORS, TRANSFORMERS AND OTHER EQUIPMENT SUBJECT TO VIBRATION SHALL BE GALVANIZED SPIRAL WRAPPED FLEXIBLE METALLIC CONDUIT UTILIZING FITTINGS FOR FLEXIBLE METALLIC CONDUITS. FLEXIBLE CONDUITS SHALL NOT EXCEED LENGTH AS REQUIRED BY NEC SECTIONS 348, 350, 410, AND 430. PROVIDE LIQUID-TIGHT TYPE AT DAMP AND WET LOCATIONS.
 5. CONDUIT EXPANSION FITTINGS SHALL BE THREADED, HOT-DIPPED GALVANIZED MALLEABLE IRON WITH INTERNAL BONDING ASSEMBLY BY OZ GEDNEY OR APPROVED EQUAL.
 6. WIREWAYS SHALL BE GALVANIZED SHEET STEEL WITH HINGED AND SCREW COVERS. INTERIORS SHALL BE SMOOTH AND FREE OF SHARP EDGES AND BURRS. WIREWAYS SHALL BE SIZED FOR CONDUCTORS TO BE INSTALLED WITHIN AND THE BEND RADII OF THOSE CONDUCTORS. WIREWAYS FOR FIRE ALARM SHALL BE PROVIDED WITHOUT FACTORY KNOCKOUT LOCATIONS. WIREWAYS SHALL BE MANUFACTURED BY SQUARE D OR APPROVED EQUAL.
 7. ALL FIRE ALARM FITTINGS AND BOX COVERS SHALL BE PAINTED RED.
 8. MINIMUM RACEWAY TRADE SIZE IS 3/4 INCHES.
B. 600 VOLT INSULATION WIRE AND CABLE
 1. PROVIDE ANNEALED COPPER WIRE AND CABLE WITH INSULATION RATED FOR 600V AND 90°C OF SIZES SPECIFIED AND AS MANUFACTURED BY GENERAL CABLE, ENCORE WIRE, SOUTHWIRE, OR APPROVED EQUAL. ALL CONDUCTORS #10 AWG AND SMALLER SHALL BE SOLID. ALL CONDUCTORS LARGER THAN #10 AWG SHALL BE STRANDED. ALL CONDUCTORS SHALL BE SOFT DRAWN, ANNEALED WITH 98% CONDUCTIVITY AND INSULATED FOR 600 VOLTS. CONDUCTORS SHALL BE COLOR CODED AS SPECIFIED.
 2. WIRE SIZES #12 THROUGH #6 AWG SHALL BE TYPE THHN/THWN-2; WIRE SIZE #4 AND LARGER SHALL BE TYPE XHHW-2 OR THHN/THWN-2. TYPE SF-2 SHALL BE USED FOR CONNECTIONS TO AND WIRING INSTALLED IN LIGHTING FIXTURES.
 3. FIRE-PROTECTIVE SIGNALING WIRING SHALL BE IN ACCORDANCE WITH THE ELECTRICAL CODE, (ARTICLE 760), FIRE PREVENTION SYSTEMS FOR BUILDING FIRE ALARM SYSTEMS. ALL WIRES FOR THE LOCAL FIRE ALARM SYSTEM SHALL BE COLOR-CODED.
 4. ALL CIRCUIT PHASES SHALL BE COLOR-CODED FOR PHASE A, B, C, NEUTRAL, GROUND RESPECTIVELY -120/208V BLACK, RED, BLUE, WHITE, GREEN, 277/480V BROWN, ORANGE, YELLOW, GREY, GREEN/YELLOW STRIPE. AT TERMINATIONS, SPLICES, AND PULL BOXES WIRES SHALL BE COLORED BY INSULATION OR ELECTRICAL PLASTIC VINYL TAPE.
 5. WIRE CONNECTORS FOR COPPER WIRE RATED AT 600V AND LOWER (105°C RATED AND BELOW), SIZES #18 THROUGH #6 AWG, SOLID OR STRANDED, SHALL BE SCREW-ON TYPE PRESSURE CONNECTORS INCORPORATING A NON-RESTRICTED, ZINC COATED SPRING AND INSULATED WITH A VINYL JACKET HAVING A FLEXIBLE SKIRT. CONNECTORS FOR LARGER SIZE WIRES SHALL BE AS MANUFACTURED BY THOMAS & BETTS CO. OR APPROVED EQUAL. CONNECTORS SHALL BE LISTED FOR USE AT 600V.
 6. WIRE CONNECTORS USED IN DAMP WET OR EXTERIOR LOCATIONS SHALL BE FILLED WITH A WATERPROOFING MATERIAL AND LISTED FOR THE USE.
 7. FLEXIBLE METAL CLAD (MC) CABLE SHALL HAVE GALVANIZED STEEL ARMOR, THE REQUIRED NUMBER OF PHASE CONDUCTORS, NEUTRAL CONDUCTORS, AND FULL SIZE INSULATED (GREEN) GROUND CONDUCTOR. CONDUCTORS SHALL BE COPPER #12 AWG MINIMUM, RATED 90°C USED AT 60°C AMPACITIES.
C. OUTLET, PULL AND JUNCTION BOXES
 1. BOXES AND FITTINGS FOR GENERAL USE, FLUSH MOUNTED IN CONCRETE WORK AND WALLS IN NORMALLY DRY LOCATIONS, SHALL BE MANUFACTURED BY STEEL CITY, APPLETON, RACO, OR APPROVED EQUAL. BOXES AND FITTINGS FOR NORMALLY WET LOCATIONS, SURFACE OR PENDANT MOUNTED IN ALL LOCATIONS, SHALL BE OF THE PROPER CAST METAL TYPE AND SHALL BE MANUFACTURED BY CROUSE-HINDS, APPLETON, THOMAS & BETTS, OR APPROVED EQUAL.
 2. OUTLET BOXES SHALL, IN GENERAL, BE AS FOLLOWS:
  a. SHALL BE 4IN. SQUARE MINIMUM WITH PLASTER RING EXTENSION SIZED FOR DEVICES SPECIFIED AND NOT BE LESS THAN 1-1/2IN. DEEP
  b. EXPOSED, SURFACE, AND PENDANT MOUNTED OUTLET BOXES, OR OUTLET BOXES INSTALLED IN NORMALLY WET LOCATIONS, SHALL BE OF THE CAST METAL TYPE WITH THREADED HUBS.
  c. RECESSED OUTLET BOXES FOR DRY LOCATIONS SHALL BE OF THE PRESSED SHEET STEEL, ZINC COATED TYPE.
  d. SURFACE MOUNTED BOXES ON EXISTING CONCRETE BLOCK WALLS SHALL BE WIREMOLD (FOR DRY LOCATIONS ONLY) OR CAST BOXES WITHOUT KNOCK-OUTS, SUITABLE FOR PAINTING. DEVICE PLATES SHALL NOT OVERLAP BOXES. SURFACE BOXES FOR FIRE ALARM DEVICES SHALL BE RED AND SUFFICIENTLY SIZED SO THAT DEVICES DO NOT OVERLAP BOXES. SURFACE MOUNTED BOXES FOR FIRE ALARM DEVICES SHALL BE OF PROPER SIZE AND A SPECIFIC MODEL THAT IS A PRODUCT OF THE FIRE ALARM SYSTEM MANUFACTURER FOR THAT DEVICE, UNLESS FIRE ALARM SYSTEM MANUFACTURER DOES NOT PRODUCE A BOX FOR THAT SPECIFIC DEVICE. IN THAT CASE, SURFACE MOUNTED BOXES FOR FIRE ALARM SHALL BE CAST TYPE WITHOUT KNOCKOUTS (THREADED HUBS ONLY).
  e. CEILING AND BRACKET OUTLET BOXES SHALL NOT BE LESS THAN 4IN. FLUSH OR RECESSED FIXTURES SHALL BE PROVIDED WITH SEPARATE OUTLET BOXES WHERE REQUIRED BY THE FIXTURE TERMINAL TEMPERATURE REQUIREMENTS.

 3. PULL
  a. PULL AND JUNCTION BOXES SHALL BE CONSTRUCTED OF CODE GAUGE GALVANIZED SHEET METAL AND NOT LESS THAN THE MINIMUM SIZE REQUIRED BY THE ELECTRICAL CODE AND OTHER APPLICABLE SPECIFICATION "STANDARDS" AND SHALL BE FURNISHED WITH SCREW FASTENED COVERS. BOXES EXCEEDING 48IN. IN ANY DIRECTION SHALL BE PROPERLY REINFORCED WITH ANGLE IRON STIFFENERS. BOXES EXTENDING 8IN. IN ANY DIMENSION SHALL BE PROVIDED WITH HINGED COVER.
  b. PULL AND JUNCTION BOXES TO BE INSTALLED IN NORMALLY WET LOCATION AREAS SHALL BE OF THE CAST TYPE WITH THREADED HUB AND GASKETED COVER PLATE.

E. DISTRIBUTION PANELS AND PANELBOARDS (EXISTING)
 1. DISTRIBUTION PANELS AND PANELBOARDS SHALL BE AS MANUFACTURED BY SIEMENS, SQUARE D, OR EATON.
 2. PANELBOARDS SHALL BE OF THE DEAD-FRONT TYPE SUITABLE FOR 277/480V OR 120/208V, THREE PHASE, FOUR-WIRE OPERATION AND SHALL HAVE A SHORT CIRCUIT CURRENT RATING EQUAL TO OR GREATER THAN THE INTEGRATED EQUIPMENT RATING AS SCHEDULED ON THE CONTRACT DRAWINGS.
 3. PANELBOARD CABINETS SHALL BE FABRICATED FROM CODE GAUGE GALVANIZED SHEET STEEL AND FURNISHED WITH EITHER FLUSH OR SURFACE TRIM AS INDICATED ON DRAWINGS. TRIMS SHALL BE FITTED WITH HINGED DOORS HAVING COMBINATION LOCK AND LATCH, WITH ALL LOCKS KEYED ALIKE AND HEAVY DUTY, CONTINUOUS, VERTICAL SECTION HINGING TO BOX SECTION FOR ACCESS TO WIRING GUTTERS IN ADDITION TO TRIM DOOR. A DIRECTORY HOLDER WITH A CLEAR PLASTIC OR GLASS PLATE AND METAL FRAME SHALL BE MOUNTED ON THE INSIDE OF EACH DOOR. A NEATLY TYPED DIRECTORY PROPERLY IDENTIFYING EACH CIRCUIT SHALL BE PROVIDED IN THE HOLDER.
 4. DISTRIBUTION PANELS SHALL HAVE SIDE GUTTER COVERS TO ACCESS WIRING.
 5. INTERIORS SHALL HAVE COPPER OR TIN-PLATED ALUMINUM BUS BARS WITH MAINS ARRANGED FOR A GROUNDED SOLID-NEUTRAL SYSTEM WITH LUGS ONLY IN THE MAINS OR MAIN BREAKERS AS INDICATED. PANELBOARD SHALL BE SUITABLE FOR USE WITH 75°C CONDUCTOR AMPACITIES. ALL BUS BARS (PHASES, NEUTRAL, EQUIPMENT GROUNDING AND IG) SHALL BE OF SAME MATERIAL.
 6. NEUTRAL BUS SHALL BE INSULATED FROM THE PANEL ENCLOSURE, EXCEPT PROVIDE BONDED NEUTRAL ONLY FOR SERVICE ENTRANCE EQUIPMENT. PANELBOARDS SHALL HAVE A SEPARATE EQUIPMENT GROUND BUS AND TERMINAL STRIP. PROVIDE SEPARATE, ISOLATED, AND INSULATED GROUND BUS WHERE INDICATED.
 7. CIRCUIT BREAKERS SHALL BE MOLDED CASE, THERMAL MAGNETIC TYPE WITH BOLTED CONNECTIONS TO THE BUS AND SHALL BE SINGLE, DOUBLE, AND THREE-POLE CIRCUIT BREAKERS WITH INTERRUPTING RATINGS INDICATED ON THE DRAWINGS. CIRCUIT BREAKERS SHALL BE LABELED FOR USE WITH 75°C CONDUCTOR AMPACITIES. CIRCUIT BREAKERS USED FOR SWITCHING SHALL BE TYPE "SWD". CIRCUIT BREAKERS FOR HVAC EQUIPMENT AND ANY OTHER EQUIPMENT WITH MULTIPLE MOTORS SHALL BE TYPE "HACR".
 8. TWO AND THREE-POLE BREAKERS SHALL BE COMMON TRIP TYPE SO THAT AN OVERLOAD ON ONE POLE WILL TRIP ALL POLES SIMULTANEOUSLY. NO HANDLE BAR TIES WILL BE ALLOWED ON MULTI-POLE CIRCUIT BREAKERS TO ACCOMPLISH EITHER MANUAL OR AUTOMATIC TRIPPING. ALL CIRCUIT BREAKERS WITH TRIP SIZES LARGER THAN 100 AMPERE RATING SHALL HAVE INTERCHANGEABLE TRIPS.
 9. ALL CIRCUIT BREAKERS RATED 125 AMPERE TO 600 AMPERE FEEDING MOTORS SHALL HAVE ADJUSTABLE MAGNETIC TRIP UNITS WITH A RANGE 500% TO 1000% (10 PERCENT TOLERANCE) OF TRIP UNIT RATING.
 10. SERIES RATED CIRCUIT BREAKERS ARE NOT ALLOWED.
 11. PROVIDE AN UPDATED TYPEWRITTEN DIRECTORY BASED ON THE NEW/ADDED/DELETED/REVISED LOADS. PROVIDE UPDATED NAMEPLATES FOR FEEDER DEVICES OF SWITCHBOARDS AND DISTRIBUTION PANELBOARDS. PROVIDE FED FROM LABEL NAMEPLATE AND WHERE PERMANENT NAMEPLATE DOES NOT EXIST, ADD NAMEPLATE.

H. WIRING DEVICES SHALL BE MADE BY SINGLE MANUFACTURED; HUBBELL INC. LEVITON, PASS AND SEYMOUR/LEGRAND, COOPER WIRING DEVICES, OR APPROVED EQUAL. WIRING DEVICES AND NYLON PLATES COLOR SHALL BE AS SELECTED BY ARCHITECT. RECEPTACLES SHALL BE SIDE WIRED WITH TWO SCREWS PER TERMINAL. PROVIDE RECEPTACLES TESTED TO UL 498, NEMA WD-1 HEAVY DUTY AND FEDERAL SPEC WC596 WHERE APPLICABLE. FOR VAPOR TIGHT APPLICATIONS, WIRING DEVICES SHALL BE ENCLOSED IN CROUSE HINDS FS OR FD BOXES WITH VAPOR TIGHT COVER
 1. CONVENIENCE RECEPTACLES - DUPLEX 20 AMPERE, 125 VOLTS, 1 PHASE, 3 WIRE, U-SLOT GROUNDED TYPE HUBBELL 5362 OR EQUAL.
 2. GROUND FAULT INTERRUPTER TYPE '"GFCI"- DUPLEX 20 AMPERE, 125 VOLTS, 1 PHASE, 3 WIRE U-SLOT GROUNDED TYPE. RECEPTACLES SHALL BE HUBBELL GFRST20 OR EQUAL. PROVIDE SELF-MONITORING GFCI RECEPTACLES WITH THE ABILITY TO MONITOR GROUND FAULT FUNCTIONALITY AUTOMATICALLY EVERY 30 SECONDS.
 3. PROVIDE WEATHERPROOF COVER AND GASKET, NRTL LISTED FOR WET LOCATIONS "WHILE IN USE" HUBBELL WP8M OR APPROVED EQUAL.
 4. SPECIAL RECEPTACLES AS SPECIFIED ON THE DRAWINGS SHALL HAVE SUITABLE CAPS AND PLATES OR COVERS.
 5. USB CHARGING RECEPTACLES - USB CHARGING RECEPTACLES, 125V, 15A AND 20A COMPLY WITH NEMA WD1, NEMA WD6, UL 498, UL 1310, AND FS W-C-596. COMPATIBLE WITH USB 1.1/2.0/3.0 DEVICES INCLUDING APPLE PRODUCTS. HUBBELL USB15X2X 15A, OR USB20X2X 20A DUPLEX RECEPTACLE WITH 2 USB CHARGING PORTS AND 3.8 AMPS OF CHARGING CAPACITY OR EQUAL.
 6. GENERAL LIGHTING SWITCHES SHALL BE 1 POLE, 2 POLE, 3 WAY, 4 WAY OR KEYED WITH OR WITHOUT PILOT LIGHT AND BE 20 AMPERE, 120/277 VOLTS AC. HUBBELL CS1221- SERIES & HUBBELL HBL1221RKL LOCKING TYPE OR EQUAL.
 7. DIMMER SWITCHES SHALL BE LUTRON NOVA SERIES (SLIDE SWITCH), OR APPROVED EQUAL, OF WATTAGE RATING AS REQUIRED.
 8. PLATE SHALL BE ENGRAVED "EMERGENCY" WHERE APPLICABLE. ORIENTATION OF LETTERING SHALL ALLOW IT TO BE READ FROM LEFT TO RIGHT.
 9. INDICATE PANEL AND CIRCUIT NUMBER ON WIRING DEVICE PLATE BY A PERMANENT IDENTIFICATION METHOD.
 10. RECEPTACLE DEVICE PLATES FOR CIRCUITS OTHER THAN 120V, 2 WIRE, SHALL BE ENGRAVED WITH 1/4" LETTERS ON RED BACKGROUND, INDICATING VOLTAGE CHARACTERISTICS AND CIRCUIT NUMBER OF OUTLET.

J. SEALS
 1. WATER TIGHT SEALS
  a. CONDUITS ENTERING FROM EXTERIOR OR BELOW GRADE SHALL HAVE WATER TIGHT FITTINGS ON THE OUTSIDE AND ON THE INSIDE OF THE CONDUIT. FITTINGS ON THE OUTSIDE OF THE CONDUIT SHALL BE O-Z GEDNEY TYPE FSK OR TYPE WSK OR APPROVED EQUAL FITTINGS ON THE INSIDE OF THE CONDUIT SHALL BE O-Z GEDNEY TYPE CSBI OR TYPE CSBG OR APPROVED EQUAL
 2. ENVIRONMENTAL SEALS
  a. PROVIDE SEALS ON RACEWAYS EXPOSED TO WIDELY DIFFERENT TEMPERATURES, AS IN REFRIGERATING OR COLD STORAGE AREAS. INSTALL SEAL TO PREVENT CIRCULATION OF AIR FROM WARMER TO COLDER SECTIONS THROUGH THE RACEWAY.
 3. SMOKE AND FIRE STOPPING SEALS
  a. PROVIDE A SEAL AROUND RACEWAYS OR CABLES PENETRATING FULL HEIGHT WALLS (SLAB TO SLAB), FLOORS SO THAT THE SPREAD OF FIRE OR PRODUCTS OF COMBUSTION SHALL NOT BE SUBSTANTIALLY INCREASED.
  b. PENETRATIONS THROUGH FIRE-RESISTANT-RATED WALLS, PARTITIONS, FLOORS, OR CEILINGS SHALL BE FIRESTOPPED USING APPROVED METHODS AND UL LISTED PRODUCTS TO MAINTAIN THE FIRE RESISTANCE RATING.
  c. INSTALLATION RESTRICTIONS OF THE LISTING AGENCIES SHALL BE STRICTLY ADHERED TO (E. G. 24" MINIMUM HORIZONTAL SEPARATION BETWEEN BOXES ON OPPOSITE SIDES OF THE WALL, MAXIMUM SQUARE INCH OPENING IN WALL).
  d. BOX PENETRATIONS INTO A FIRE RATED WALL OR SHAFT SHALL HAVE A FIRE STOPPING PAD INSTALLED ON THE BACK OF BOX.
  e. FIRESTOPPING OF CABLE TRAYS OR BUSWAYS THROUGH WALLS SHALL BE WITH A NON-HARDENING PUTTY OR WITH SEAL BAGS.
  f. FIRESTOPPING MATERIALS SHALL BE NRTL LISTED TO UL 1479 (ASTM E814). INSTALLATION METHODS SHALL CONFORM TO A UL FIRESTOPPING SYSTEM. SUBMIT SPECIFICATIONS AND INSTALLATION DRAWINGS FOR THE TYPE OF MATERIAL TO BE USED. FIRESTOPPING MATERIALS SHALL BE AS MANUFACTURED BY 3M, INTERNATIONAL PROTECTIVE COATINGS CORP., SPECIFIED TECHNOLOGIES, INC., CARBORUNDUM COMPANY, RAYCHEM, OR APPROVED EQUAL.
K. LIGHTING
 1. PROVIDE ALL LIGHTING FIXTURES COMPLETE WITH ALL ACCESSORIES REQUIRED FOR PROPER INSTALLATION AND OPERATION.
 2. ASSUME ALL RESPONSIBILITY FOR CHECKING ARCHITECTURAL DRAWINGS, PRIOR TO ORDERING FIXTURES.
 3. SUPPLY SPECIAL FITTINGS AND MATERIALS THAT MAY BE REQUIRED TO SUPPORT FIXTURES.
 4. FIXTURES OF THE PROPER TYPE, WATTAGE, AND VOLTAGE RATING SHALL BE PROVIDED AS INDICATED ON FIXTURE SCHEDULE.
 5. LED LUMINERES
  a. LED FIXTURES SHALL HAVE A FIVE (5) YEAR WRITTEN WARRENTY FROM DATE OF SHIPMENT FOR A COMPLETE SYSTEM (LED, DRIVER, POWER SUPPLY, ETC.)
  b. PROVIDE DATA IN IES FORMAT IN ACCORANCE WITH IES LM79 (IF AVAILABLE) BASED ON TEST RESULTS FROM INDEPENDENT NRTL.
  c. LED MUST BE ADEQUATELY PROTECTED FROM DUST AND MOISTURE INTRUSION.

  d. LED ASSEMBLY SHALL PROVIDE A METHOD OF DISSAPATING HEAT SO NOT TO DEGRADE THE LED LIGHT SOURCE IN AN ACCELERATED MANOR. LED FIXTURE SHALL BE DESIGNED TO APPROPRIATELY TRANSFER HEAT FROM THE LED JUNCTION POINT TO THE OUTSIDE ENVIORNMENT.
  e. HIGH POWERED LED LUMINAIRES SHALL BE THERMALLY PROTECTED.
  f. ALL PARTS OF THE LED SYSTEM SHALL BE FIELD REPLACEABLE.
  g. WHERE APPLICABLE, FIXTURES SHALL BE EITHER ENERGY STAR OR DLC LISTED AND BE SUITABLE FOR LOCAL UTILITY REBATES/INCENTIVES.
  h. LED'S SHALL BE PROVIDED WITH L70 FOR A MINIMUM OF 50,000HRS.
  i. PROVIDE IESNA LM80 DATA FOR LED'S APPLICATION.
  j. LEDS AND DRIVERS SHALL BE RATED 120 VOLT OR 277 VOLT AND DRIVERS SHALL BE PROVIDED WITH 0-10V DIMMING.
  k. PROVIDE ADDITIONAL TWO #18AWG MINIMUM CONDUCTORS FROM DRIVERS TO DIMMERS OR CONTROL PANEL.
 6. FIXTURES TO BE LOCATED OUTDOORS OR INDOORS IN AMBIENT TEMPERATURES THAT MAY BE BELOW 60°F (16°C), SHALL BE SUITABLE FOR OPERATION AT 0°F (-18°C).

O. SUPPORTS AND FASTENINGS
 1. ALL SUPPORTS AND FASTENINGS NECESSARY FOR THE SUPPORT OF ELECTRICAL EQUIPMENT SHALL BE IN ACCORDANCE WITH THE BEST INDUSTRY PRACTICE AND AS SPECIFIED HEREIN.
 2. FURNISH AND INSTALL ALL STEEL SUPPORTING MEMBERS, HANGERS, BRACKETS OR OTHER SPECIAL DETAILS REQUIRED AND NECESSARY FOR THE PROPER INSTALLATION OF ELECTRICAL EQUIPMENT.
 3. SUPPORT LESS THAN 2IN. TRADE SIZE, VERTICALLY RUN CONDUIT AT INTERVALS NO GREATER THAN 8 FEET. SUPPORT SUCH CONDUITS 2IN. TRADE SIZE OR LARGER, AT INTERVALS NO GREATER THAN THE STORY HEIGHT, OR 15 FEET, WHICHEVER IS SMALLER.
 4. WHERE THEY ARE NOT EMBEDDED IN CONCRETE, SUPPORT LESS THAN 1IN. TRADE SIZE, HORIZONTALLY RUN CONDUITS AT INTERVALS NO GREATER THAN 7 FEET. SUPPORT SUCH CONDUITS, 1IN TRADE SIZE OR LARGER, AT INTERVALS NO GREATER THAN 10 FEET.
 5. INCLUDE SUPPORTING FRAMES OR RACKS EXTENDING FROM SLAB TO SLAB FOR WORK INDICATED AS BEING SUPPORTED FROM WALLS WHERE THE WALLS ARE INCAPABLE OF SUPPORTING THE WEIGHT.
 6. INCLUDE SUPPORTING FRAMES OR RACKS FOR EQUIPMENT, INTENDED FOR VERTICAL SURFACE MOUNTING, WHICH IS REQUIRED IN A FREE-STANDING POSITION.
 7. EXCEPT FOR BRANCH CIRCUITRY INSTALL ALL CONDUITS IN HUNG CEILING SPACE ON ACCEPTABLE HANGERS AND INSERTS. CONDUIT OR METAL CLAD CABLE FOR BRANCH CIRCUITRY SHALL BE SUPPORTED BY CLAMPS OR PIPE STRAPS SECURED TO THE CEILING SUPPORT SYSTEM (BLACK IRON), FROM STRUCTURAL MEMBERS OR FROM THE DECK. SUPPORT FROM CEILING TEES, CROSS TEES OR SUPPORT WIRES IS PROHIBITED.
P. GROUNDING
 1. PROVIDE A GREEN GROUND CONDUCTOR WITH ALL CIRCUITS.
 2. PROVIDE SUPPLEMENTARY GROUND BONDING WHERE METALLIC CONDUITS TERMINATE AT METAL CLAD EQUIPMENT (OR AT THE METAL PULL BOX OF EQUIPMENT) FOR WHICH A GROUND BUS IS SPECIFIED. ACCOMPLISH THIS BY EQUIPPING THE CONDUITS WITH A BUSHING OF THE GROUNDING TYPE CONNECTED INDIVIDUALLY TO GROUND BUS.
 3. ALL GROUND WIRES SHALL BE SUITABLY PROTECTED FROM MECHANICAL INJURY.

III. EXECUTION

A. IN GENERAL, WIRING SYSTEMS SHALL CONSIST OF INSULATED CONDUCTORS INSTALLED IN RIGID GALVANIZED STEEL CONDUITS (RGS). ELECTRICAL METALLIC TUBING (EMT) MAY BE UTILIZED INDOORS ONLY, IN DRY LOCATIONS AND WHERE NOT SUBJECT TO PHYSICAL DAMAGE.
B. ALL WIRING SYSTEMS SHALL INCLUDE INSULATED (GREEN) GROUNDING CONDUCTORS. RACEWAYS SHALL NOT BE UTILIZED AS THE SOLE MEANS OF GROUNDING.
C. IN EXTERIOR AND OTHER WET AND DAMP LOCATIONS, ONLY RGS SHALL BE UTILIZED.
D. METAL CLAD (MC) CABLE MAY BE UTILIZED ONLY IN STUDDED DRYWALL PARTITIONS AND ABOVE SUSPENDED CEILINGS. MC CABLES SHALL NOT BE UTILIZED WHERE EXPOSED TO VIEW (SURFACE MOUNTED, ABOVE SLAT TYPE CEILINGS, ABOVE OPEN GRID CEILINGS, ABOVE TRANSITIONS BETWEEN SUSPENDED CEILINGS AND EXPOSED CEILINGS, ETC.). USE OF MC CABLE IS ONLY ALLOWED WITH WRITTEN APPROVAL OF ALL AUTHORITIES HAVING JURISDICTION (AHJ). MC CABLE SHALL NOT BE UTILIZED FOR FIRE ALARM SYSTEM WIRING.

F. THE ENTIRE ELECTRICAL INSTALLATION SHALL BE INDEPENDENTLY AND SECURELY SUPPORTED TO BUILDING STRUCTURE.
G. RACEWAYS INSTALLED ACROSS ROOF SURFACES SHALL BE SUPPORTED TO MANUFACTURED B-LINE C-PORT SYSTEM SUPPORTS.
H. EXTERIOR ENCLOSURES SHALL BE GASKETED AND SHALL BE RATED NEMA 4X, UNLESS ANOTHER NEMA RATING IS SPECIFICALLY INDICATED.
I. EMPTY CONDUITS AND SLEEVES FOR TELECOMMUNICATIONS, SECURITY AND/OR AUDIO VISUAL SYSTEMS SHALL INCLUDE A SECURED PULL STRING AND INSULATED BUSHINGS AT EACH TERMINATION POINT AND ENCLOSURE ENTRY. INSULATED BUSHINGS FOR THESE SYSTEMS INSTALLED WITHIN TELECOMMUNICATIONS SERVICE ROOMS AND/OR EQUIPMENT ROOMS AND CLOSETS SHALL ALSO BE GROUNDING TYPE.
J. ALL WORK SHALL BE INSTALLED IN A NEAT AND WORKMANLIKE MANNER AND SHALL BE ALIGNED WITH BUILDING SURFACES. ALL RACEWAY AND CABLE ASSEMBLY INSTALLATIONS SHALL BE PARALLEL TO AND AT RIGHT ANGLES TO BUILDING SURFACES.
K. ELECTRICAL CONTRACTOR SHALL MAINTAIN CONTINUITY OF CIRCUITRY FOR EXISTING EQUIPMENT AND DEVICES THAT ARE TO REMAIN.
L. PRIOR TO ANY CHASING, CHOPPING OR CORE DRILLING BEING PERFORMED, THE CONTRACTOR SHALL FIELD INVESTIGATE CONDITIONS AND COORDINATE WITH ALL APPROPRIATE TRADES TO ENSURE THAT WORK WILL BE IN HARMONY WITH OTHER WORK AND NOT AFFECT ANY EXISTING BUILDING SYSTEMS. THIS WORK MUST BE APPROVED BY THE ARCHITECT PRIOR TO PROCEEDING.
M. PROVIDE SEISMIC RESTRAINTS FOR ALL EQUIPMENT, INCLUDING ALL STRUCTURAL STEEL MEMBERS, INSERTS, ANCHORS, WIRES AND THE REQUIRED ASSEMBLY THEREOF. ALL SEISMIC RESTRAINTS SHALL BE DESIGNED AND CONSTRUCTED IN ACCORDANCE WITH AL LOCAL CODES AND ORDINANCES HAVING JURISDICTION.
N. PROVIDE LABELING AT EACH OUTLET, DISCONNECT SWITCH AND HARD WIRED EQUIPMENT INDICATING PANEL NUMBER. USE "BROTHER P-TOUCH" OR SIMILAR.

R. TESTING AND INSPECTION
 1. TEST AND INSPECT ALL PARTS OF THE WORK PROVIDED UNDER THIS SECTION AND AS REQUIRED BY MANUFACTURERS, CODES, STANDARDS, OR AUTHORITIES HAVING JURISDICTION. PROVIDE LABOR AND TEST EQUIPMENT TO CONDUCT ALL TESTS AND INSPECTIONS TO THE COMPLETE SATISFACTION OF THE ARCHITECT AND ALL AUTHORITIES. DO NOT COVER WORK PRIOR TO TESTING OR INSPECTION. TESTING SHALL BE COMPLETED PRIOR TO SUBSTANTIAL COMPLETION. DEFECTIVE MATERIAL SHALL BE REPLACED AT NO ADDITIONAL EXPENSE TO THE OWNER.
 2. PRIOR TO THE DATE OF SUBSTANTIAL COMPLETION AND ACCEPTANCE DEMONSTRATIONS, FURNISH THE ARCHITECT WITH CERTIFICATES OF TESTING AND INSPECTION FOR ALL SYSTEMS FURNISHED OR INSTALLED UNDER THIS SECTION. CERTIFICATIONS SHALL INCLUDE THE APPROVAL OF ALL AUTHORITIES HAVING JURISDICTION, MANUFACTURERS AND A LETTER FROM THE INSTALLER STATING CONFORMANCE WITH ALL REQUIREMENTS OF THE CONTRACT DOCUMENTS.
 3. ALL SYSTEMS SHALL TEST FREE FROM SHORT CIRCUITS AND GROUNDS, SHALL BE FREE FROM MECHANICAL AND ELECTRICAL DEFECTS, AND SHALL SHOW AN INSULATION RESISTANCE BETWEEN PHASE CONDUCTORS AND GROUND OF NOT LESS THAN THE VALUES RECOMMENDED BY THE MANUFACTURERS. TEST ALL CIRCUITS AND RECEPTACLES FOR PROPER NEUTRAL AND GROUNDING CONNECTIONS.
 4. LIGHTING FIXTURES SHALL BE TESTED WITH ALL COMPONENTS IN PLACE FOR NOT LESS THAN TEN HOURS; THE FIXTURES MAY BE CHECKED IN SECTIONS.
 5. VERIFY AND CORRECT AS NECESSARY THE FOLLOWING: VOLTAGES, TAP SETTINGS, TRIP SETTINGS, AND PHASING ON ALL EQUIPMENT AND DEVICES FURNISHED AND/OR INSTALLED AND ALL EXISTING DISTRIBUTION EQUIPMENT UTILIZED ON THIS PROJECT. SECONDARY VOLTAGES SHALL BE TESTED AT THE BUS IN THE MAIN SWITCHBOARD, AT PANELBOARDS, AND AT SUCH OTHER LOCATIONS ON THE DISTRIBUTION SYSTEMS AS NECESSARY. SECONDARY VOLTAGES SHALL BE TESTED UNDER NO-LOAD AND FULL-LOAD CONDITIONS.
 6. THE EQUIPMENT GROUNDING SHALL BE CHECKED TO INSURE CONTINUITY OF THE GROUND RETURN PATH.
 7. PROVIDE A WRITTEN REPORT ON ALL TESTING AND DEVICE SETTINGS. INCLUDE A COPY IN THE OPERATION AND MAINTENANCE MANUAL.
 8. ADJUST OCCUPANCY SENSORS FOR PROPER OPERATION INCLUDING TIME DELAY SENSITIVITY, FIELD OF VIEW (MASKING), TYPES OF SENSING, AND PARALLEL OPERATION. AFTER OWNER REVIEW PROVIDE ADDITIONAL SETTINGS PER OWNER.
 9. TEST ALL LIGHTING CONTROL OVERRIDE RELAYS. SIMULATE LOSS OF POWER TO EACH BY TRIP OF CIRCUIT BREAKERS WITH ALL CONTROLS IN "OFF" POSITION. CONFIRM ALL EMERGENCY LIGHTING IS FULLY ENERGIZED. AFTER COMPLETION OF TEST, RESTORE ALL CIRCUIT BREAKERS TO "ON" POSITION AND ALL CONTROLS TO POSITION AT TIME JUST BEFORE TEST.
 10. PROVIDE INJECTION TESTING FOR ALL NEW CIRCUITS BREAKERS OF 100 AMPERE OR HIGHER TRIP RATING.

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SCALE:	JOB NUMBER:	DRAWN BY:	ISSUE DATE:	DRAWING NUMBER:
N.T.S.	B2305809.000	SZ	10/12/23	E-600

DRAWING NAME:
ELECTRICAL SPECIFICATIONS

SECTION 220000 PLUMBING SPECIFICATION

PART ONE - GENERAL

1.1 SUMMARY: PERFORM WORK AND PROVIDE MATERIAL, EQUIPMENT AND FIELD SURVEY WORK AS REQUIRED TO PROVIDE COMPLETE PLUMBING SYSTEMS AS INDICATED ON THE DRAWINGS. COMPLETELY COORDINATE THE WORK OF THIS SECTION WITH THE EXISTING CONDITIONS AND WITH WORK OF OTHER TRADES TO PROVIDE A COMPLETE AND FULLY FUNCTIONAL INSTALLATION.

1.2 RELATED DOCUMENTS: DOCUMENTS AFFECTING WORK OF THIS SECTION INCLUDE, BUT ARE NOT NECESSARILY LIMITED TO, GENERAL CONDITIONS, SUPPLEMENTARY CONDITIONS, AND SECTIONS IN DIVISION 1 OF THE OF THE SPECIFICATIONS.

1.3 PERMITS AND APPROVALS: GIVE ALL NOTICES, FILE ALL PLANS, OBTAIN ALL PERMITS AND LICENSES, PAY ALL FEES, AND OBTAIN ALL NECESSARY APPROVALS FROM AUTHORITIES HAVING JURISDICTION FOR THE WORK OF THIS SECTION.

1.4 QUALITY ASSURANCE: ALL WORK, MATERIALS, INSTALLATION AND TESTING SHALL COMPLY WITH ALL STATE AND LOCAL LAWS, CODES, AND REGULATIONS.

1.5 SUBMITTALS: SUBMIT PRODUCT DATA SHEETS FOR ALL MATERIALS PROVIDED UNDER THE WORK OF THIS SECTION TO THE ARCHITECT FOR APPROVAL. PREPARE AND SUBMIT RECORD DRAWINGS, CALCULATIONS AND CONTRACTOR'S MATERIAL AND TEST CERTIFICATE UPON COMPLETION OF THE INSTALLATION WORK

1.6 SITE VISIT: COMPLY WITH THE INSTRUCTIONS TO BIDDERS INCLUDING THE APPENDIX. VISIT THE SITE PRIOR TO SUBMISSION OF BIDS AND EXAMINE EXISTING CONDITIONS WHICH AFFECT THE WORK OF THIS SECTION. SUBMIT QUESTIONS AND REQUESTS FOR CLARIFICATION IN COMPLIANCE WITH THE INSTRUCTION TO BIDDERS.

1.7 WARRANTY: GUARANTEE THE WORK OF THIS SECTION IN WRITING FOR AT LEAST ONE YEAR FROM THE DATE OF SUBSTANTIAL COMPLETION, AS REQUIRED BY THE GENERAL CONDITIONS.

1.8 COMPLY WITH SOIL MANAGEMENT PLAN.

PART TWO - PRODUCTS

2.1 DOMESTIC WASTE AND VENT PIPING: RAINWATER, SOIL, WASTE, AND VENT PIPING SHALL BE NO-HUB CAST IRON WITH HEAVY DUTY (HUSKY) COUPLINGS ABOVE GROUND AND SERVICE-WEIGHT WITH RESILIENT GASKETS BELOW GROUND. TYPE DWV COPPER MAY BE USED FOR WASTE, VENT AND INDIRECT WASTE PIPING.

2.2 WATER PIPING: WATER PIPING SHALL BE TYPE L COPPER HARD TEMPER WITH WROUGHT COPPER FITTINGS AND 95-5, LEAD-FREE SOLDER JOINTS.

2.3 INSULATION: PROVIDE ALL SERVICE JACKET FIBERGLASS INSULATION WITH SELF SEALING LAP (ASJ/SSL) ON HOT AND COLD WATER PIPING. INSULATION SHALL BE 1-INCH THICK ON HOT WATER PIPING AND 1/2-INCH THICK ON COLD WATER PIPING. VALVES AND FITTINGS SHALL BE INSULATED WITH ZESTON HI-LO TEMP INSULATION, OF THICKNESS TO EQUAL ADJACENT PIPING AND COVERED WITH ZESTON ONE-PIECE PVC INSULATED FITTING COVERS AND BOUND WITH ZESTON Z-TAPE AT MANUFACTURER'S RECOMMENDED WIDTH.

2.4 VALVES: PROVIDE TWO-PIECE, FULL-PORT BALL VALVES EQUAL TO WATTS B-6080.

2.5 P-TRAPS: CAST BRASS ADJUSTABLE P-TRAP WITH CLEANOUT PLUG, GROUND JOINT AND 17 GAGE MINIMUM WEIGHT EXTENSION AND ESCUTCHEON.

2.6 SUPPLY CHECKS: PROVIDE IN-LINE CHECKS ON BOTH HOT AND COLD SUPPLIES. SYMMONS LL-71B OR APPROVED EQUAL.

2.7 PIPING GUARDS: PROVIDE HANDILAV-GUARD INSULATION BY TRUEBRO ON WATER SUPPLIES AND WASTE PIPING BELOW HANDICAPPED USE LAVATORIES.

2.8 ICE MAKER: SCOTSMAN CU 0920 100LB W/ ACCESSORY KUFM20 20" X 24" X 31.9" H (IM-1, REFER TO FLOOR PLAN P101)

2.9 PREPARATION SINK: 600S1181818XLFT REGENCY 38 1/2" 16-18" X 18" X 14" BOWL SINK FAUCET: REGENCY 1.15 GPM WALL MOUNT PRE-RINSE FAUCET WITH 12" ADD-ON FAUCET AND 8" CENTERS. (SK-2, REFER TO FLOOR PLAN P101)

2.10 WALL MOUNTED HAND SINK + GOOSENECK FAUCET 600HS12 REGENCY - 12" X 16" (SK-1, REFER TO FLOOR PLAN P101)

2.11 HANGERS: PROVIDE STEEL CLEVIS HANGER FIGURE NO. 100SH OR STEEL BAND ADJUSTABLE SWIVEL RING HANGER FIGURE NO. 800 WITH FIGURE NO. 265 SHIELD.

2.12 IDENTIFICATION AND VALVE TAGS: PROVIDE IDENTIFICATION AND VALVE TAGS UNDER THE WORK OF THE PLUMBING SECTIONS. VALVE TAGS SHALL BE AT LEAST 1-1/2 INCH DIAMETER BRASS OR ENGRAVED PLASTIC WITH 1/4 INCH HIGH LETTERING FOR SERVICE DESIGNATION OVER 1/2 INCH HIGH CONSECUTIVELY NUMBERED VALVE IDENTIFICATION. ENGRAVED VALVE TAGS SHALL BE COLOR CODED AS SPECIFIED FOR PIPING IDENTIFICATION. PROVIDE CLIP-ON COLOR-CODED PIPING IDENTIFICATION MARKERS ON PLUMBING PIPING SYSTEMS. PROVIDE MATCHING ARROWS TO INDICATE DIRECTION OF FLOW. MARKERS SHALL BE EQUAL TO SETON SETMARK.

2.13 FIXTURE CARRIERS: PROVIDE FLOOR MOUNTED SUPPORT CARRIERS FOR WALL MOUNTED FIXTURES INCLUDING, BUT NOT LIMITED TO, WATER CLOSETS, LAVATORIES, SINKS. FURNISH COMPLETE WITH FOOT PIECE, ALL NECESSARY BOLTS, NUTS, WASHERS AND GASKETS. THE ADJUSTABLE NIPPLE FOR THE WATER CLOSETS BETWEEN THE CAST IRON FITTING AND CLOSET BOWL SHALL BE THREADED CAST IRON. SECURE ALL FOOT PIECES TO FLOOR SLAB USING BOLTS PER FOOT.

2.14 CLEANOUTS: PROVIDE CLEANOUTS WITH BRASS CAPS AND SCREWS SAME SIZE AS PIPE UP TO 4" AND NOT LESS THAN 4" FOR LARGER PIPING AT THE ENDS OF ALL BRANCHES ON SOIL AND WASTE PIPING AND IN SUCH OTHER PORTIONS OF THE PIPING WHERE RUN IS OVER 50'. LOCATE FLOOR CLEANOUTS GENERALLY AS INDICATED ON DRAWINGS. PROVIDE J.R. SMITH NO. 4021 FLOOR CLEANOUT WITH ROUND, CAST IRON TOP.

2.15 FLOOR DRAIN: WATTS FD-100-A, 3" WASTE PIPE SIZE, NO HUB OUTLET.

PART THREE - EXECUTION

3.1 DEMOLITION: REMOVE EXISTING PIPING, HANGERS AND ACCESSORIES INDICATED TO BE REMOVED AND LEAVE DEBRIS ON FLOOR FOR REMOVAL AND DISPOSAL UNDER OTHER SECTIONS.

3.2 ROUGHINGS: PROVIDE ROUGHINGS AND FINAL CONNECTIONS TO PLUMBING FIXTURES AND EQUIPMENT PROVIDED UNDER OTHER SECTIONS, INCLUDE TRAPS, SUPPLIES, STOPS, ESCUTCHEONS AND ADAPTERS.

3.3 SHUT DOWNS: SHUT DOWNS FOR TIE-INS TO EXISTING SYSTEMS SHALL BE SCHEDULED AND PERFORMED AT TIMES AS DIRECTED BY THE OWNER.

3.4 COORDINATION: ALL WORK SHALL BE COORDINATED WITH EXISTING CONDITIONS AND OTHER TRADES PRIOR TO INSTALLATION.

3.5 MAINTENANCE: ALL EXISTING PLUMBING EQUIPMENTS AND FIXTURES INCLUDING: GREASE TRAP, FLOOR SINK TRAP, BACK FLOW PREVENTER NEED TO BE INSPECT AND SERVICE TO MEET LOCAL MAINTENANCE CODE REQUIREMENT FOR BUSINESS CONTINUITY.

3.6 SCHEDULING: ALL WORK REQUIRED IN OTHER TENANT SPACES OR WORK WHICH WILL DISRUPT THE PLUMBING SYSTEMS OF OTHER TENANT SPACES SHALL BE PERFORMED AT NIGHT, ON WEEKENDS OR AT OTHER TIMES AS REQUIRED WHEN THESE AREAS ARE UN-OCCUPIED. GIVE THE BUILDING ENGINEER FORTY-EIGHT (48) HOURS NOTICE BEFORE COMMENCEMENT OF SAID WORK AND SHALL LEAVE ALL SPACES WORKES IN CLEAN AND AS ORIGINALLY FOUND AFTER EACH WORK SESSION.

3.7 BUILDING ENGINEER REVIEW: CONTACT THE BUILDING ENGINEER WHEN THIS PORTION OF THE WORK IS COMPLETE AND SCHEDULE AN INSPECTION OF THE PLUMBING SYSTEMS WITH THE BUILDING ENGINEER TO DETERMINE WHAT, PUNCH LIST DEFICIENCIES EXIST PRIOR TO THE INSTALLATION OF THE CEILING.

LEGEND

SAN	SANITARY (ABOVE FLOOR)
(E) SAN	EXISTING SANITARY (ABOVE FLOOR)
SAN-UNDR	SANITARY (BELOW FLOOR)
(E) SAN-UNDR	EXISTING SANITARY (BELOW FLOOR)
KW	KITCHEN WASTE (ABOVE FLOOR)
(E) KW	EXISTING KITCHEN WASTE (ABOVE FLOOR)
KW-UNDR	KITCHEN WASTE (BELOW FLOOR)
(E) KW-UNDR	EXISTING KITCHEN WASTE (BELOW FLOOR)
V	VENT PIPING
ST	STORM DRAIN PIPING
STV	STORM DRAIN PIPING
(E) STV	EXISTING STORM VENT PIPING
	DOMESTIC COLD WATER PIPING
	DOMESTIC HOT WATER PIPING
	DOMESTIC HOT WATER RETURN PIPING
	PRESSURE GAUGE AND COCK
	THERMOMETER
	BALL VALVE
	CHECK VALVE
	BALANCING VALVE
	PUMP
M	METER
	HOSE BIBB
	WATER HAMMER ARRESTER
	FLOOR DRAIN
	POINT OF CONNECTION (NEW TO EXISTING)
	POINT OF REMOVAL
	P-TRAP
	FLOOR CLEANOUT/GRADE CLEANOUT
	CLEANOUT/PLUG
	PIPE DOWN
	PIPE UP
	EXISTING PIPING TO BE REMOVED
	CAP
	ARROW INDICATES DIRECTION OF FLOW
	PITCH PIPE DOWN IN DIRECTION OF ARROW
EQ / NO	EQUIPMENT DESIGNATION — EQ: EQUIPMENT; NO: EQUIPMENT NO.
DET_NUM / SHT_NUM	DETAIL DESIGNATION — DET_NUM: DETAIL NUMBER; SHT_NUM: DWG. SHEET NO.
TAG	SHEET NOTE NUMBER

ABBREVIATIONS

AFF	ABOVE FINISHED FLOOR
CO	CLEANOUT
CW	COLD WATER
CTE	CONNECT TO EXISTING
D.F.U.	DRAINAGE FIXTURE UNIT
(E)	EXISTING
(ETR)	EXISTING TO REMAIN
EWH	ELECTRIC WATER HEATER
FCO	FLOOR CLEANOUT
FD	FLOOR DRAIN
FS	FLOOR SINK
HB	HOSE BIBB
HW	HOT WATER
HWR	HOT WATER RETURN
LAV	LAVATORY
MR	MOP RECEPTOR
(N)	NEW
OST	OVERFLOW STORM DRAIN
SAN	SANITARY
ST	STORM DRAIN
V	VENT
WC	WATER CLOSET
W.F.U.	WATER FIXTURE UNITS

DRAWING LIST

P-000	PLUMBING SPECIFICATIONS, LEGEND, AND ABBREVIATIONS
PD-101	PLUMBING PLAN DEMOLITION
P-101	PLUMBING PLAN NEW WORK
P-200	PLUMBING DETAILS

N 0 4' 8' 16'

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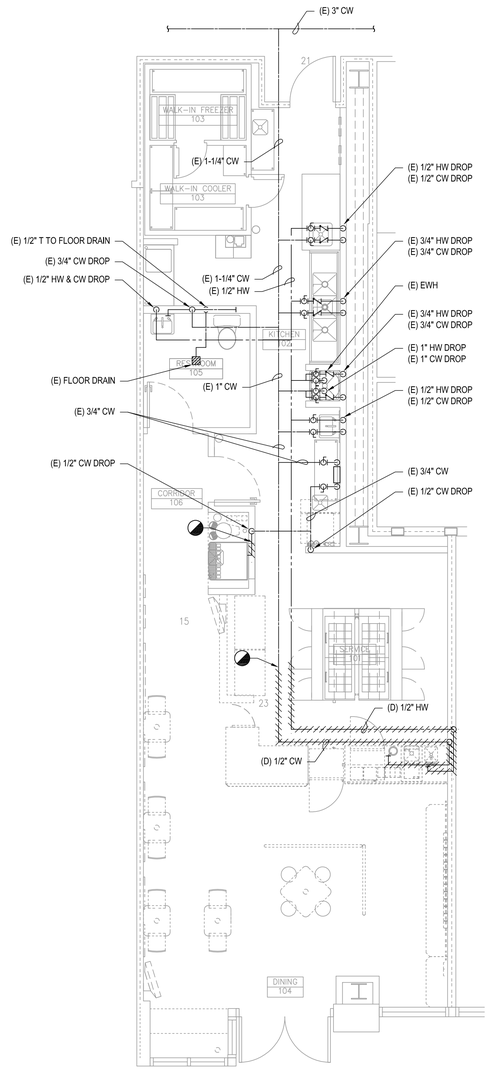
#:	DATE:	DESCRIPTION:

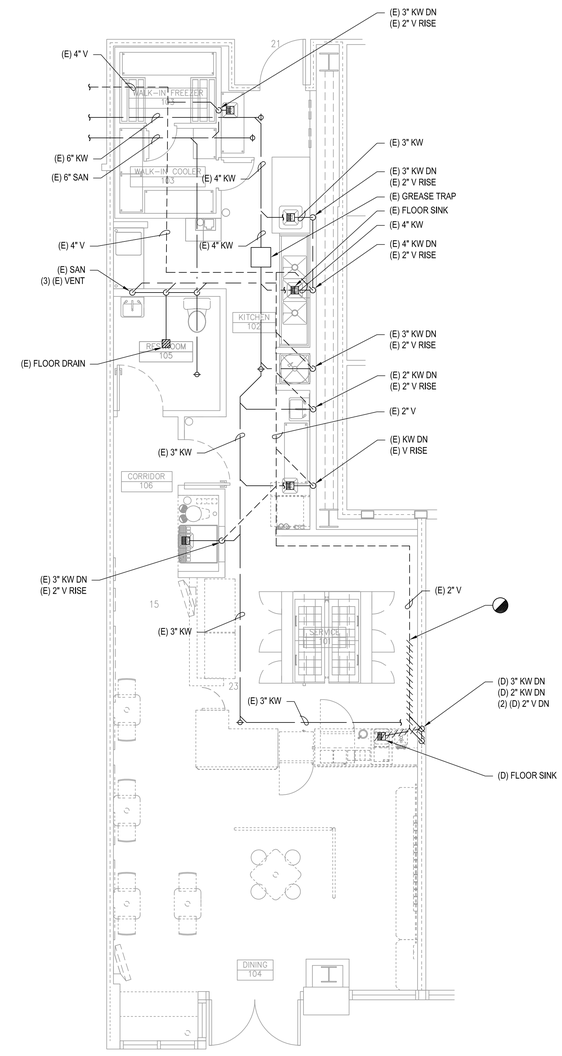
SCALE:	JOB NUMBER:	DRAWN BY:	ISSUE DATE:
NTS	B2305809.000	JK	10/12/23

DRAWING NAME: PLUMBING SPECIFICATION, LEGEND AND ABBREVIATIONS

DRAWING NUMBER: P-000



1 DEMOLITION DOMESTIC WATER PLAN
SCALE: 1/4" = 1'-0"



2 DEMOLITION SANITARY & VENT PLAN
SCALE: 1/4" = 1'-0"

N 0 4' 8' 16'

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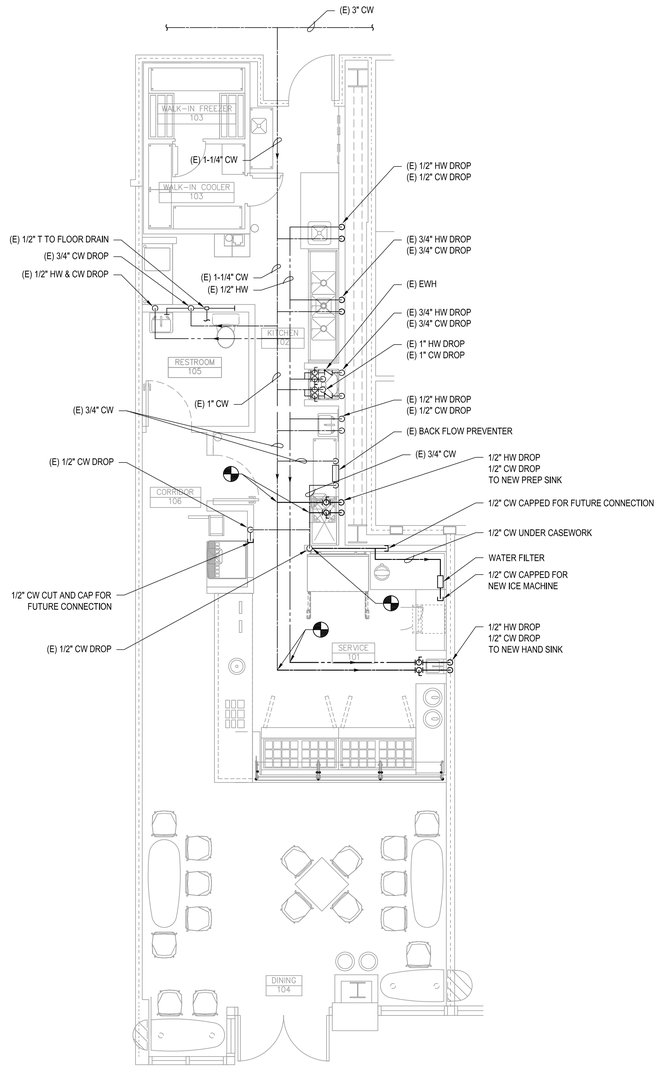
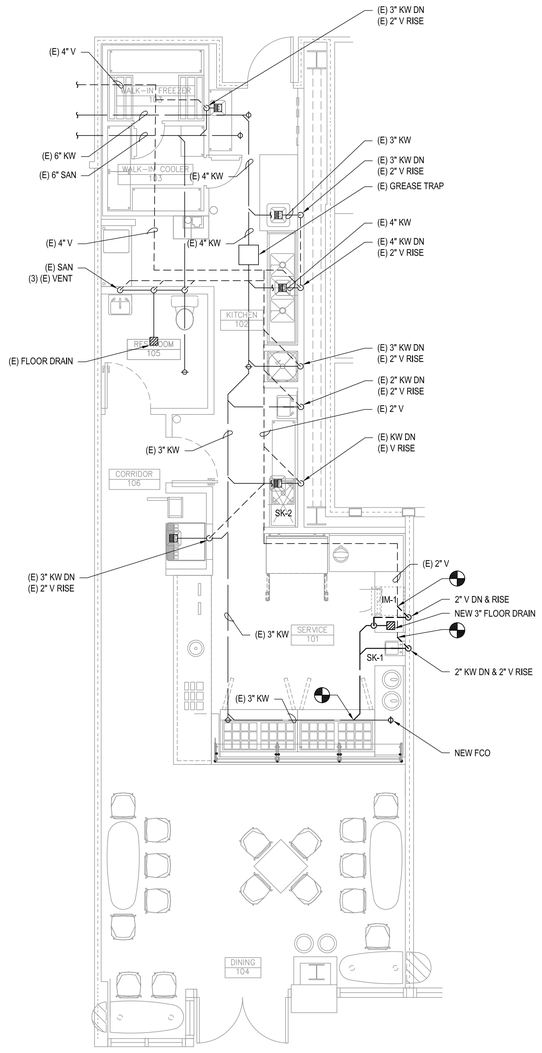
1/4" = 1'-0"	B2305809.000	JK	10/12/23

DRAWING NAME:
PLUMBING PLAN DEMOLITION

DRAWING NUMBER:
PD-101



1 NEW CONSTRUCTION DOMESTIC WATER PLAN
SCALE: 1/4" = 1'-0"



2 NEW CONSTRUCTION SANITARY & VENT PLAN
SCALE: 1/4" = 1'-0"

N 0 4' 8' 16'

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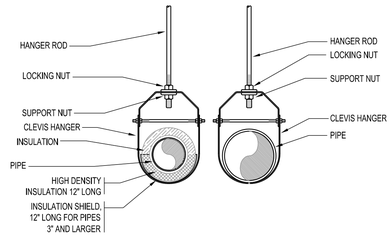
SCALE:	JOB NUMBER:	DRAWN BY:	ISSUE DATE:
1/4" = 1'-0"	B2305809.000	JK	10/12/23

DRAWING NAME:
PLUMBING PLAN NEW WORK

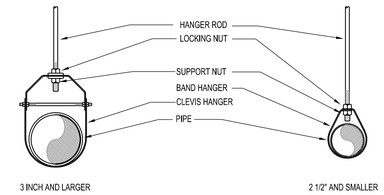
DRAWING NUMBER:
P-101



HANGER ROD SCHEDULE	
PIPE SIZE	ROD SIZE
UP TO 2"	3/8" DIA.
2 1/2" THRU 3"	1/2" DIA.
4" AND 5"	5/8"
6" THRU 8"	3/4"
12"	7/8"

HANGER ROD SPACING	
PIPE SIZE	MAX. ALLOWABLE SPACING
1"	7'
1 1/4"	8'
1 1/2"	9'
2"	10'
2 1/2"	11'
3" THRU 8"	12'
10" & 12"	15"

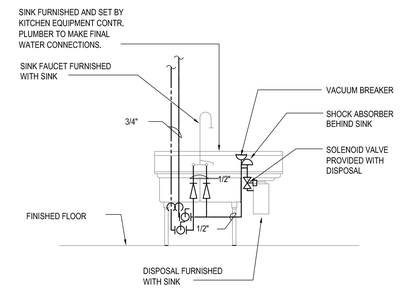
1 TYPICAL CLEVIS HANGER & ROD INSTALLATION
DETAIL FOR INSULATED PIPING SYSTEMS — NO SCALE



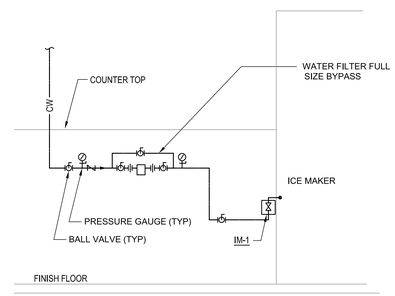
HANGER ROD SCHEDULE	
PIPE SIZE	ROD SIZE
UP TO 2"	3/8" DIA.
2 1/2" & 3"	1/2" DIA.
4" AND 5"	5/8"
6" - 8"	3/4"
10 & 12"	7/8"

HANGER ROD SPACING	
PIPE SIZE	MAX. ALLOWABLE SPACING
1"	7'
1 1/4"	8'
1 1/2"	9'
2"	10'
2 1/2"	11'
3" - 12"	12'

2 TYPICAL CLEVIS / BAND HANGER & ROD INSTALLATION
DETAIL FOR NON-INSULATED PIPING SYSTEMS — NO SCALE



3 PREP SINK
WATER PIPE DIAGRAM — NO SCALE



NOTES:
1. PLUMBER TO MAKE ALL FINAL CONNECTIONS.
2. FOR EXACT LOCATION OF EQUIPMENT REFER TO ARCHITECTURAL DRAWINGS.
3. CLIP 1" IW ICE MAKER DRAIN HOSE CONNECTION TO UNDERSIDE OF COUNTER.
4. IN-LINE FILTER SHALL BE DUPONT QUICKTWIST #WFQTR13000. PROVIDE FULL SIZE BYPASS WITH NORMALLY CLOSED SHUT OFF VALVE.

4 ICE MACHINE PIPING DIAGRAM — NO SCALE

N
0 4' 8' 16'

POKÉMOTO®
Hawaiian Poké
410 Artisan Way
Somerville, Massachusetts
02145

Project Architect:
D'AGOSTINO IZZO QUIRK ARCHITECTS, INC.
1310 BROADWAY
SOMERVILLE, MA 02144
PHONE: (617) 623-3000

MEPFP Engineer:
WSP
100 SUMMER STREET
13TH FLOOR
BOSTON, MA 02210
PHONE: (617) 426-7330

STAMP:
COMMONWEALTH OF MASSACHUSETTS
JAMIE W. NG
FIRE PROTECTION
NO. 48600
REGISTERED PROFESSIONAL ENGINEER
10/13/2023

REVISIONS		
#:	DATE:	DESCRIPTION:

SCALE:	JOB NUMBER:	DRAWN BY:	ISSUE DATE:
NTS	B2305809.000	JK	10/12/23

DRAWING NAME:
PLUMBING DETAILS

DRAWING NUMBER:
P-200

SIGNATURE BOWLS

$13.99 (R) 2 scoops

$15.99 (L) 3 scoops

SAMPLE

HAWAIIAN*

wild caught ahi tuna, sweet onions & cilantro tossed in spicy mayo, green onions, shredded nori & crispy onions

MISO SALMON*

salmon, sweet onions, diced mangos & cilantro tossed in creamy miso, topped with garlic chips

SWEET & SPICY SHRIMP

shrimp, corn, cilantro, jalapeños & sweet onions tossed in garlic oil, topped with wonton crisps

POKÉMOTO TOFU

organic tofu, sweet onions & edamame tossed in Pokémoto chojang, topped with green onions, toasted rice puffs & sesame seeds

SESAME GINGER CHICKEN

chicken, sweet onions & shredded carrots tossed in sesame ginger, topped with avocado, cashews & tempura flakes

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*

BUILD YOUR POKE

SAMPLE

① YOUR BASE

POKÉ BOWL
sushi rice or
brown rice

POKÉ SALAD
mixed greens

POKÉ BURRITO
sushi rice or brown rice
with roasted seaweed

② YOUR PROTEIN

BOWL
$13.99 | pick 2
$15.99 | pick 3

SALAD
$13.99 | pick 2
$15.99 | pick 3

BURRITO
$13.99 | pick 2

AHI TUNA* ● SALMON* ● SHRIMP ● TOFU ● CHICKEN ● LOBSTER SEAFOOD SALAD ● SPAM®

*Additional Protein $2.49

③ YOUR MIX-INS

SWEET ONIONS
CUCUMBER
CILANTRO
HIJIKI

MANGO
FRESH JALAPEÑOS
MANDARIN ORANGES
OGO

CORN
PINEAPPLE
EDAMAME

KEY: = (*= RAW PROTEIN)

BUILD YOUR POKE

SAMPLE

④ YOUR FLAVOR

POKÉMOTO CHOJANG (v)
HIMALAYAN SALT (v. gf)
PONZU FRESH (v)
SWEET TERIYAKI (v)
SPICY MAYO (gf)
CHILI GARLIC OIL (v)
WASABI AIOLI (gf)
UMAMI SHOYU (v)
SESAME GINGER (v)
CREAMY MISO

⑤ YOUR TOPPINGS

GREEN ONIONS
CARROTS
RADISHES
AVOCADO +$1.99
SEAWEED SALAD
KANI SALAD
CABBAGE SLAW
BLACK CAVIAR TOBIKO* +$1.49
PICKLED GINGER
PICKLED DAIKON
WASABI
MASAGO* +$1

⑥ YOUR CRUNCH

ROASTED CASHEWS
CRISPY ONIONS
GARLIC CHIPS
SHREDDED NORI
TOASTED RICE PUFFS
TEMPURA FLAKES
SESAME SEEDS
WONTON CRISPS
FURIKAKE
TOGARASHI

KEY: = *RAW PROTEIN, v=vegan, gf=gluten-free)

SIDES & DRINKS

SIDES

HOT MISO SOUP	$3.49
CABBAGE SLAW	$3.49
SPAM® MUSUBI SNACK (1)	$2.99
SPAM® MUSUBI SNACK (2)	$5.00
SEAWEED SALAD	$4.99
KANI SALAD	$4.99
LOBSTER SEAFOOD SALAD	$7.99

DRINKS

CANNED SODA	$1.79
BOTTLED WATER	$1.99
HAWAIIAN SUN	$2.49
BOTTLED TEA	$2.49

BOBA MILK TEA

REGULAR $5.99 | LARGE $6.99

SAMPLE

ORIGINAL

THAI

MATCHA

TARO

WATERMELON

MANGO

CAPPUCCINO*

COCONUT

BOBA FRUIT TEA

REGULAR $4.99 | LARGE $5.99

PASSION FRUIT

PEACH

STRAWBERRY

LYCHEE

MANGO

GUAVA

ADD ONS

FIRST TOPPING FREE | ADDITONAL TOPPINGS +$1 EACH

TAPIOCA PEARLS: ORIGINAL OR BROWN SUGAR

POP BOBA: STRAWBERRY, MANGO, LYCHEE, PASSION FRUIT

JELLY: MANGO, LYCHEE, COFFEE*

KEY: *CAFFEINATED

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: AL23-000043
File #: 23-025045

Business Name: Crave & CO Cafe

Application Type: Common Victualer (without alcohol)

Location: 198 Holland Street

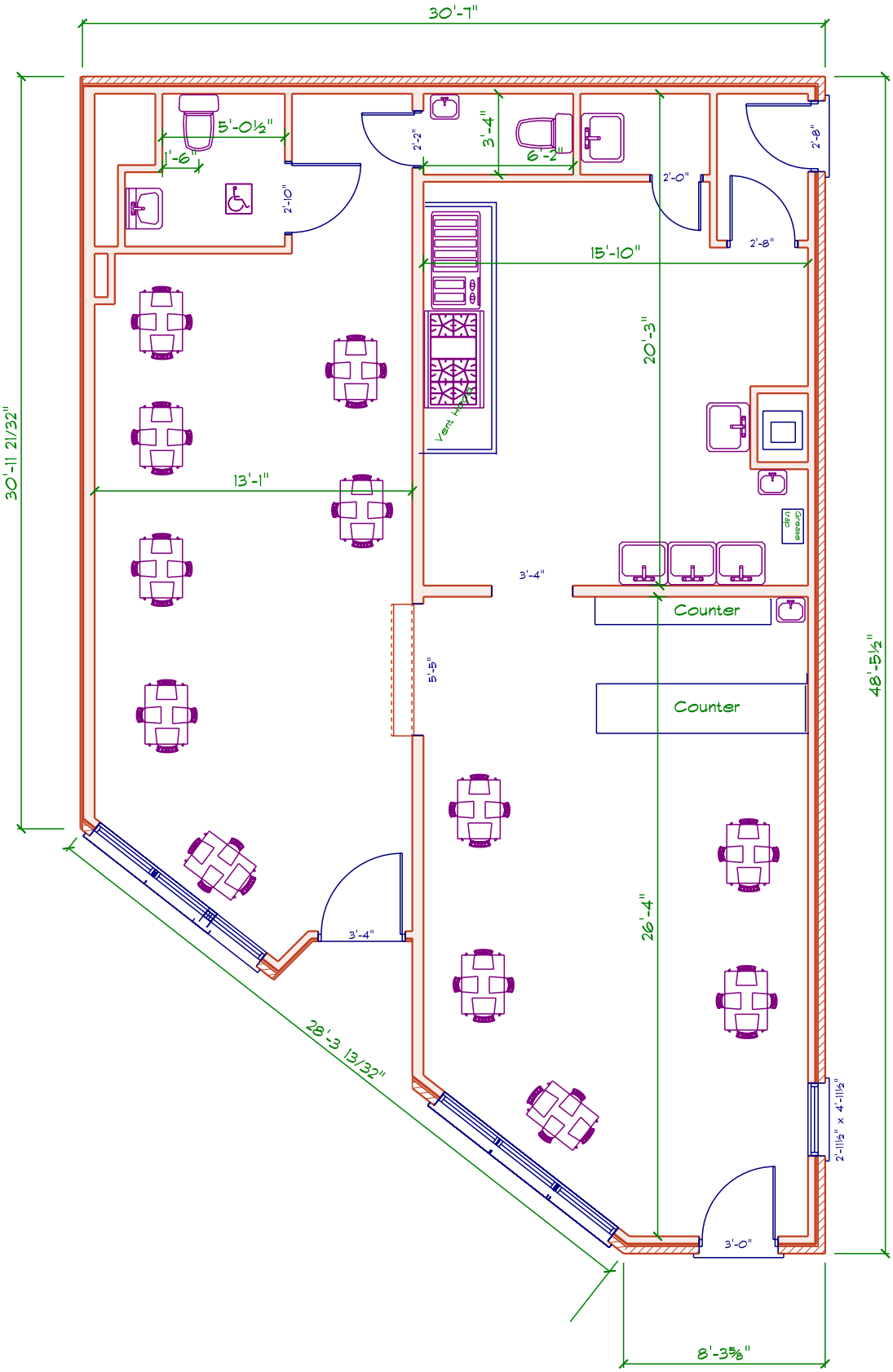
APPLICANT

Company Name: Crave & CO INC

Business Address:
198 Holland Street
Somerville, MA 02144

Business Ownership Type	Corporation
Legal Name of the Proposed Licenseholder (Name of Corporation, LLC, Partnership/LLP, Trust, Sole Proprietor, Other)	Crave & CO INC
Name	Ayman M Noufal
Name	Ayman M Noufal
Name	Ayman M Noufal
DBA Name	Crave & Co Cafe
In the last 5 years, have you been found guilty, liable, or responsible, in any judicial or administrative proceeding, for any violation of the City Wage Theft Ordinance or any State or Federal laws or regulations regulating the payment of wages?	No
Manager of your establishment	Ayman Noufal
Will you offer seating for the consumption of food on premises? (Food includes non-alcoholic beverages)	Yes
Number of floors on the premises	1
Name of floor (Basement, balcony, Main, 2nd floor, etc.)1	Main
Number of rooms1	3
Square footage1	800
Number of seats (enter 0 if you are not serving food on premises)1	48
Square footage2	0
Number of entrances into the indoor premises	3
Number of exits from the indoor premises	3
Will you offer seating outdoors in season?	No
Number of rooms indoors	3
Total square footage indoors	800
Total seating capacity indoors	48
Total square footage outdoors	0
Total seating capacity outdoors	0

Total seating capacity	48
Are you an Educational Institution?	No
Are you a Farmer Pourer?	No
Are you a Package Store?	No
Are you a Private Club?	No
Are you a Restaurant/Common Victualer?	Yes
Are you an Inn?	No
Days and hours of operation to serve food indoors	Monday to Sunday 7AM to 11PM
Describe your food services (table service, counter service, cafeteria, packaged food only, etc)	counter service, take out
Will you serve alcohol?	No
Will you offer Entertainment indoors(recorded music, tvs, performers, djs, dancing, etc.)?	No
Total Devices indoors	0
Will you offer Entertainment outdoors(recorded music, tvs, performers, djs, dancing, etc.)?	No
Describe any other businesses serving alcohol on the premises	none
Have you obtained an alcohol license before?	Yes
List each license with the city, state, and year first licensed	Medford MA 2004
Have you ever had a license denied, revoked, or suspended?	No
Have you ever received a Notice of Violation?	No
Describe your outreach to the Ward of Alderman and the neighborhood	will be a family business serving American breakfast and lunch
You must read and accept the above stated terms & conditions	Yes



196 and 198 HOLLAND ST.
SOMERVILLE, MA

BREAKFAST

BREAKFAST SANDWICH

Your Choice: white, marble rye, multigrain, english muffin or bagel.

Ultimate bagel, egg and cheese sandwich (omelette style) 7.99

Add: tomatoes, spinach, artichoke hearts, roasted peppers, mushrooms, bacon, sausage each item $1.99

CLASSIC CREATION

All orders topped with butter and powdered sugar

Buttermilk pancakes 9.99

Apple walnut pancakes 13.99

Chocolate chip pancakes 12.99

Blueberry pancakes 12.99

French toast (dipped in vanilla cream) 10.99

Lantana french toast 14.00
Topped with caramelized apples, bananas, walnuts, cinnamon and fresh whipped cream.

With fresh fruit add 3.00

EGG PLATES AND MORE

All orders served with home fries and toast.

Egg whites add $1.50 Bacon add $1.99

1 Egg any style 8.99

2 Eggs any style 10.99

Corned beef hash (homemade), 2 eggs any style 14.99

Mexican plate: spicy scrambled eggs with onions, peppers, tomato, beans, cheese and served on a flour tortilla with sour cream and salsa. 14.99

Farmers Plate: 1 buttermilk pancake, 2 eggs, 2 strips of bacon, 2 sausage, home fries and toast. 17.99

Steak and Eggs: marinated Black Angus grilled steak tips, 2 eggs, home fries and toast. 17.99

Eggs Elaina: fresh spinach and monterey jack and cheddar cheese 15.99

BENEDICTS

Eggs Benedicts: Canadian bacon, poached eggs, grilled english muffin and hollandaise sauce 12.99

Florentine Benedict: spinach, tomatoes, roasted red peppers and hollandaise sauce. 13.99

Irish Egg Benedict: homemade corned beef, poached eggs, cheddar cheese and hollandaise sauce. 13.99

OMELETTS

Plain Omelette 9.99

Three Cheese Omelette 11.99

Greek Omelette: fresh spinach and goat cheese. 12.99

Mexican: onions, peppers, tomatoes ,jalapenos, Monterrey Jack/cheddar cheese and salsa. 12.99

Vegetarian: a medley of fresh vegetables and cheese. 12.99

FRITTATA

My Three Boys: corned beef hash, potatoes, onions with Monterey Jack cheese and cheddar. cheese. 14.00

Mushroom: a medley of mushrooms, onions, garlic and cheese. 14.00

Mediterranean: olives, tomatoes, onions, roasted peppers and cheese. 13.00

SIDE ORDERS

Toast or English muffin 1.49

Grilled bagel with butter 1.99

Side of cream cheese 1.75

One pancake 2.99

One Egg 1.25

Home fries 4.99

Side of corned beef hash 6.99

One french toast 3.99

Sausage, bacon 3.00

Maple syrup 3.00

All our food is fresh and cooked to order which may take a little extra time.

** Some of the ingredients are not mentioned. These items are cooked to order and may contain raw or undercooked ingredients. The Commonwealth of Massachusetts suggests that raw or undercooked eggs, meats or seafood my increase your risk of food born illnesses.**

****BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANY PERSON IN YOUR PARTY HAS ANY FOOD ALLERGIES.****

LUNCH 12.99

Falafel Plate: made from garbanzo beans, cilantro and spices. (Gluten free) over salad.

Hummus Plate with pita bread: tahini sesame paste, garlic, chickpeas.

Stuffed Grape Leaves: vegetarian grape leaves with rice, herbs, lemon and garlic over a salad.

Chicken Wings: buffalo style with blue cheese.

Boneless Chicken Fingers: breaded, fried and served with marinara sauce.

SALAD 10.00

House Salad . . . . . .
Romaine lettuce, tomatoes, cucumbers and onions.

Caesar Salad . . . . . .
Romaine lettuce with homemade dressing and croutons.

Baby Spinach Salad . . . . . .
Goat cheese, tomatoes, roasted red peppers, dried cranberries and vinaigrette.

Beet Salad . . . . . .
Fresh roasted and topped with caramelized walnuts, goat cheese and fresh purple onions.

Mesclun . . . . . .
Field of greens with tomatoes, dried cranberries and balsamic vinaigrette.

Grilled Vegetable Antipasto: . . . . . .
Fresh grilled vegetables served on fresh greens.

ADD CHICKEN	STEAK	SHRIMP
6	7	8

* Some of the ingredients are not mentioned. These items are cooked to order and may contain raw or undercooked ingredients. The Commonwealth of Massachusetts suggests that raw or undercooked eggs, meats or seafood my increase your risk of food born illnesses.*

ALL OUR FOOD IS FRESH AND COOKED TO ORDER WHICH MAY TAKE A LITTLE LONGER.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANY PERSON IN YOUR PARTY HAS ANY FOOD ALLERGIES.

PANINIS, SANDWICHES AND WRAPS

ALL PANINIS 13.99

White, multigrain, marble rye, wrap, homemade panini

Spicy Grilled Chicken: onions, peppers, tomatoes, Monterey Jack cheddar cheese.

Grilled Chicken Pesto with homemade pesto mayo, cheese, lettuce, tomatoes served on a panini.

Grilled Chicken Panini: lettuce, tomatoes, onions.

Chicken Cutlet Panini: lettuce, tomatoes, mayonnaise and cheese

FROM THE GRILL 17.99

Top Sirloin (Black Angus) . . . . . .
8 oz. aged Black Angus marinated, grilled and served with a side salad and choice of rice or fries.

Chicken Kabob . . . . . .
Marinated grilled chicken breasts served with rice pilaf and vegetables.

Ground sirloin burger . . . . . .
½ pound fresh ground, lean, beef grilled and served on a bun with cheese, lettuce, tomatoes, onions and french fries.

add extra cheese 1.00

PASTA 16.99

Chicken Parmesan served with linguini. . . . . .

Eggplant Parmesan served with linguini. . . . . .

Cheese Ravioli . . . . . .

Pumpkin Ravioli served in a sweet cream sauce. . . . . .

Homemade Meatballs baked ziti with fresh marinara and cheese. . . . . .

Potato Gnocchi Pomodoro made fresh in a marinara sauce with a touch of cream and . . . . . cheese.

Puttanesca made with onions, tomatoes, capers and olives in a spicy marinara sauce. . . . . .

SIDE ORDERS

French Fries	5.99
Cheesy Fries	7.99
Garlic Bread	5.99
Pasta and Butter or Red Sauce	7.99
Meatballs	6.99

LICENSING COMMISSION LICENSE APPLICATION

City of Somerville, Commonwealth of Massachusetts
Application #: ALM23-000087
File #: 23-025842

Business Name: Ball Square Cafe and Breakfast

Amendment Type: Altering Premises or Outdoor Seating

Location: 708 BROADWAY

APPLICANT

Company Name: Ball Square Cafe and Breakfast, Inc.

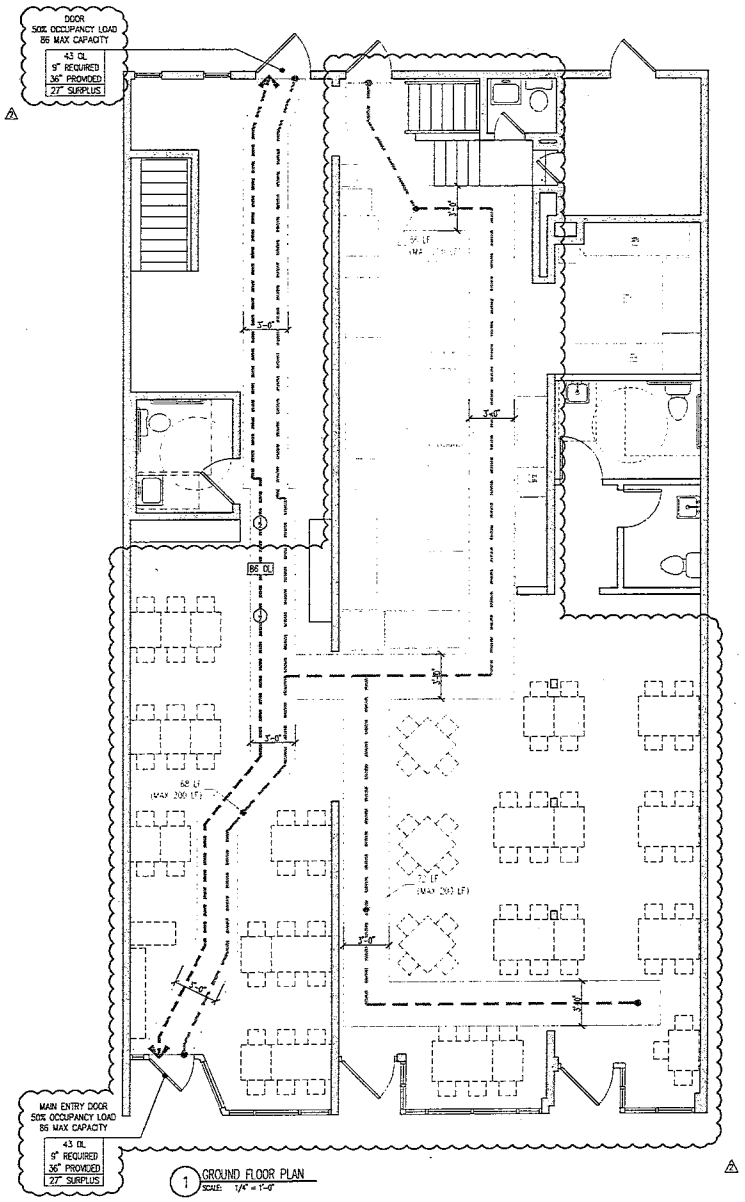
Business Address:
708 Broadway
Somerville, MA 02144

Enter your current business license #	AL17-000210
Do you currently serve alcohol?	No
ARE YOU CHANGING THE NAME OF YOUR BUSINESS?	No
ARE YOU CHANGING YOUR MANAGER?	No
ARE YOU TRANSFERRING/ISSUING/PLEDGING STOCK, OR ARE YOU CHANGING DIRECTORS/OFFICERS/PARTNERS/TRUSTEES?	No
ARE YOU ALTERING YOUR EXISTING PREMISES OR OUTDOOR SEATING? SELECT YES TO INLCUDE OUTDOOR SEATING FOR LICENSE	Yes
Are you changing your indoor premises?	Yes
Do you offer seating for the consumption of food on premises? (Food includes non-alcoholic beverages)	Yes
Proposed number of floors on the premises	1
Proposed name of floor (Basement, balcony, Main, 2nd floor, etc.)1	1
Proposed number of rooms1	2
Proposed square footage1	2220
Number of seats (enter 0 if you do not serve food on premises)1	81
Current Number of Floors Indoors	1
Current number of rooms indoors	2
Current number of seats indoors (enter 0 if you do not serve food on premises)	35
Proposed total occupancy indoors	86
Current total occupancy indoors	40
Proposed number of entrances into the indoor premises	3
Current number of entrances into the indoor premises	3
Proposed number of exits from the indoor premises	4
Current number of exits from the indoor premises	4

Are you changing your outdoor premises?	No
Describe any changes in your proposed food services (i.e. table service, counter service, cafeteria, packaged foods only, etc.)	adding seating
Do you operate an inn?	No
ARE YOU ADDING, OR ENDING, THE SERVICE OF CORDIALS AND LIQUEURS?	No
ARE YOU CHANGING YOUR HOURS OF OPERATION?	No
ARE YOU CHANGING YOUR ENTERTAINMENT?	No
Total Devices indoors	0
Total Devices Outdoors	0.0
Have you ever received a Notice of Violation?	No
You must read and accept the above stated terms & conditions	Yes
You must read and accept the above stated terms & conditions	Yes

Approved By:

City Treasurer, Approved
Albert Bargoot, Approved
Maureen Lee, Approved
Timothy Bakey, Approved
Andrea Torres, Approved



1 GROUND FLOOR PLAN
SCALE: 1/4" = 1'-0"

EXISTING BUILDING CODE EVALUATION REPORT

BALL SQUARE CAFE & BREAKFAST
708–710 BROADWAY
SOMERVILLE, MA 02144

EXISTING BUILDING:

THE EXISTING BUILDING IS LOCATED AT 708–710 BROADWAY IN SOMERVILLE MASSACHUSETTS. BALL SQUARE CAFE WILL OCCUPY THE GROUND FLOOR OF AN EXISTING BUILDING. THE PROJECT IS CONSIDERED A TENANT FIT OUT PROJECT. THE EXISTING BUILDING IS A MASONRY STRUCTURE. THE "AREA OF WORK" HAS BEEN LEGALLY OCCUPIED AND MAINTAINED AS AN ASSEMBLY (RESTAURANT) USE. CONSTRUCTION TYPE MOST CLOSELY RESEMBLES TYPE–1B CONSTRUCTION.

APPLICABLE CODES & REQUIREMENTS:

BUILDING:	MASSACHUSETTS STATE BUILDING CODE (MSBC) 9TH EDITION; 780 CMR WHICH IS AN AMENDED VERSION OF THE 2015 INTERNATIONAL BUILDING CODE (IBC) AND 2015 INTERNATIONAL EXISTING BUILDING CODE (IEBC).
ACCESSIBILITY:	MASSACHUSETTS ARCHITECTURAL ACCESS BOARD (MAAB), 521 CMR
FIRE PREVENTION:	MASSACHUSETTS FIRE PREVENTION REGULATIONS (MFPR), 527 CMR
PLUMBING:	MASSACHUSETTS FUEL GAS AND PLUMBING CODE, 248 CMR (12/2015)
MECHANICAL:	INTERNATIONAL MECHANICAL CODE 2015
ELECTRICAL:	NATIONAL ELECTRICAL CODE (NEC 2015)

PROPOSED WORK AREA:

THE SCOPE OF WORK ENTAILS COMBINING TWO TENANT SPACES ON THE GROUND FLOOR OF ONE EXISTING BUILDING. ALL EXISTING LIFE SAFETY SYSTEMS FOR THE BUILDING WILL REMAIN. ALL PATHS OF EGRESS AND EGRESS DOORS SHALL REMAIN UNOBSTRUCTED DURING CONSTRUCTION.

THE WORK AREA COMPLIANCE METHOD HAS BEEN SELECTED FOR USE ON THIS PROJECT BASED ON THE CLEAR REQUIREMENTS AND THE ABILITY TO LIMIT FINISH UPGRADES TO THE TENANT WORK AREAS.

THE PROPOSED RENOVATIONS ENTAIL A LEVEL 2 ALTERATION. LEVEL 2 ALTERATIONS SHALL COMPLY WITH THE PROVISIONS OF CHAPTER 8 FOR LEVEL 2. IN ADDITION TO CHAPTER 8 COMPLIANCE, ALL WORK SHALL COMPLY WITH CHAPTER 7.

ALTERATIONS LEVEL 2

INTERIOR FINISHES (803.4):
INTERIOR FINISHES TO BE INSTALLED IN THE PROPOSED AREA OF WORK WILL COMPLY WITH THE REQUIREMENTS OF THE MSBC. AS PER MSBC TABLE 803.11, THE FOLLOWING INTERIOR FINISH RATINGS ARE REQUIRED AT A MINIMUM: CORRIDORS: CLASS B; ROOMS AND ENCLOSED SPACES: CLASS C

FIRE PROTECTION (804.1):
THE EXISTING BUILDING IS NON–SPRINKLERED. THE AREA OF WORK WILL REMAIN NON–SPRINKLERED AND WILL COMPLY WITH THE REQUIREMENTS OF THE MSBC.

FIRE ALARM & DETECTION (804.4)
EXISTING FIRE ALARM SYSTEMS IN 708 & 710 ARE TO BE COMBINED INTO ONE OPERABLE SYSTEM

MEANS OF EGRESS (805)
THE NUMBER AND MEANS OF EGRESS WITHIN THE AREA OF WORK WILL MEET THE REQUIREMENTS OF THE MSBC.

EXIT SIGNS (805.8)
MEANS OF EGRESS EXIT SIGNAGE WITHIN THE AREA OF WORK WILL MEET THE REQUIREMENTS OF THE MSBC 780 CMR.

ACCESSIBILITY (806)
MEANS OF EGRESS EXIT SIGNAGE WITHIN THE AREA OF WORK WILL MEET THE REQUIREMENTS OF THE MSBC 780 CMR.

AREA OF WORK SUMMARY
Gross Building Area = 2,350 SF Gross Area of Work = 925 SF 925 SF < 50% of 2,350 SF < 50% complies with Alt Type 2

GRAPHIC LEGEND	
	36" Clear Egress Path
----	Remote Travel Distance

PROPOSED GROUND FLOOR OCCUPANCY SUMMARY

ROOM NAME	SF	OCC LOAD (SF)	OCCUPANCY LOAD
Kitchen/Bar	840	200	5
Dining (Indoor)	1,380		81
TOTAL (Interior)			86

PLUMBING FIXTURE ANALYSIS

86 TOTAL		WATER CLOSETS		URINALS		LAVATORIES	
		Required	Provided	Allowed	Provided	Required	Provided
MEN	43	1	2	1	0	1	2
WOMEN	43	2	2			1	2

NOTE: TWO (2) UNISEX ADA BATHROOMS & TWO (2) UNISEX BATHROOMS PROVIDED TO SATISFY PLUMBING FIXTURE REQUIREMENTS.

708-710 Broadway

Somerville, MA

STAMP/ARCHITECT
Emporium Design, LLC
Robert A. Stannell III, AIA
Commonwealth of Massachusetts
Registered Architect
Lic. #951897
54 West 39th Street
Floor 16
New York, New York 10018

708 Broadway
Somerville, MA 02144

MEP ENGINEER
CONSTRUCTION MANAGER
STRUCTURAL ENGINEER
CIVIL/ENVIRONMENTAL CONSULTANT
LAND SURVEYOR
LANDSCAPE ARCHITECT

REGISTERED ARCHITECT
ROBERT A. STANNELL III
No. 951897
MINGHAM
COMMONWEALTH OF MASSACHUSETTS

03.11.2020 - P.A.A. 4
11.26.2019 - P.A.A. 3
09.26.2019 - ISSUE FOR PERMIT

EMPORIUM DESIGN

CODE REVIEW

DRAWING NO. G-002.02 4

PROJECT SCALE 1/4" = 1'-0"
DATE 09.26.2019
SHEET 2 OF 6
PROJECT NO. 1905.00
WORK PHASE

Emporium Design, LLC
54 West 39th Street, Floor 16
New York, New York 10018