



A Tradition of Stewardship  
A Commitment to Service

**Planning, Building & Environmental Services**

1195 Third Street, Suite 210  
Napa, CA 94559  
www.countyofnapa.org

**David Morrison**  
Director

October 16, 2014

Darcy Meyer  
Johnson Lyman Architects  
1375 Locus Street #202  
Walnut Creek, CA 94596

Dear Ms. Meyer:

Subject: Plan Check for new food facility: The Corner Wine Bar.

This letter is in regards to the plans submitted on October 7, 2014 and all supporting documentation for the construction of the food facility located at 680 Main Street, Suite 600. Napa, CA. In order to complete the process of plan check the following information is needed.

1. **EQUIPMENT**
  - a. The specifications provided for the food equipment presented on page A1.2 does not match in model or equipment listed on page A1.2. Identify specification sheets with the corresponding item listed on page A1.2.
2. **DRY FOOD AND BEVERAGE STORAGE:**
  - a. The floor space required for dry food storage is 2 square feet of floor space per patron seat or 25% of the kitchen for facilities without onsite dining or whichever is greater. Your food facility presents a total of 70 patron seats. The required floor space of dry storage area is 140 sf. Identify in the plans the allocated floor space of dry storage to meet this condition.
3. **CLOTHING STORAGE:**
  - a. A room, enclosure, or designated area separate from toilet, food storage, food preparation, and utensil washing areas for employees' garments and personal belongings is not provided. Identify this area in the plans.
4. **LINEN STORAGE**
  - a. A room, enclosure, or designated area separate from toilet, food storage, food preparation, and utensil washing areas for linen storage is not provided. Identify this area in the plans.
5. **DUMP SINK:**
  - a. A dump sink is required in the bar for the disposal of the drinks from the customers. This sink must drain to a floor sink via a legal air gap.

6. WATER SUPPLY:
  - a. The specification for the tank water heater was not provided. The tank water heater that will meet the needs of the food facility must provide 244 gallons per hour of hot water at 120F recovery rate at a temperature rise of 50F: 135501 BTU or 30 Kw.
7. WATER AND SEWAGE DISPOSAL:
  - a. Illustrate the fate the waste water to be generated from the food preparation sink and dump sink. The waste water from the equipment shall discharge through an air gap into a floor sink.
8. EXHAUST HOODS AND DUCTS:
  - a. Provide the hood calculation sheet.
9. DOORS:
  - a. All doors must be provided with self-closing devices.
10. RESTROOMS:
  - a. The plans illustrate that the employees' bathrooms are existent. Provide finishes for walls, floors and ceilings. Please be aware that employees' bathrooms' floors must continue up the wall at least 4 inches with a  $\frac{3}{8}$ -inch radius cove.
  - b. There must be at least one separate toilet facility for men and one separate toilet facility for women.
  - c. These facilities must:
    - (1) Have doors that are well fitting and self-closing.
    - (2) Have handwashing lavatories provided within or adjacent to toilet rooms that are equipped with hot and cold water through a mixing faucet.
    - (3) Have liquid or powder soap and sanitary towels or hot air blowers provided at handwashing facilities in permanently installed single-service dispensing devices.
  - d. Patron restrooms shall be so situated that patrons do not pass through food preparation, food storage, or utensil washing areas.

Please provide the above information with the attached application and the re-submittal fee of \$96.00. If you have any questions, contact me at 707-259-8602.

Sincerely,

Aura Quecan, M.S., R.E.H.S.  
Environmental Health Specialist II

cc: Dan Kavarian, Chief Building Official. City of Napa

Enclosure