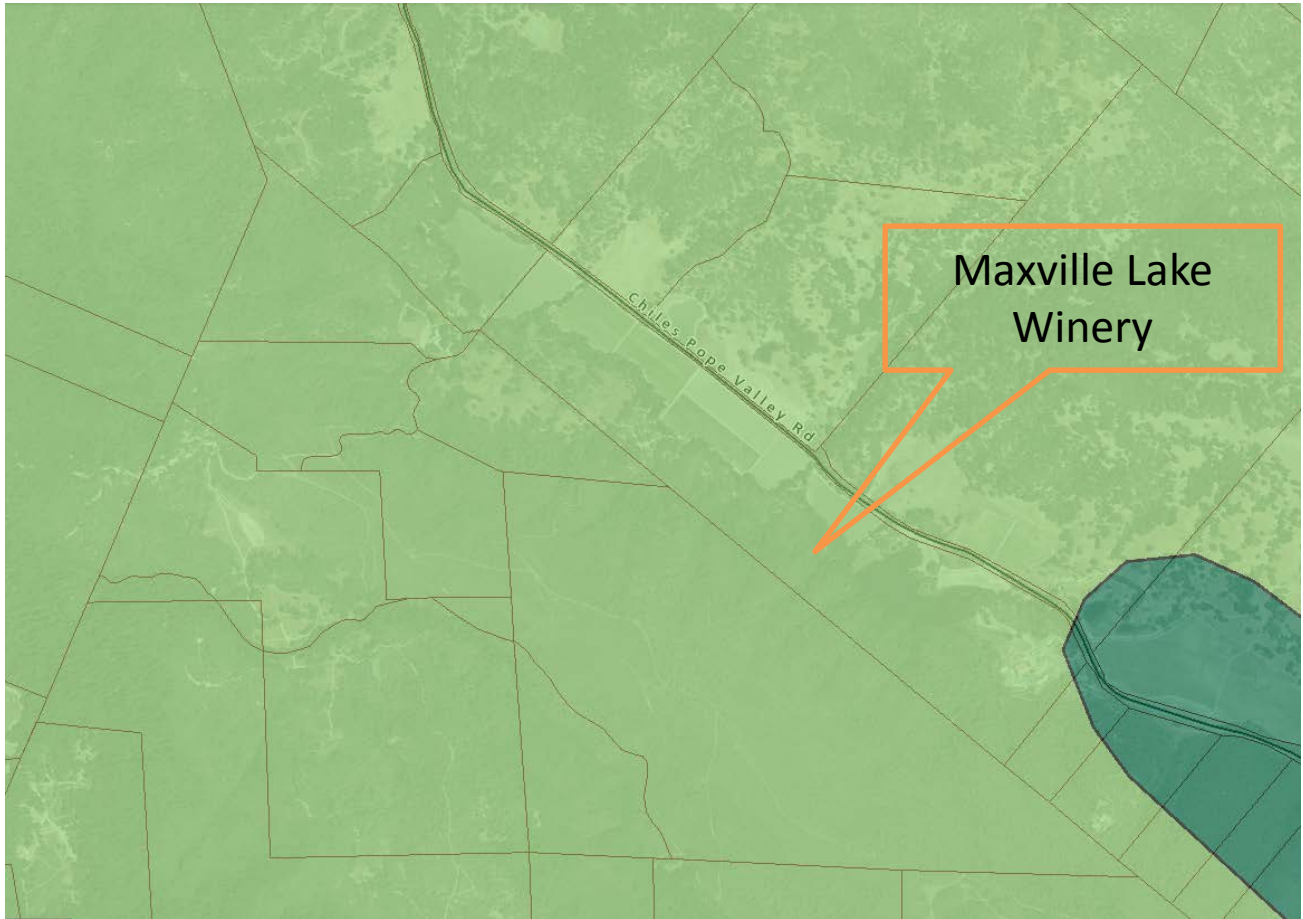


“G”

Graphics

NAPA COUNTY LAND USE PLAN 2008 – 2030



LEGEND



URBANIZED OR NON-AGRICULTURAL

- Study Area
- Cities
- Urban Residential*
- Rural Residential*
- Industrial
- Public-Institutional
- Napa Pipe Mixed Use

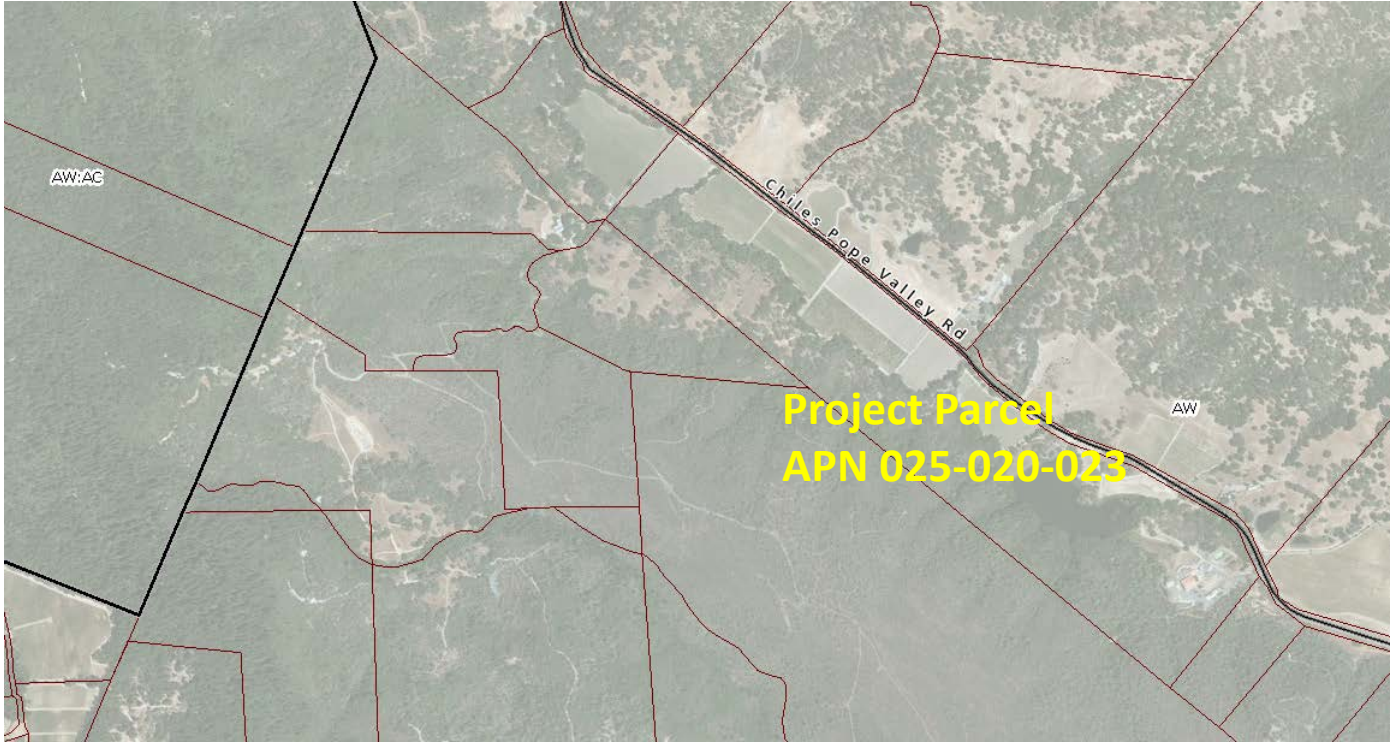
OPEN SPACE

- Agriculture, Watershed & Open Space
- Agricultural Resource

TRANSPORTATION

- Mineral Resource
- Limited Access Highway
- American Canyon ULL
- City of Napa RUL
- Landfill - General Plan
- Road
- Airport
- Railroad
- Airport Clear Zone

* See Action Item AG/LU-114.1 regarding agriculturally zoned areas within these land use designations



LEGEND

- Zoning
- Parcels

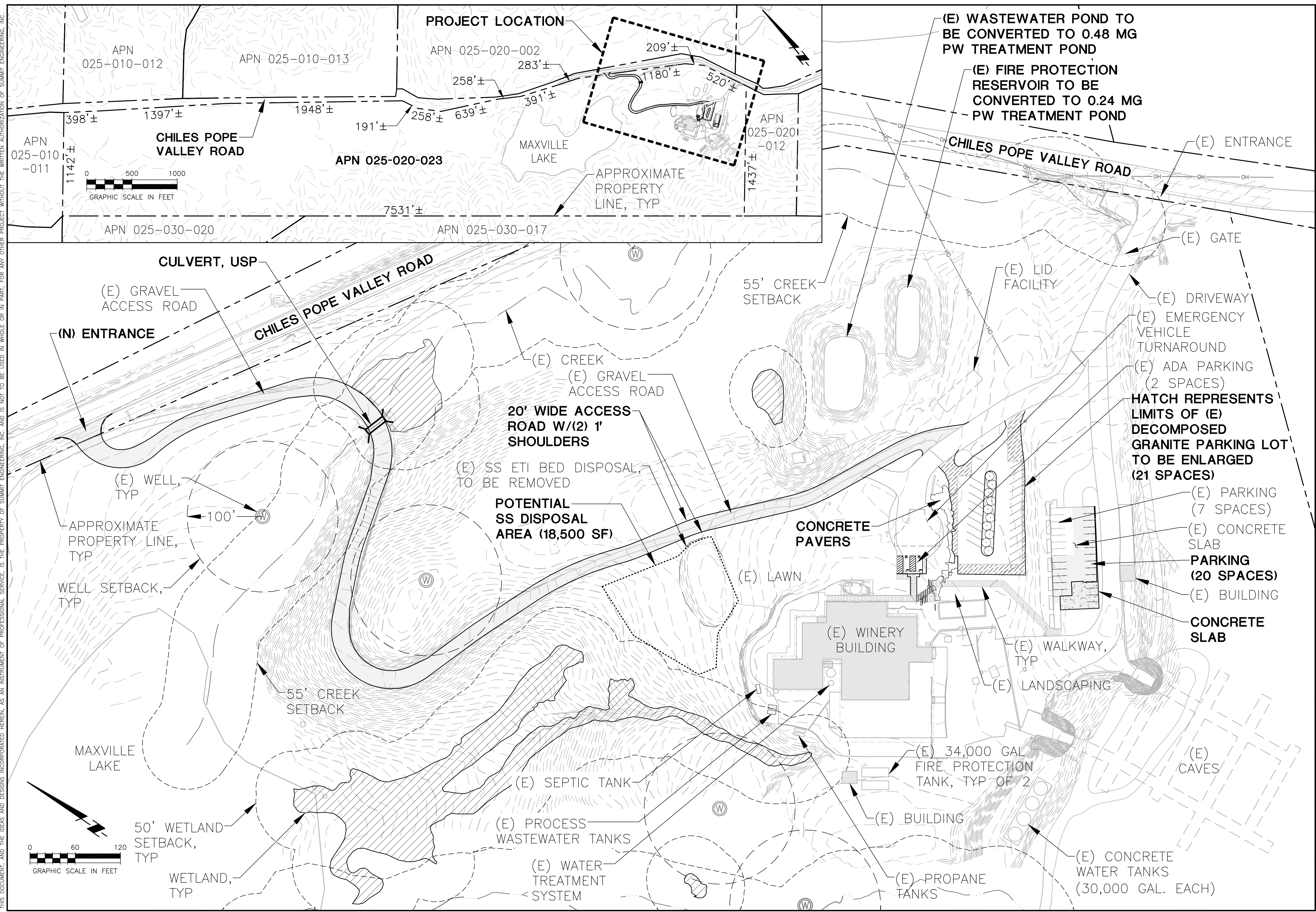


ZONING MAP



Existing Conditions

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MAXVILLE LAKE WINERY
 4105 CHILES POPE VALLEY ROAD
 ST. HELENA, CA
 APN 025-020-023

MAXVILLE LAKE WINERY
OVERALL SITE PLAN

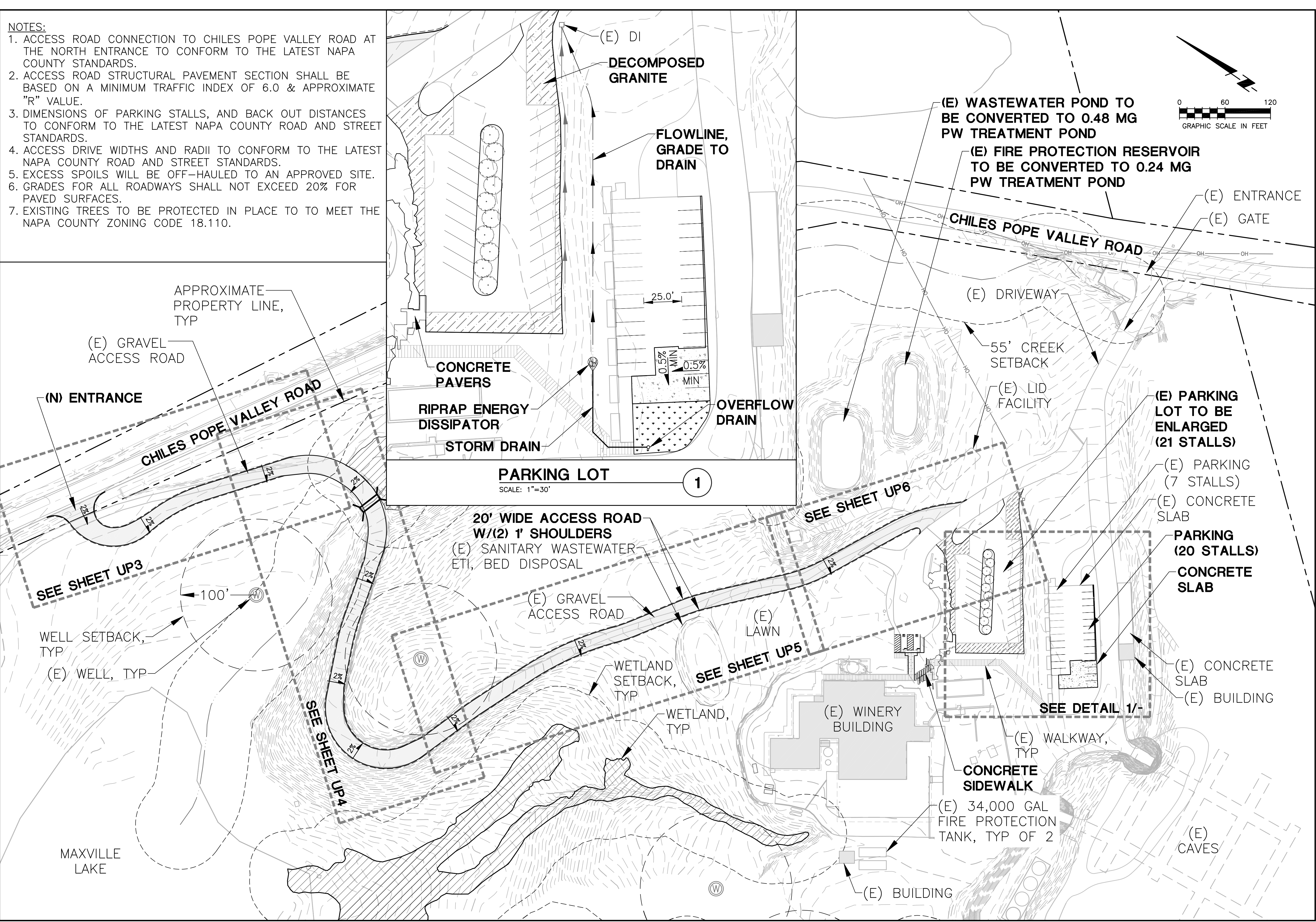
2017-05-30	PERMIT SUBMITTAL
2017-09-14	PERMIT SUBMITTAL
2017-12-15	PERMIT SUBMITTAL

DATE: 2017-05-30
 JOB NO: 2015052
 SCALE: AS SHOWN
 DRAWN: TAF
 CHECKED: CIP/TCS

SHEET **UP1**

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- NOTES:**
1. ACCESS ROAD CONNECTION TO CHILES POPE VALLEY ROAD AT THE NORTH ENTRANCE TO CONFORM TO THE LATEST NAPA COUNTY STANDARDS.
 2. ACCESS ROAD STRUCTURAL PAVEMENT SECTION SHALL BE BASED ON A MINIMUM TRAFFIC INDEX OF 6.0 & APPROXIMATE "R" VALUE.
 3. DIMENSIONS OF PARKING STALLS, AND BACK OUT DISTANCES TO CONFORM TO THE LATEST NAPA COUNTY ROAD AND STREET STANDARDS.
 4. ACCESS DRIVE WIDTHS AND RADII TO CONFORM TO THE LATEST NAPA COUNTY ROAD AND STREET STANDARDS.
 5. EXCESS SPOILS WILL BE OFF-HAULED TO AN APPROVED SITE.
 6. GRADES FOR ALL ROADWAYS SHALL NOT EXCEED 20% FOR PAVED SURFACES.
 7. EXISTING TREES TO BE PROTECTED IN PLACE TO TO MEET THE NAPA COUNTY ZONING CODE 18.110.



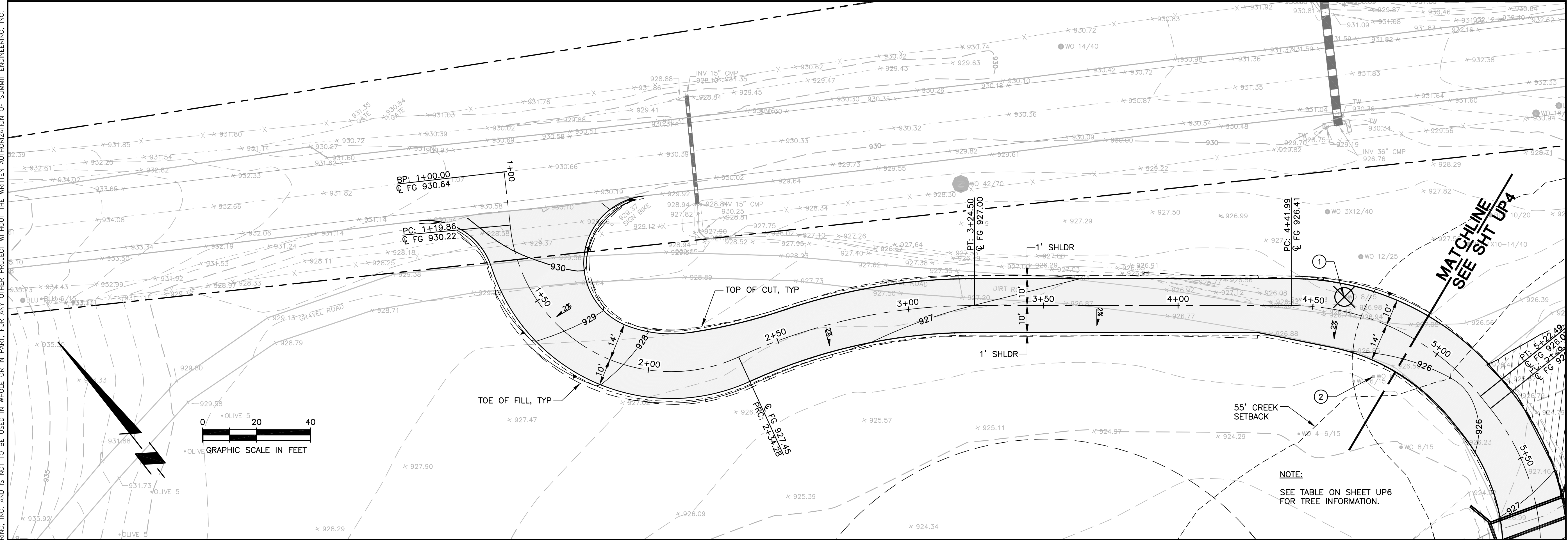
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MAXVILLE LAKE WINERY
 GRADING AND DRAINAGE PLAN

2017-05-30	PERMIT SUBMITTAL
2017-09-14	PERMIT SUBMITTAL
2017-12-15	PERMIT SUBMITTAL
DATE:	2017-05-30
JOB NO.:	2015052
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ABBREVIATIONS:

- CL CENTERLINE
- BP BEGINNING POINT
- (E) EXISTING
- EG EXISTING GROUND
- ELEV ELEVATION
- FG FINISH GRADE
- GB GRADE BREAK
- HP HIGH POINT
- LP LOW POINT
- PC POINT OF CURVE
- PCC POINT OF COMPOUND CURVE
- PRC POINT OF REVERSE CURVE
- PT POINT OF TANGENCY
- PVI POINT OF VERTICAL INTERSECTION
- SHLDR SHOULDER
- SHT SHEET
- STA STATION
- TYP TYPICAL

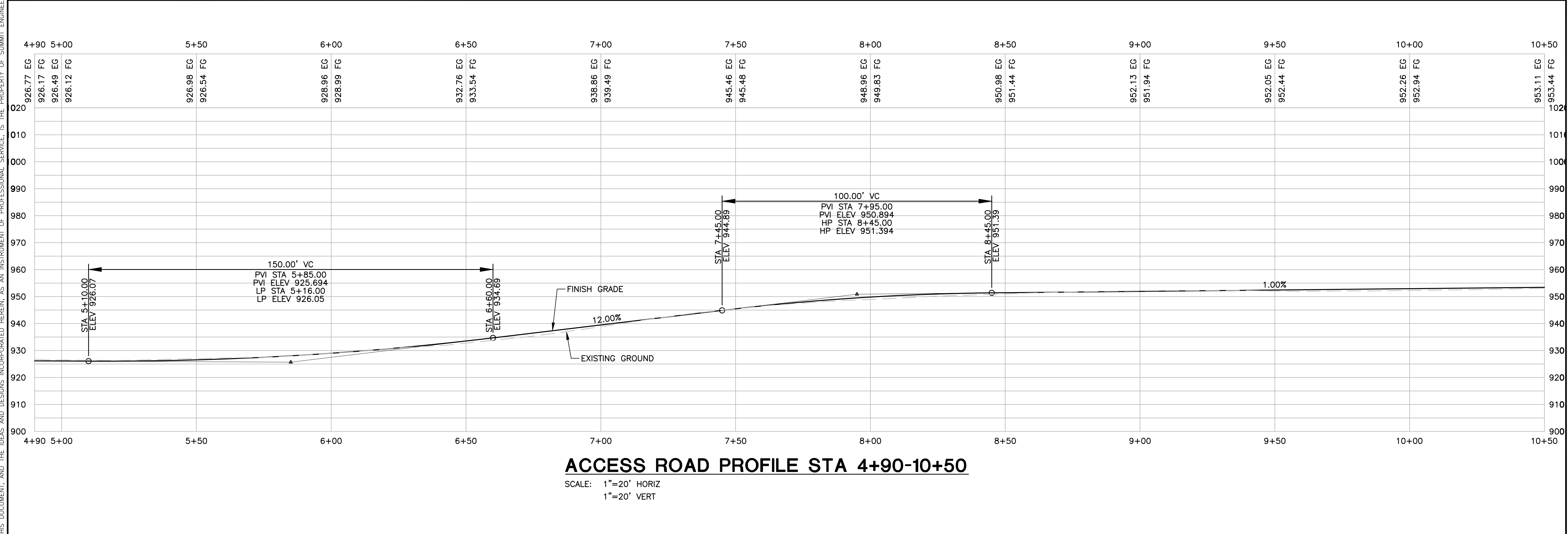
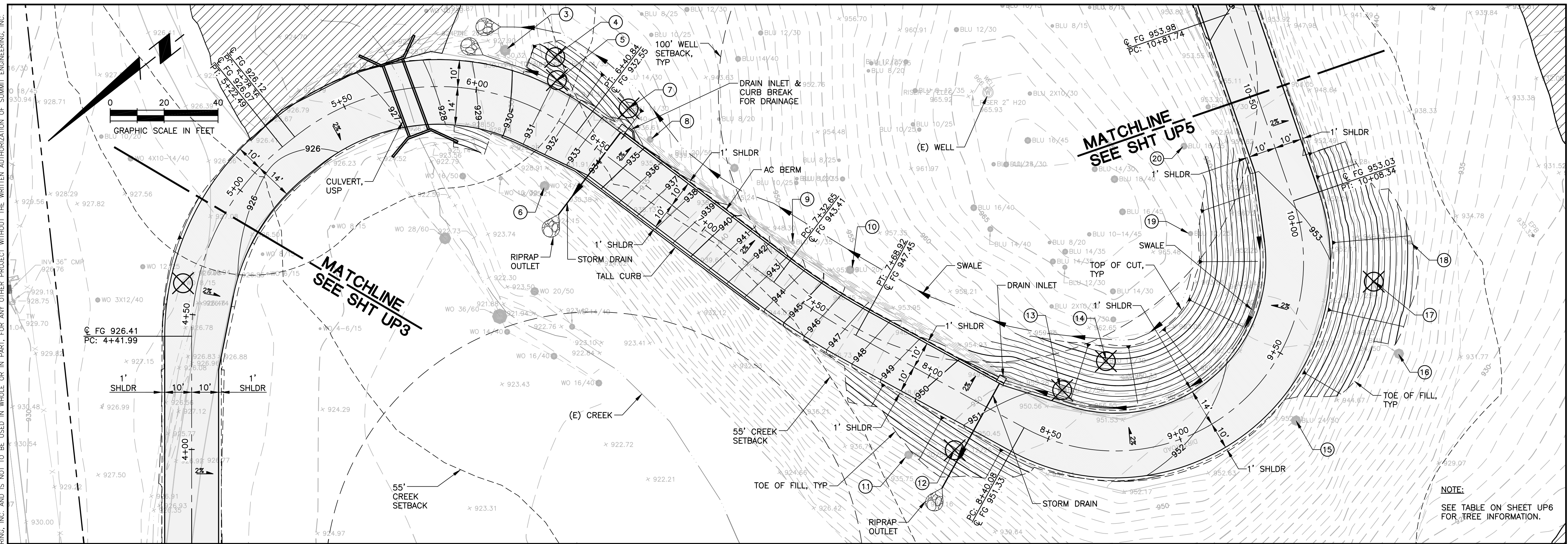


ACCESS ROAD PROFILE STA 1+00-4+90

SCALE: 1"=20' HORIZ
1"=20' VERT

2017-09-14	PERMIT SUBMITAL
2017-12-15	PERMIT SUBMITAL
DATE:	2017-09-14
JOB NO:	2015052
SCALE:	AS SHOWN
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ACCESS ROAD PROFILE STA 4+90-10+50

SCALE: 1"=20' HORIZ
1"=20' VERT

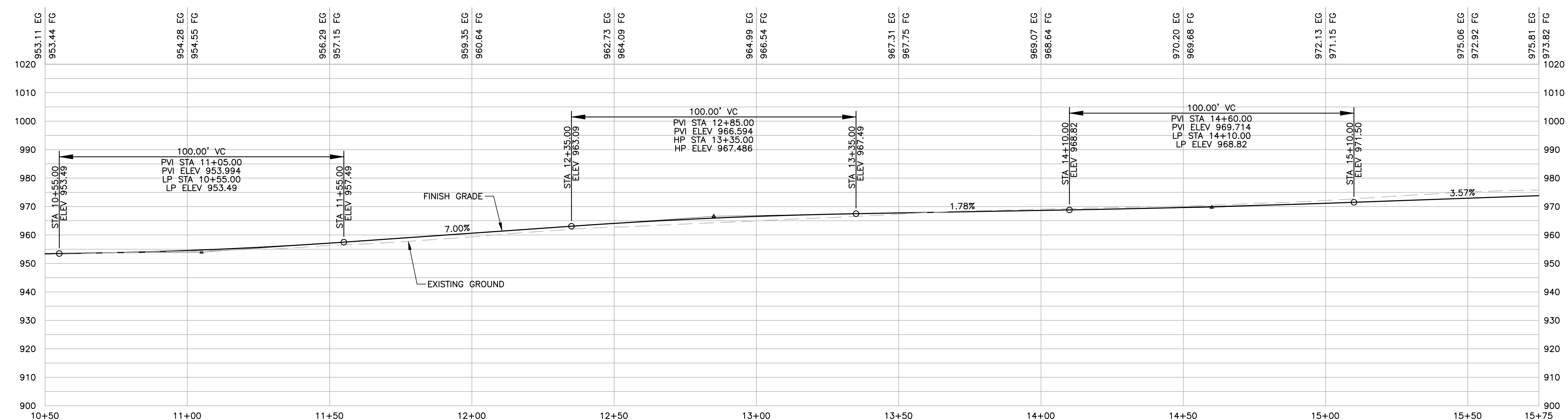
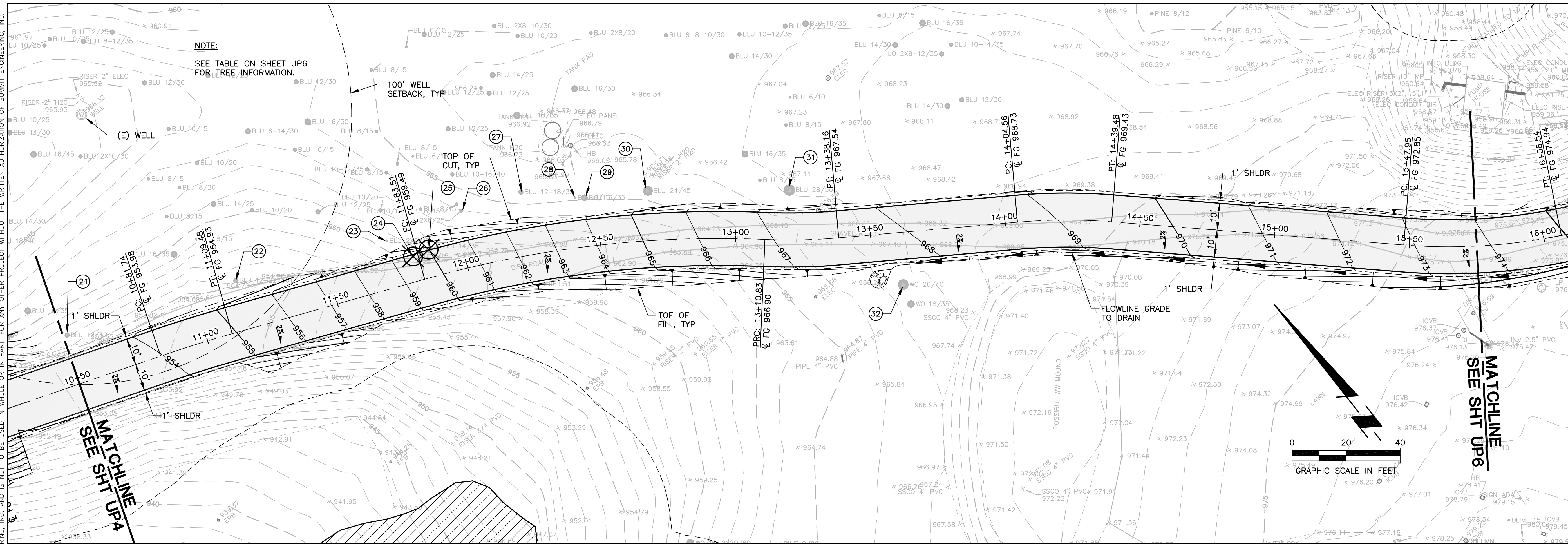
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APN 025-020-023

MAXVILLE LAKE WINERY
ACCESS ROAD
GRADING AND DRAINAGE PLAN

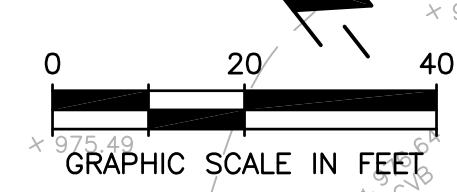
2017-09-14	PERMIT SUBMITAL
2017-12-15	PERMIT SUBMITAL
DATE:	2017-09-14
JOB NO:	2015052
SCALE:	AS SHOWN
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SHEET	UP4

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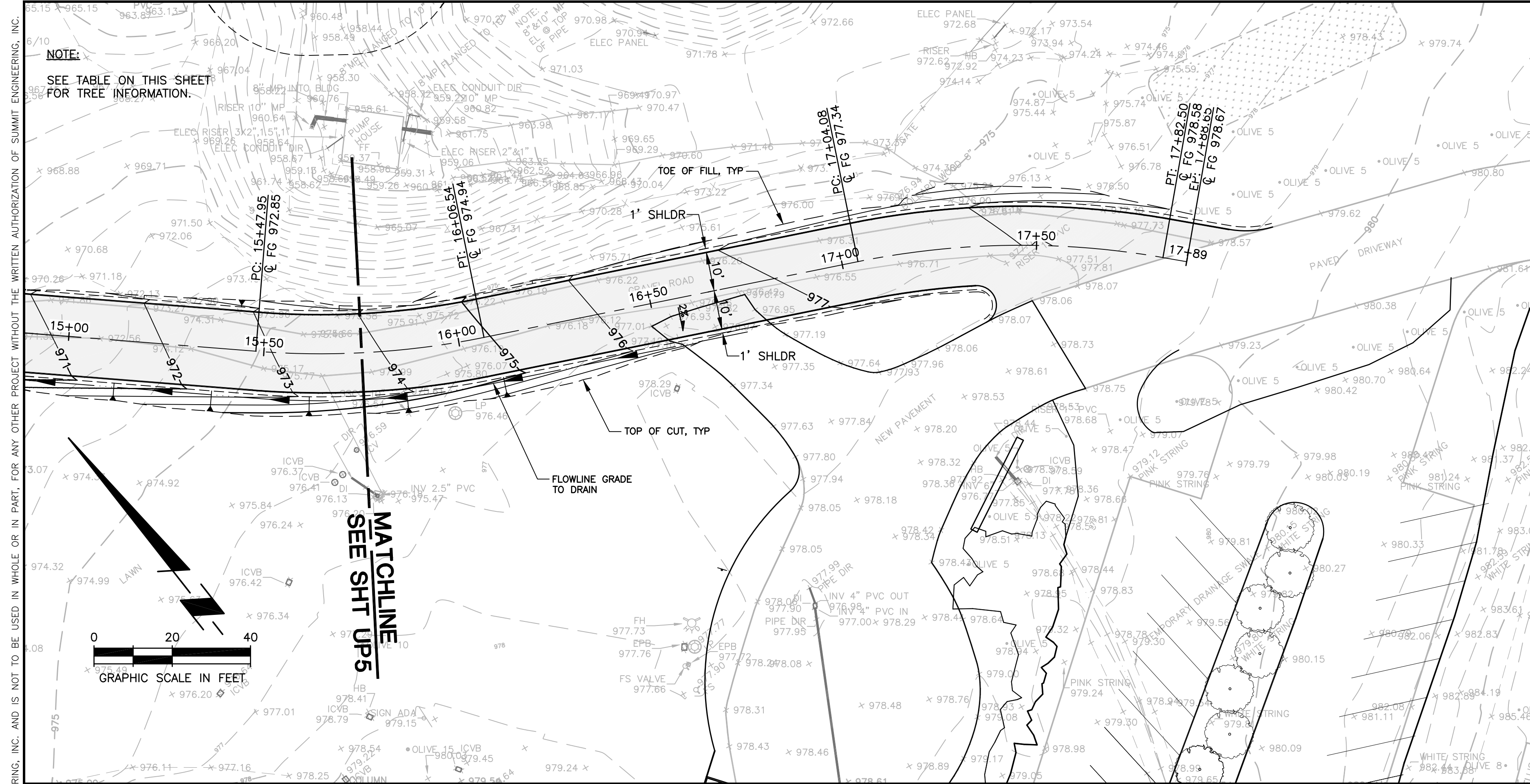


ACCESS ROAD PROFILE STA 10+50-15+75
 SCALE: 1"=20' HORIZ
 1"=20' VERT

NOTE:
 SEE TABLE ON SHEET UP6
 FOR TREE INFORMATION.

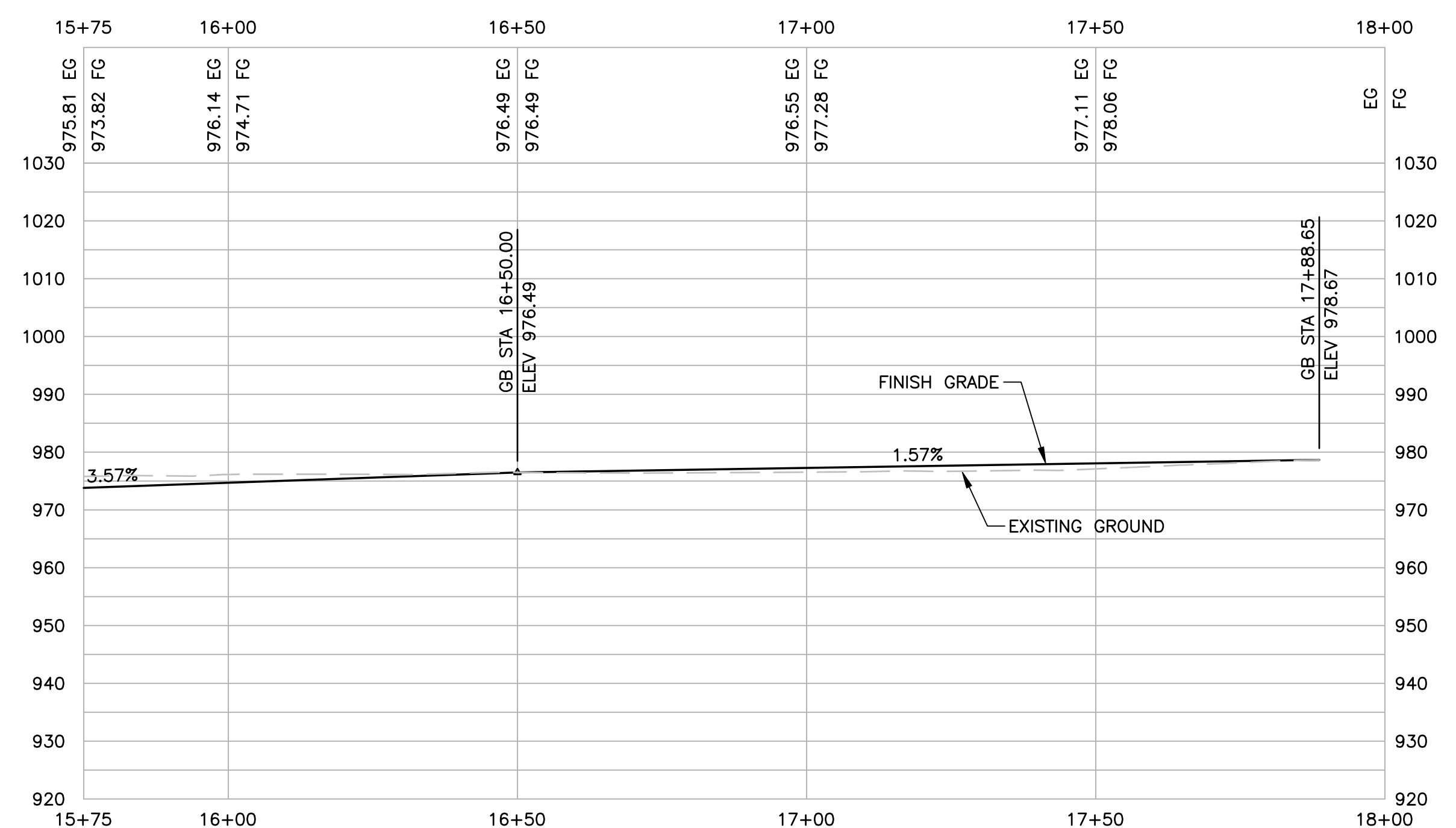


2017-09-14	PERMIT SUBMITTAL
2017-12-15	PERMIT SUBMITTAL
DATE: 2017-09-14	
JOB NO: 2015052	
SCALE: AS SHOWN	
DRAWN: TAF	
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SHEET	UP5



#	TREES - NATIVE SPECIES OVER 6" DIA	
1	8"Ø WHITE OAK	REMOVE OR REPLANT
2	8"Ø WHITE OAK	TO REMAIN, SEE NOTE 2
3	26"Ø PINE	TO REMAIN, SEE NOTE 2
4	10"Ø BLUE OAK	REMOVE OR REPLANT
5	14"Ø BLUE OAK	REMOVE OR REPLANT
6	24"Ø WHITE OAK	TO REMAIN, SEE NOTE 2
7	14"Ø BLUE OAK	REMOVE OR REPLANT
8	16"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
9	10"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
10	20"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
11	20"Ø WHITE OAK	TO REMAIN, SEE NOTE 2
12	12"Ø WHITE OAK	REMOVE OR REPLANT
13	22"Ø BLUE OAK	REMOVE OR REPLANT
14	12"Ø BLUE OAK	REMOVE OR REPLANT
15	24"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
16	24"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
17	10"Ø WHITE OAK	REMOVE OR REPLANT
18	10", 2x20"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
19	12"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
20	16"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
21	12"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
22	12", 22"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
23	2x6"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
24	8"Ø BLUE OAK	REMOVE OR REPLANT
25	14"Ø BLUE OAK	REMOVE OR REPLANT
26	2x8"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
27	12", 18"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
28	6"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
29	16"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
30	24"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
31	28"Ø BLUE OAK	TO REMAIN, SEE NOTE 2
32	26"Ø WHITE OAK	TO REMAIN, SEE NOTE 2

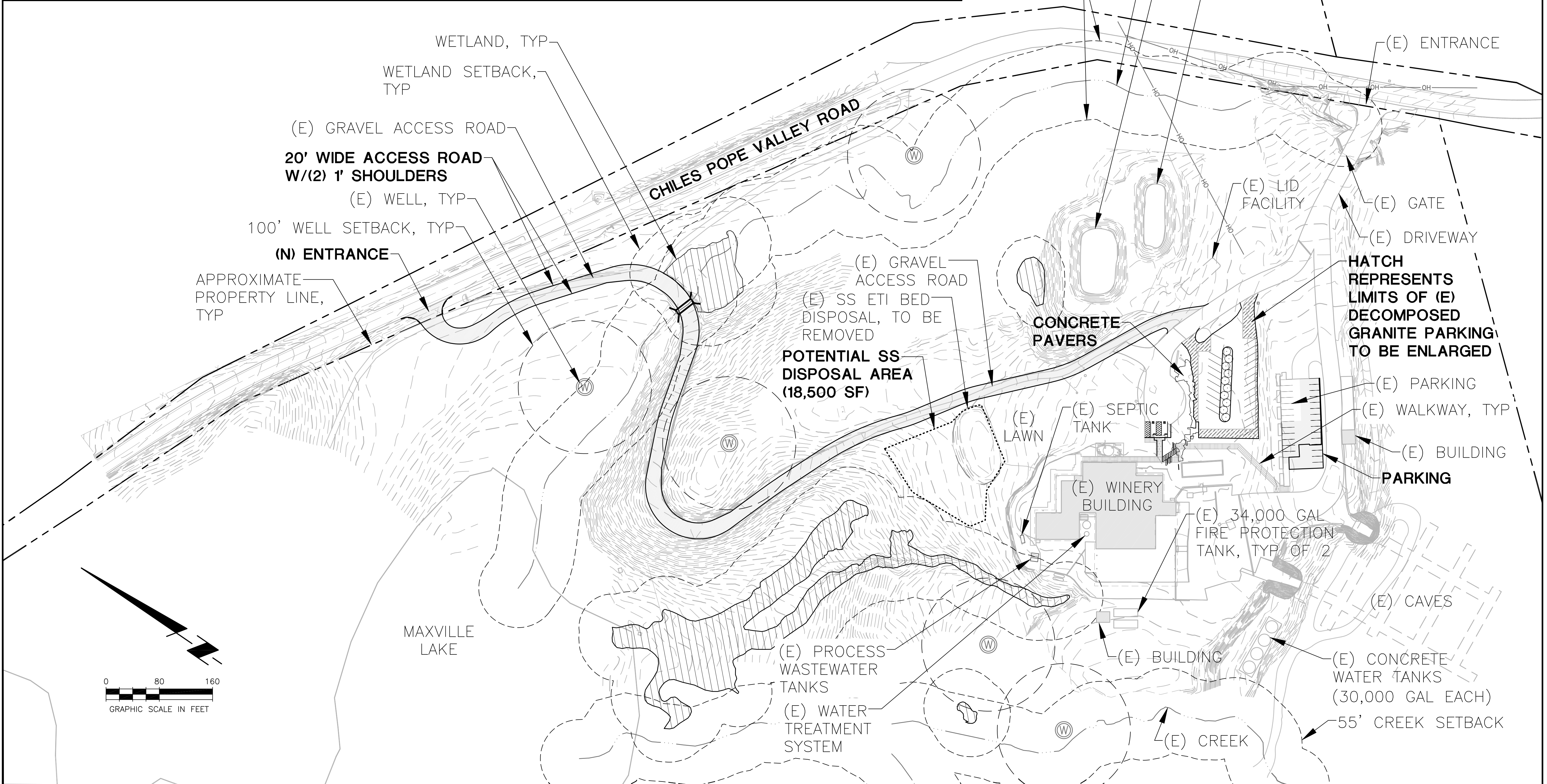
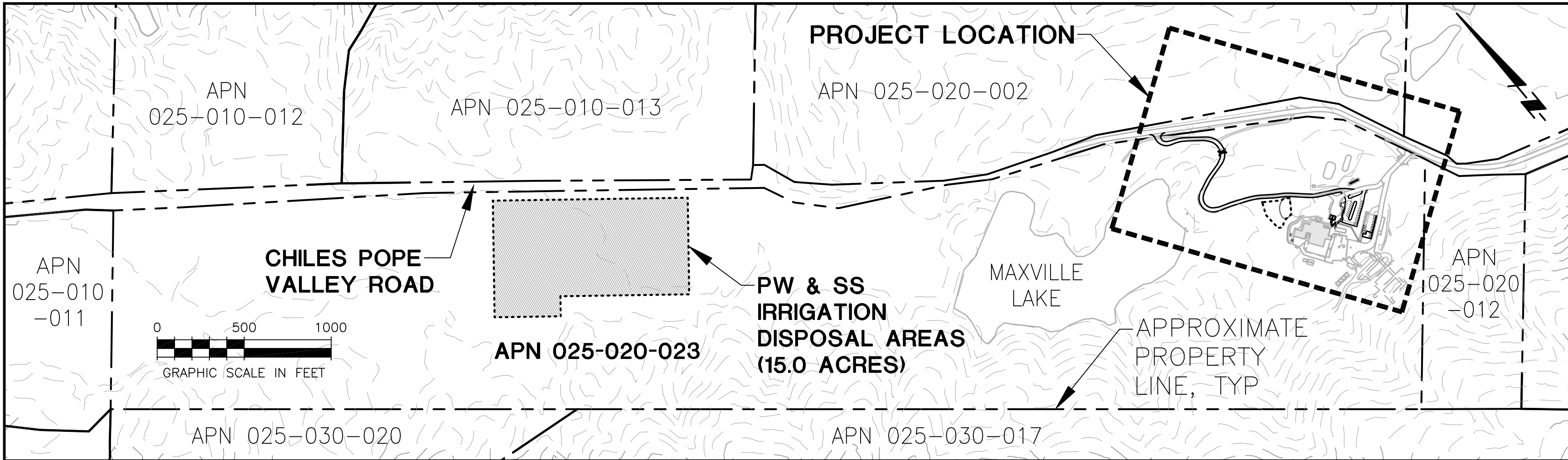
- NOTES:
- TREE TYPE, LOCATION AND SIZE PROVIDED BY SURVEYOR.
 - TREE PROTECTION GUIDELINES TO BE PROVIDED BY AN ARBORIST FOR ALL TREES NOTED TO REMAIN WITHIN PROJECT AREA.



ACCESS ROAD PROFILE STA 15+75-17+88.65
 SCALE: 1"=20' HORIZ
 1"=20' VERT

2017-09-14	PERMIT SUBMITTAL
2017-12-15	PERMIT SUBMITTAL
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SHEET	

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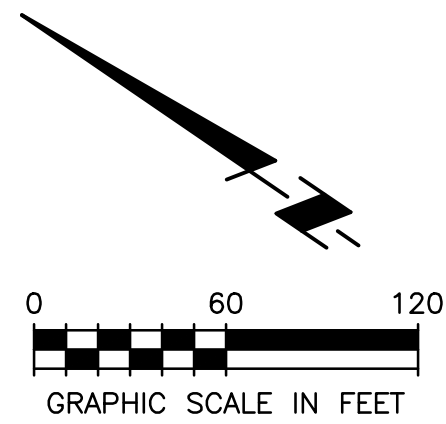
MAXVILLE LAKE WINERY
WASTEWATER SITE PLAN

2017-05-30	PERMIT SUBMITTAL
2017-09-14	PERMIT SUBMITTAL
2017-12-15	PERMIT SUBMITTAL

DATE: 2017-05-30
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 DRAWN: TAF
 CHECKED: CIP/CL
 SHEET


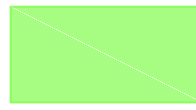
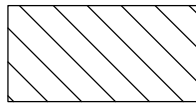
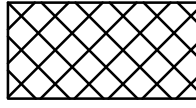
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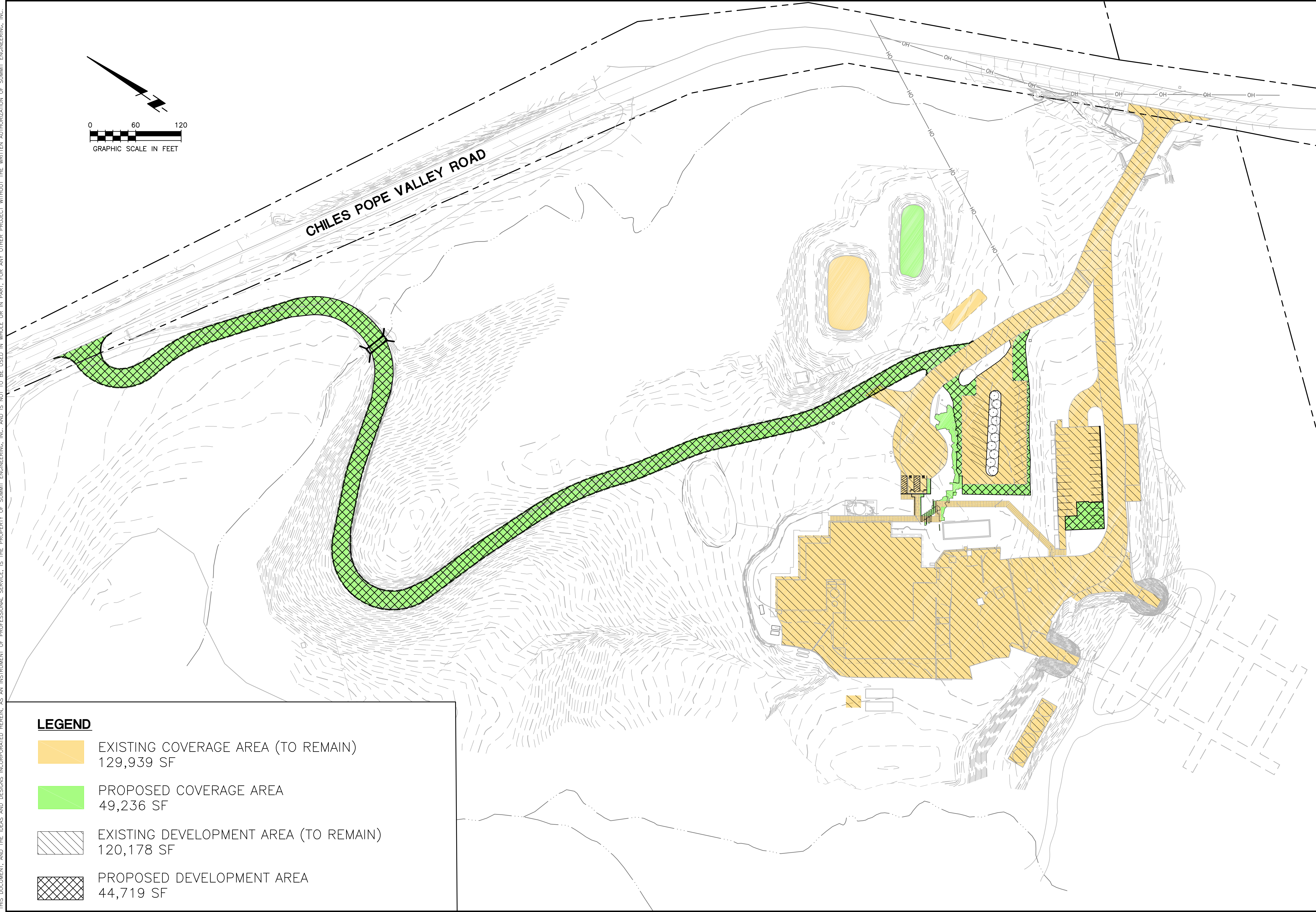
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CHILES POPE VALLEY ROAD

LEGEND

-  EXISTING COVERAGE AREA (TO REMAIN)
129,939 SF
-  PROPOSED COVERAGE AREA
49,236 SF
-  EXISTING DEVELOPMENT AREA (TO REMAIN)
120,178 SF
-  PROPOSED DEVELOPMENT AREA
44,719 SF



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 APN 025-020-023

MAXVILLE LAKE WINERY
 EXISTING & PROPOSED
 COVERAGE AND
 DEVELOPMENT AREAS

2017-05-30	PERMIT SUBMITTAL
2017-09-14	PERMIT SUBMITTAL
2017-12-15	PERMIT SUBMITTAL

DATE: 2017-05-30
 JOB NO: 2015052
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SHEET **UP8**

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MAXVILLE LAKE WINERY USE PERMIT

4105 CHILES POPE VALLEY ROAD ST. HELENA, CALIFORNIA

MAXVILLE LAKE WINERY USE PERMIT
-
4105 CHILES POPE VALLEY ROAD ST. HELENA, CA.
JOB #1509.10



COVER SHEET

Revisions		
	DATE	DESCRIPTION
△	02/17/17	SUBMITTAL TO COUNTY
△		
△		
△		
△		
△		
△		
△		

Date: 02/06/2017
Job Captain: CC

Sheet
C10

6/1/2017 9:35:08 AM

ABBREVIATIONS

ACOUS. Acoustical	FRM Family Room	REF Refrigerator
A.D. Area Drain	FRO Furnished by Owner	REINF Reinforced
ADJ. Adjacent	FNH French Hd Hinged	RESIL Resilient
AFV Above Fin Fir	FDN Foundation	REQD Required
AFW Arched Fixed Window	FX Flex-frame window with fixed glazing	RM Room
AGGR. Aggregate	GB Grab Bar	RO Rough Opening
AL. Aluminum	GC Contractor	RS Rough Sawn
ALT. Alternate	GI Galv. Steel	RSL Rainwater Leader
∠ Angle	GA Gauge	
APPROX. Approximate	GALV Galv. Steel	
AR Awning Window	GA Hot Dip Galvanized	
ARCH. Architectural	GRN Green	
ASPH. Asphalt	GSFP Gas Fireplace	
AW Awning Window	GSF Galvanized	
B. Bath	GSMT Galvanized Sheet Metal	
BD. Board	GYP Gypsum	
BDRM. Bedroom	H. Hall	
BM. Beam	HB Hose Bib	
BI. BI Fold Door	HC Handicapped	
BITUM. Bituminous	HD Head	
BL. Block	HDS Hot Dip Galv. Steel	
BLDG. Building	HDR Header	
BLDG. Bottom	HDND Hardwood	
BS. Backsplash	HFL Head Flashing	
BSPD. Baseboard	HR Horizontal	
C. Carpet	HRT Horiz. Slider Window	
CH. Channel	HTR Heater	
CAB. Cabinet	HN Hot Water	
CASE. Casement Window	ICN Including Inside Dim. or Dia.	
C.B. Catch Basin	ID Insulation	
CBC. Cal. Bldg Code	INSUL Insulation	
CBM. Cement	JB Junction Box	
CAF. Countersink & Fill	JO. Joint	
CAF. Casement Floor Bd.	KIT Kitchen	
CF. Ceramic Tile	L. Lining	
CFM. Cubic Ft Per Min.	LAM Laminated	
CL. Center Line	LAV. Lavatory	
CLS. Ceiling	LVR. Louver Door	
CL. Closet	MB Machine Bolt	
CO. Clean Out	MBATH Master Bath	
COMB. Combination	MBRM Master Bedroom	
CONC. Concrete	M.C. Medicine Cabinet	
CONN. Connection	MEMB Membrane	
CONT. Continuous	MFG Manufacturer	
CONTR. Counter	MIL Millimeter	
CT. Ceramic Tile	MIN. Minimum	
CVG. Clear Vertical Grain	MIRR. Mirror, Temp. Glass	
CW. Cold Water	M.O. Masonry Opening	
CY. Cubic Yards		
∅ Diameter or Round Diameter		
D. Dryer		
DF. Douglas Fir		
DH. Double Hung		
DIM. Dimension		
DIR. Direction		
DISP. Dispenser or Disposer		
DN. Downspout		
DR. Dining Room		
DR. Door		
DS. Drip		
DTL. Drip		
DWSHR. Dishwasher		
DWS. Drawing		
(E) Existing		
(ER) Existing Relocated		
EA. Each		
ELEV. Elevation		
E.P. Electrical Panel		
EQ. Equal Distance		
EXP JT. Expansion Joint		
EXIST. Existing		
FAU. Forced Air Furnace Unit		
FBO. Furnished by Owner		
FD. Floor Drain		
FDN. Foundation		
FE. Fire Extinguisher		
FF. Finished Face or Floor		
FFE. Finished Floor Elev.		
FHS. Flat Head		
FIN. Finish		
FL. Flashing		
FLR. Floor		
FOC. Face of Concrete		
FOS. Face of Stud		
FR. Fire Rated		
FRDR. French Door		

PROJECT DATA

ALL CONSTRUCTION SHALL COMPLY WITH THE ADOPTED ORDINANCES AND POLICIES OF THE GOVERNING AGENCY, THE COUNTY OF NAPA AND THE LATEST ADOPTED EDITIONS OF THE FOLLOWING:

CALIFORNIA BUILDING CODE 2016 CBC
CALIFORNIA PLUMBING CODE 2016 CPC
CALIFORNIA MECHANICAL CODE 2016 CMC
CALIFORNIA FIRE CODE 2016 CFC
CALIFORNIA ELECTRICAL CODE 2016 CEC

JOB CARD SHALL BE POSTED IN A CONSPICUOUS PLACE ON THE SITE AND READILY AVAILABLE FOR SIGNATURES.

TYPE OF CONSTRUCTION & OCCUPANCY GROUP:
CONSTRUCTION TYPE: VB (FULLY-SPRINKLERED)
OCCUPANCY TYPE: A2/B/F2/L/S1/S2
AFN: 025-020-023

ZONING: AW
FIRE HAZARD ZONE: MODERATE

BUILDING AREAS:
(E) PERMITTED WINERY LOWER FLOOR: 25,766 SQ. FT.
(E) PERMITTED WINERY UPPER FLOOR: 3,065 SQ. FT.
TOTAL (E) PERMITTED TOTAL WINERY SQ. FT.: 28,831 SQ. FT.

(E) WINE CAVE SQ. FT.: 22,988 SQ. FT.

PARKING:
(E) TOTAL ON-SITE PARKING SPACES: 30 SPACES
(N) TOTAL ON-SITE PARKING SPACES: 50 SPACES
TOTAL NO. OF (N) ACCESSIBILITY PARKING SPACES: 2 SPACES

WINERY COVERAGE AND ACCESSORY/PRODUCTION RATIO
WINERY DEVELOPMENT AREA:
(E) 121,540 S.F./2.79 ACRES
(N) 165,614 S.F./3.8 ACRES

WINERY COVERAGE: 179,426 S.F./4.12 ACRES = 1.8% OF PARCEL
PRODUCTION FACILITY:
(E) 12,546 S.F. @24.3% OF PRODUCTION FACILITY
(N) 12,061 S.F. @23.4% OF PRODUCTION FACILITY

PROJECT SCOPE

PERMIT #17484 UP ISSUED IN 1998 AUTHORIZED THE CONVERSION OF A EXISTING LODGE BUILDING ORIGINALLY BUILT FOR THE FORMER SUMMER CAMP (BAR 49 RANCH) TO A WINERY.

THE BAR-49 RANCH WAS A NON-PROFIT SUMMER CAMP FOR BOYS AND GIRLS, AGED SIX TO FIFTEEN. IT OPERATED FROM THE 1950'S THROUGH THE 1970'S. THE FORMER LODGE NOW WINERY IS A SINGLE STORY, RANCH STYLE BUILDING.

THE APPROVED PRODUCTION LEVEL IS 59,000 GALLONS ANNUALLY OVER ANY CONSECUTIVE THREE (3) YEAR PERIOD, NOT TO EXCEED 65,000 GALLONS. THE CURRENT APPLICANTS ARE REQUESTING AN INCREASE IN PRODUCTION TO 240,000 GALLONS ANNUALLY TO PROCESS ESTATE-GROWN FRUIT PRODUCED ON THE EXISTING BEAR-AND NON-BEARING VINEYARDS, AS WELL AS VINEYARD FRUIT UNDER CONTRACT.

THE PROPOSED PRODUCTION LEVELS CORRESPOND TO THE WINERY'S 5-YEAR GROWTH PROGRAM. THE EXISTING VISITATION AND MARKETING PROGRAM WILL ALSO INCREASE DUE TO ITS REMOTE LOCATION. THE WINERY INTENDS TO EMPHASIZE AND ENHANCED MARKETING PLAN RATHER THAN RELYING ON DAILY VISITATION TO PROMOTE ITS WINES.

NO SIGNIFICANT CHANGES TO EITHER THE INTERIOR OR EXTERIOR HAVE BEEN MADE TO THE BUILDING SINCE IT WAS FIRST BUILT IN THE 1970'S. PERMITS TO REFRESH THE INTERIOR OF THE WINERY AND RECONFIGURE THE EXISTING PARKING AREA WERE ISSUED IN 2016.

THE CURRENT PROPOSAL INCLUDES UPGRADES TO THE EXISTING LANDSCAPING. PORTIONS OF THE EXISTING CAVES WILL BE CONVERTED TO ACCESSORY USE WITHOUT ANY CHANGE IN SQUARE FOOTAGE.

INFRASTRUCTURE IMPROVEMENTS INCLUDE THE AFOREMENTIONED NEW DRIVEWAY ENTRANCE, CONVERSION OF AN EXISTING STORAGE POND TO A WASTEWATER TREATMENT POND, AND REQUIRED WATER STORAGE, FIRE SUPPRESSION SYSTEM AND WASTEWATER TREATMENT AND DISPOSAL FACILITIES.

DESIGNATION OF AB2004 WINE CONSUMPTION AREAS, USE OF EXISTING OUTDOOR PATIO AREAS AS PART OF THE VISITATION PROGRAM AND ENHANCEMENT OF ON-SITE LANDSCAPING IS ALSO PROPOSED AS PART OF THIS PERMIT MODIFICATION.

PROJECT TEAM

PROPERTY OWNER:
OWNER: KOKO NOR CORPORATION
ADDRESS: 4105 CHILES POPE VALLEY RD.
CITY/STATE ST. HELENA, CALIFORNIA
ZIP CODE: 94574
CONTACT: ANNIE NU OR ANTHONY HSU
PH: 707.965.9378
EMAIL: anu@maxvillelakewines.com
ahsu@maxvillelakewines.com

LAND USE & PLANNING CONSULTANT
NAME: LAND USE PLANNING SERVICES
ADDRESS: 2425 KENFREW STREET
CITY/STATE: NAPA, CA 94458
ZIP CODE: 94458
CONTACT: JEFF REDDING
PHONE: 707.235.1315
EMAIL: JREDDINGAIC@COMCAST.NET

ARCHITECT
NAME: CRAIKER ARCHITECTS & ASSOC.
ADDRESS: 3154 BROWNS VALLEY ROAD
CITY/STATE NAPA, CALIFORNIA
ZIP CODE: 94558
CONTACT: CHRIS CRAIKER, AIA
ERIC FORRESTALL, PROJ. MGR.
707.224.5060
PH: chris@craiker.com
eric@craiker.com

CIVIL ENGINEER:
NAME: SUMMIT ENGINEERING, INC.
ADDRESS: 465 AVIATION BLVD, STE 200
CITY/STATE SANTA ROSA, CALIFORNIA
ZIP CODE: 95403
CONTACT: YI YANG, S.E.
PH: 707.521.0715, EXT. 156
EMAIL: yj@summit-er.com

BIOLOGICAL ENGINEERS
NAME: WRA, INC.
ADDRESS: 2169-S EAST FRANCISCO BLVD.
CITY/STATE SAN RAFAEL, CALIFORNIA
ZIP CODE: 94903
CONTACT: DANIEL CHASE
PH: 415.524.1252, CELL: 707.396.5045
EMAIL: CHASE@WRA-CA.COM

CULINARY CONSULTANT
NAME: GARY JENANYAN
ADDRESS: PO. BOX 24
CITY/STATE OAKVILLE, CALIFORNIA
ZIP CODE: 94903
CONTACT: GARY JENANYAN
PH: 707.226.6366, CELL: 707.363.8234
EMAIL: GARY@JENANYANDESIGN.COM

ACCESSORY/PRODUCTION RATIO

2016 PERMITTED WINERY ACCESSORY & PRODUCTION RATIO TABLE	
2016 PERMIT LOWER FLOOR PRODUCTION FACILITY SQ. FT.	14615
2016 PERMIT UPPER FLOOR PRODUCTION FACILITY SQ. FT.	1484
2016 PERMIT LOWER FLOOR ACCESSORY AREA SQ. FT.	11839
2016 PERMIT UPPER FLOOR ACCESSORY AREA SQ. FT.	1466
TOTAL 2016 PERMIT WINERY AREA SQ. FT.	29404
1998 WINERY CAVES AREA SQ. FT. (PRODUCTION AREA)	22,988
TOTAL WINERY + WINE CAVES AREA SQ. FT.	52,392
ACCESSORY/PRODUCTION FACILITY AREA RATIO (%)	34.0%

2017 USE PERMIT WINERY ACCESSORY & PRODUCTION RATIO TABLE	
2017 USE PERMIT LOWER FLOOR PRODUCTION FACILITY SQ. FT.	14997
2017 USE PERMIT UPPER FLOOR PRODUCTION FACILITY SQ. FT.	1538
2017 USE PERMIT LOWER FLOOR ACCESSORY AREA SQ. FT.	11457
2017 USE PERMIT UPPER FLOOR ACCESSORY AREA SQ. FT.	1363
TOTAL 2017 USE PERMIT WINERY AREA SQ. FT.	29355
1998 WINERY CAVES AREA SQ. FT. (PRODUCTION AREA)	20,919
2017 WINE CAVE DINING & LIBRARY ARE SQ. FT. (ACCESSORY AREA)	2069
TOTAL WINERY + WINE CAVES AREA SQ. FT.	52,343
ACCESSORY/PRODUCTION FACILITY AREA RATIO (%)	39.8%

VICINITY MAP



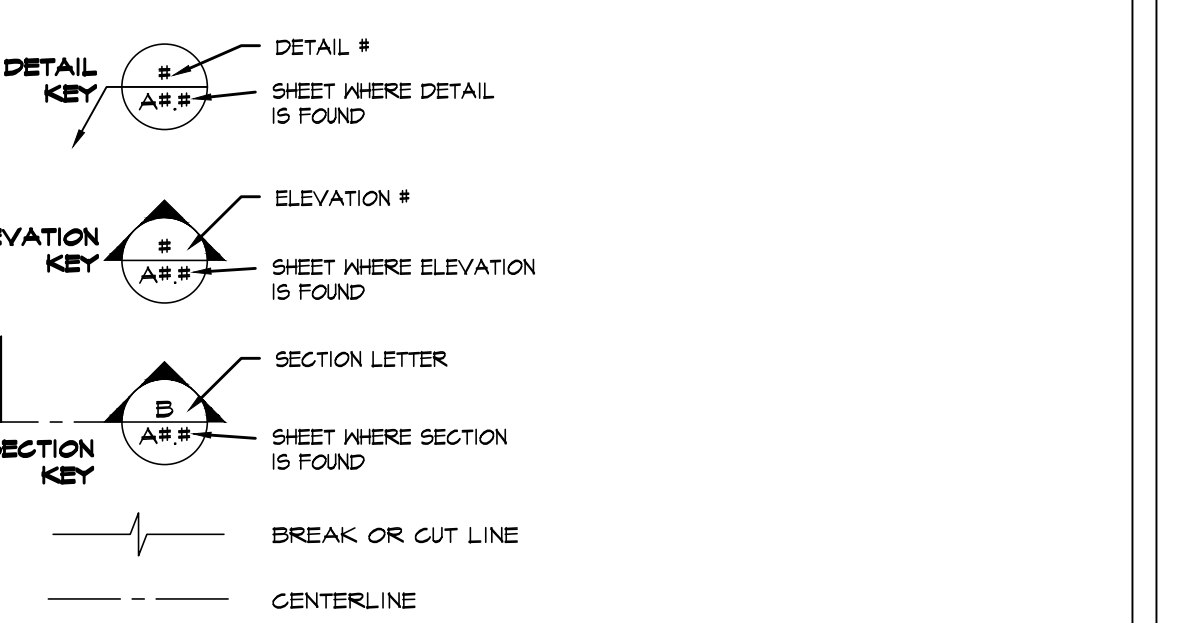
DRAWING INDEX

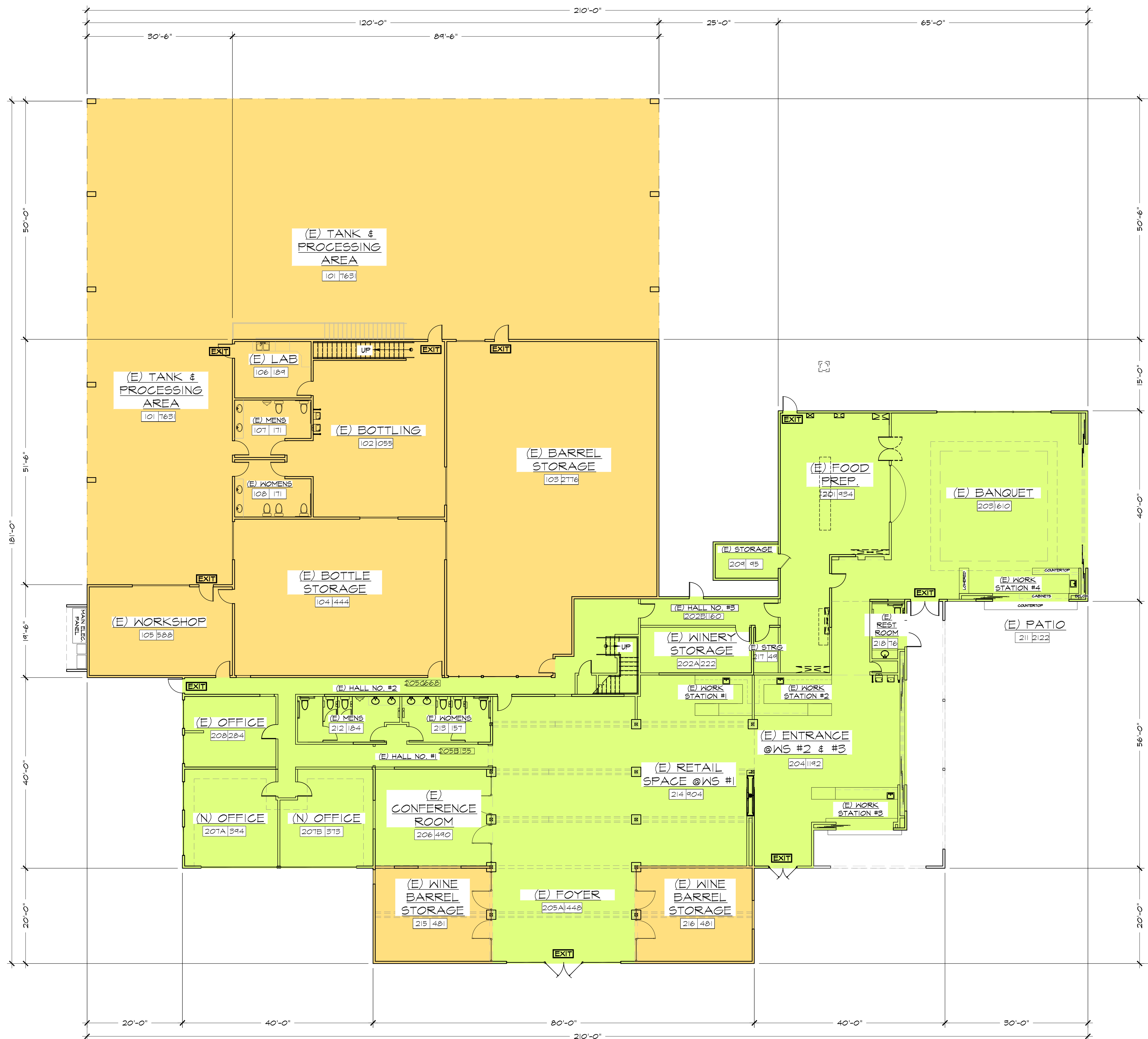
CIVIL
UP1 OVERALL SITE PLAN
UP2 GRADING & DRAINAGE PLAN
UP3 WASTEWATER SITE PLAN
UP4 EXISTING & PROPOSED COVERAGE & DEVELOPMENT AREAS PLAN

ARCHITECTURAL DRAWINGS
C1.0 COVER SHEET
A1.0 (E) 2016 PERMITTED LOWER FLOOR PLAN
A1.1 (E) 2016 PERMITTED UPPER FLOOR PLAN
A2.0 (N) 2017 USE PERMIT PROPOSED LOWER FLOOR PLAN
A2.1 (N) 2017 USE PERMIT PROPOSED UPPER FLOOR PLAN
A3.0 (E) 1998 PERMITTED WINE CAVE
A3.1 (N) 2017 USE PERMIT PROPOSED WINE CAVE PLAN
A4.1 (E) PERMITTED EAST & NORTH ELEVATIONS
A4.2 (E) PERMITTED WEST & SOUTH ELEVATIONS
A4.3 (N) PROPOSED EAST & NORTH ELEVATIONS
A4.4 (N) PROPOSED WEST & SOUTH ELEVATIONS
A5.1 (E) ROOF PLAN

FOOD SERVICE
K1.0 FOOD SERVICE EQUIPMENT FLOOR PLAN
K1.1 FOOD SERVICE EQUIPMENT SCHEDULE
K1.2 FOOD SERVICE EQUIPMENT NOTES
K2.0 FOOD SERVICE EQUIPMENT ELECTRICAL PLAN
K3.0 FOOD SERVICE EQUIPMENT PLUMBING PLAN

DRAWING SYMBOLS





(E) 2016 PERMITTED LOWER FLOOR PLAN
SCALE: 3/32" = 1'-0"

MAXVILLE LAKE WINERY USE EXISTING LOWER OCCUPANCY TABLE				
ROOM NO.#	ROOM DESCRIPTION	ACCESSORY USE (SQ. FT. NET)	PRODUCTION FACILITY (NET SQ. FT.)	NOTES
101	TANK & PROCESSING AREA		7631	LARGE METAL TANK WINE PROCESSING AREA
102	BOTTLING AREA		1055	WINERY BOTTLING PRODUCTION FACILITY
103	TANK & BARREL STORAGE		2776	METAL TANKS & WOOD BARREL STORAGE
104	BOTTLE & BARREL STORAGE		1444	WOOD BARREL & GLASS BOTTLE STORAGE
105	WORKSHOP		558	WINE FACILITIES WORKSHOP - NO HEAVY MACHINERY
106	LABORATORY		189	WINE LABORATORY
201	FOOD PREP. AREA	934		ROOM SF. INCREASE, DBL. SINK MOVED, PASS THRU ADDED TO BANQUET ROOM; OCC. TYPE & LOAD REV.
202A	WINERY STORAGE	222		ROOM SF DECREASED
202B	HALLWAY NO.3	160		(N) HALL TO PROVIDE EGRESS/TRAVEL TO UPPER FLOOR & 2ND EXIT FOR FOOD PREP. W/EMERG. EXIT DOOR
203	BANQUET	1610		ROOM SF. DECREASED, REDESIGNED/RENAMED WORKSTATION #4
204	ENTRANCE @BARS #2 & #3	1192		RENAMED BARS #2 & #3 TO WORKSTATIONS
205A	FOYER	1448		ROOM SF. DECREASED (REMOVED HALLWAYS SF & OCC. LOAD); STAIRCASE REDESIGNED DUE TO (E) STRUCTURAL CONDITIONS & CHANGED DOOR FROM HALLWAY TO FOYER TO POCKET DOOR.
205B	HALLWAY #1	135		(E) HALLWAY (PREVIOUSLY ACCOUNTED FOR AS PART OF FOYER)
205C	HALLWAY #2	668		OCC. TYPE & LOAD REV., CHG. WALLS @DOORS TO FIXED GLASS & FLIPPED DOOR SWING
206	CONFERENCE ROOM	490		OCC. TYPE & LOAD REV., CHG. WALLS @DOORS TO FIXED GLASS & FLIPPED DOOR SWING
207A	OFFICE	394		PREVIOUSLY ADMINISTRATIVE OFFICE; NEW WINDOWS AT BUILDING FRONT
207B	OFFICE	373		
208	OFFICE	284		(N) 42' HT. PONY WALL
209	STORAGE	95		ROOM SF DECREASED TO CORRECT FIELD CONDITIONS; OCCUPANCY TYPE & LOAD REV.
211	PATIO	2122		OCC. TYPE & LOAD REVISED
214	RETAIL SPACE @BAR #1	904		OCC. LOAD REVISED; BAR #1 RENAMED TO WORKSTATION, FIREPLACE REDESIGNED
215	WINE BARREL STORAGE		481	DOOR SWING FLIPPED, OCC. LOAD REVISED
216	WINE BARREL STORAGE		481	DOOR SWING FLIPPED, OCC. LOAD REVISED; DBL. EGRESS DOORS REMOVED
217	STORAGE	49		ROOM SF. DECREASED; OCC. TYPE & LOAD REVISED

ACCESSORY OCCUPANT LOAD TABLE		
107	PRODUCTION AREA MENS RESTROOMS	171
108	PRODUCTION AREA WOMANS RESTROOM	171
212	WINERY MENS RESTROOM	184
213	WINERY WOMANS RESTROOM	157
218	WINERY UNI-SEX RESTROOM	76

2016 PERMITTED WINERY ACCESSORY & PRODUCTION RATIO TABLE	
2016 PERMIT LOWER FLOOR PRODUCTION FACILITY SQ. FT.	14615
2016 PERMIT UPPER FLOOR PRODUCTION FACILITY SQ. FT.	1484
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ACCESSORY/PRODUCTION LEGEND

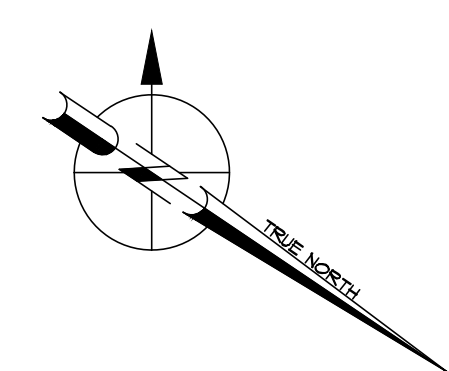
ACCESSORY USE AREA

PRODUCTION FACILITY USE AREA

ROOM LABEL

100 | 1500 → SPACE SQ. FT.

→ ROOM NUMBER



Craiker Associates
Architects & Planners
AIA Inc
3154 Browns Valley Road
Napa, CA. 94558
707.224.5060
FAX. 707.257.3742
craiker.com

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-
4105 CHILES POPE VALLEY ROAD
ST. HELENA, CA.
JOB #1509.10



(E) 2016 PERMITTED LOWER FLOOR PLAN

Revisions

DATE	DESCRIPTION
02/21/17	SUBMITAL TO COUNTY

Date: 02/06/2017
Job Captain: CC

Sheet
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JOB #1509.10



(E) 2016 PERMITTED UPPER FLOOR PLAN

Revisions

DATE	DESCRIPTION
02/21/17	SUBMITTAL TO COUNTY

Date: 02/06/2017
Job Captain: CC

Sheet
A.I.I.

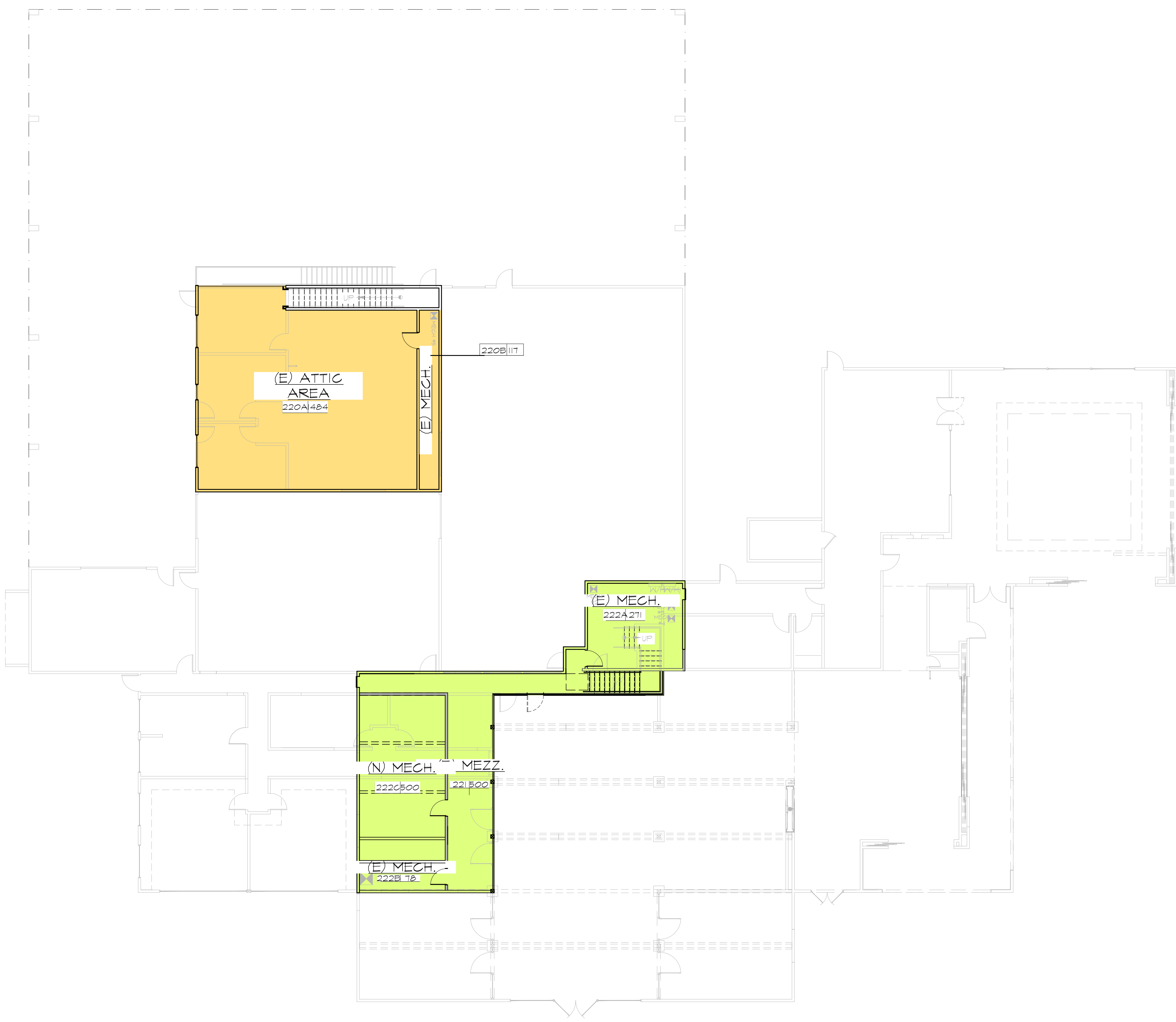
EXISTING UPPER OCCUPANCY TABLE

ROOM NO. #	ROOM DESCRIPTION	ACCESSORY USE (SQ. FT. NET)	PRODUCTION FACILITY (NET SQ. FT.)	NOTES
220A	(E) ATTIC AREA		1484	WINERY PRODUCTION STORAGE/ATTIC AREA; FOR STORAGE OF SPARE PARTS TO WINERY TANKS, WINERY SHIPPING BOXES, ETC... (OPEN TO BELOW PRODUCTION AREA) ACCESS ONLY THRU STAIRCASE IN BOTTLING AREA & OUTSIDE SCAFFOLDING PLATFORM
220B	(E) MECH. RM. #3	117		(E) MECH. RM. #3 REMAINS
221	MEZZANINE	500		(E) MEZZANINE OVERLOOKING LOWER FLOOR FOYER AREA
222A	UPPER FLOOR MECH. RM. #1	271		(E) WINERY MECHANICAL HVAC UNIT ROOM
222B	UPPER FLOOR MECH. RM. #2	78		(E) MECHANICAL CLOSET & STORAGE
222C	UPPER FLOOR MECH	50		(E) MECHANICAL CLOSET & STORAGE

Note: Per Section 1004.1.1.1: Intervening spaces or accessory area where occupants egress from one or more rooms, area or spaces through others, the design occupant load shall be the combined occupant load of interconnected

2016 PERMITTED WINERY ACCESSORY & PRODUCTION RATIO TABLE

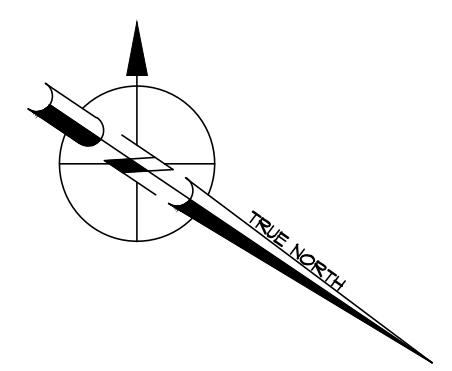
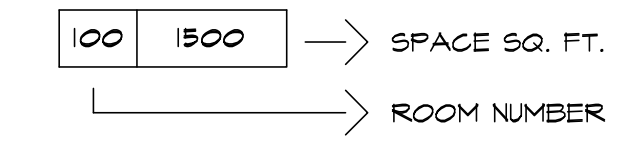
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ACCESSORY/PRODUCTION LEGEND

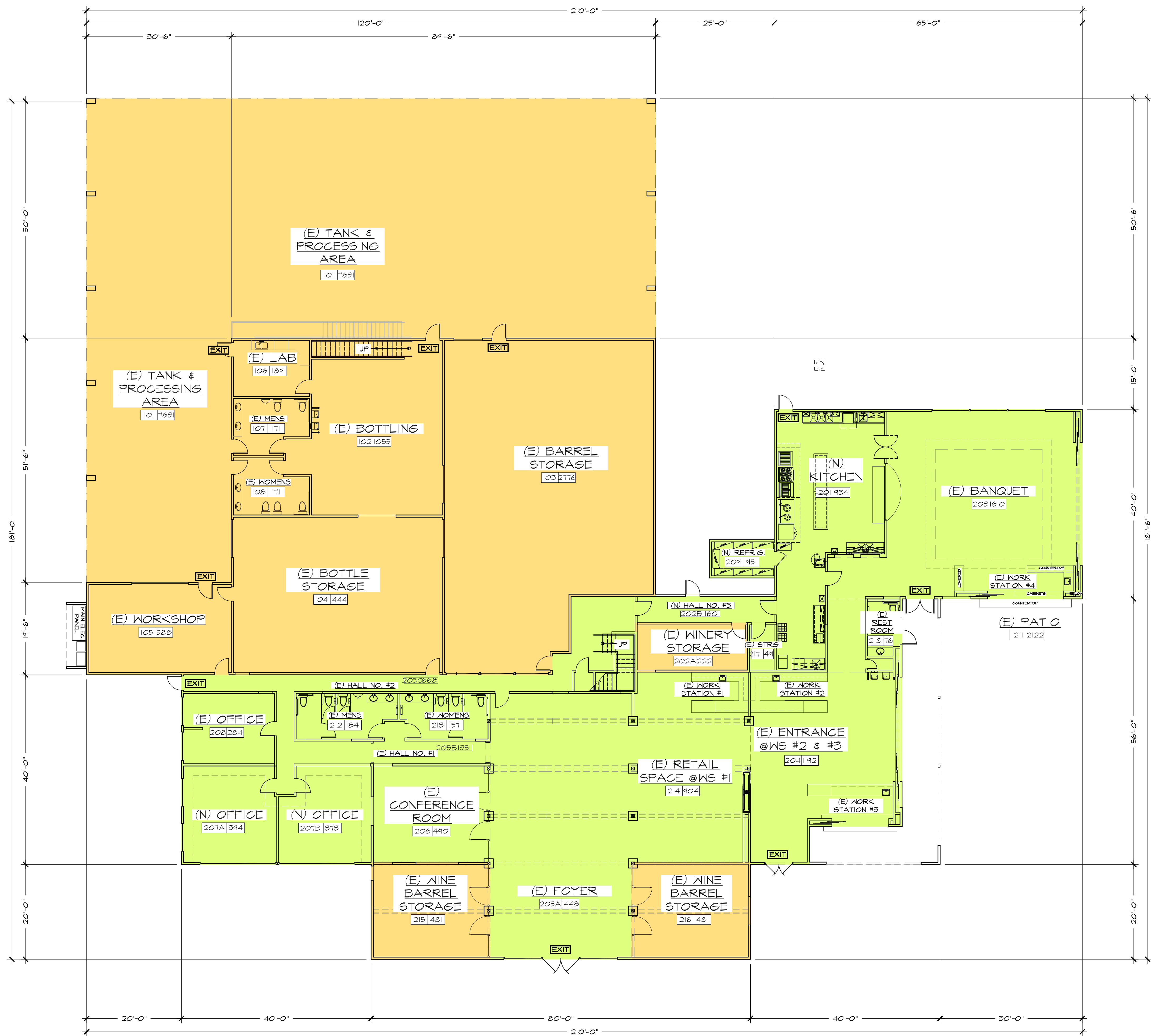
- ACCESSORY USE AREA
- PRODUCTION FACILITY USE AREA

ROOM LABEL



(E) 2016 PERMITTED UPPER FLOOR PLAN
SCALE: 3/32" = 1'-0"

6/1/2017 9:40:30 AM



(N) 2017 USE PERMIT PROPOSED LOWER FLOOR PLAN
 SCALE: 3/32" = 1'-0"

MAXVILLE LAKE WINERY USE PERMIT LOWER OCCUPANCY TABLE				
ROOM NO.#	ROOM DESCRIPTION	ACCESSORY USE (SQ. FT. NET)	PRODUCTION FACILITY (NET SQ. FT.)	NOTES
101	TANK & PROCESSING AREA		7631	LARGE METAL TANK WINE PROCESSING AREA
102	BOTTLING AREA		1055	WINERY BOTTLING PRODUCTION FACILITY
103	TANK & BARREL STORAGE		2776	METAL TANKS & WOOD BARREL STORAGE
104	BOTTLE & BARREL STORAGE		1444	WOOD BARREL & GLASS BOTTLE STORAGE
105	WORKSHOP		558	WINE FACILITIES WORKSHOP - NO HEAVY MACHINERY
106	LABORATORY		189	WINE LABORATORY
201	KITCHEN	934		(N) KITCHEN
202A	WINERY STORAGE		222	(E) WINERY FACILITY STORAGE
202B	HALLWAY NO. 3		160	HALLWAY SERVING WINERY OPERATION FACILITIES AND KITCHEN
203	BANQUET	1610		BANQUET HALL FOR PRIVATE PARTIES & EVENTS
204	ENTRANCE @BARS #2 & #3	1192		SECONDARY ENTRANCE WITH TWO WINE TASTING VENUES W/NON-FIXED TABLES & CHAIRS
205A	FOYER	1448		(E) ENTRANCE WITH NON-FIXED TABLES/CHAIRS
205B	HALLWAY #1	135		HALLWAY SERVING RESTROOMS & OFFICES
205C	HALLWAY #2	668		HALLWAY SERVING EGRESS POT & WINERY OPERATION FACILITIES
206	CONFERENCE ROOM	490		(E) WINERY BUSINESS CONFERENCE ROOM FOR EMPLOYEE'S & GUESTS
207A	OFFICE	394		
207B	OFFICE	373		
208	OFFICE	284		
209	REFRIGERATOR	95		(N) KITCHEN REFRIGERATOR
211	PATIO	2122		OUTSIDE GUEST PATIO AREA (NO FIXED TABLES OR CHAIRS) VIEWING ONLY
214	RETAIL SPACE @BAR #1	904		(E) WINE RETAIL & WINE TASTING AREA WITH LOUNGE SEATING
215	WINE BARREL STORAGE		481	(E) WINE BARREL STORAGE (5-BARRELS HIGH) W/ACCESSORY WINE TASTING
216	WINE BARREL STORAGE		481	(E) WINE BARREL STORAGE (5-BARRELS HIGH) W/ACCESSORY WINE TASTING
217	STORAGE	49		(E) WINERY FACILITY STORAGE

ACCESSORY OCCUPANT LOAD TABLE	
107	PRODUCTION AREA MENS RESTROOMS 171 WINERY EMPLOYEE ONLY MENS RESTROOM
108	PRODUCTION AREA WOMANS RESTROOM 171 WINERY EMPLOYEE ONLY WOMANS RESTROOM
212	WINERY MENS RESTROOM 184 MENS RESTROOM SERVING EMPLOYEE'S & GUESTS
213	WINERY WOMANS RESTROOM 157 WOMANS RESTROOM SERVING EMPLOYEE'S & GUESTS
218	WINERY UNI-SEX RESTROOM 76 UNI-SEX RESTROOM FOR GUESTS SERVING WINE TASTING AREA & PATIO

2017 USE PERMIT WINERY ACCESSORY & PRODUCTION RATIO TABLE	
2017 USE PERMIT LOWER FLOOR PRODUCTION FACILITY SQ. FT.	14997
2017 USE PERMIT UPPER FLOOR PRODUCTION FACILITY SQ. FT.	1538
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TOTAL WINERY + WINE CAVES AREA SQ. FT.	52,343
ACCESSORY/PRODUCTION FACILITY AREA RATIO (%)	39.8%

ACCESSORY/PRODUCTION LEGEND

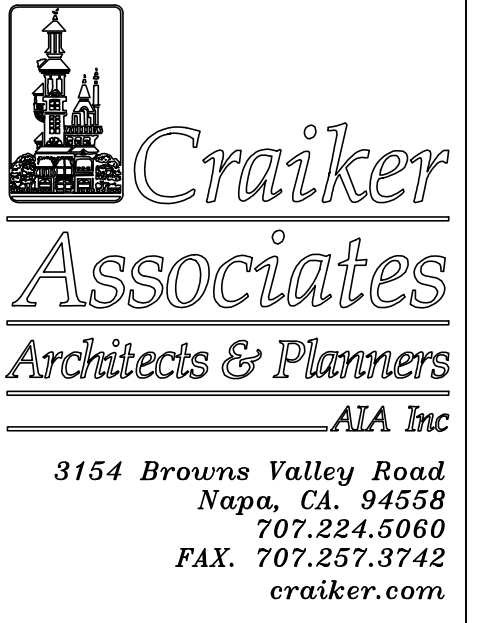
ACCESSORY USE AREA

PRODUCTION FACILITY USE AREA

ROOM LABEL

100 1500 → SPACE SQ. FT.

→ ROOM NUMBER



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MAXVILLE LAKE WINERY USE PERMIT

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 ST. HELENA, CA.

JOB #1509.10



(N)
 2017 USE PERMIT PROPOSED LOWER FLOOR PLAN

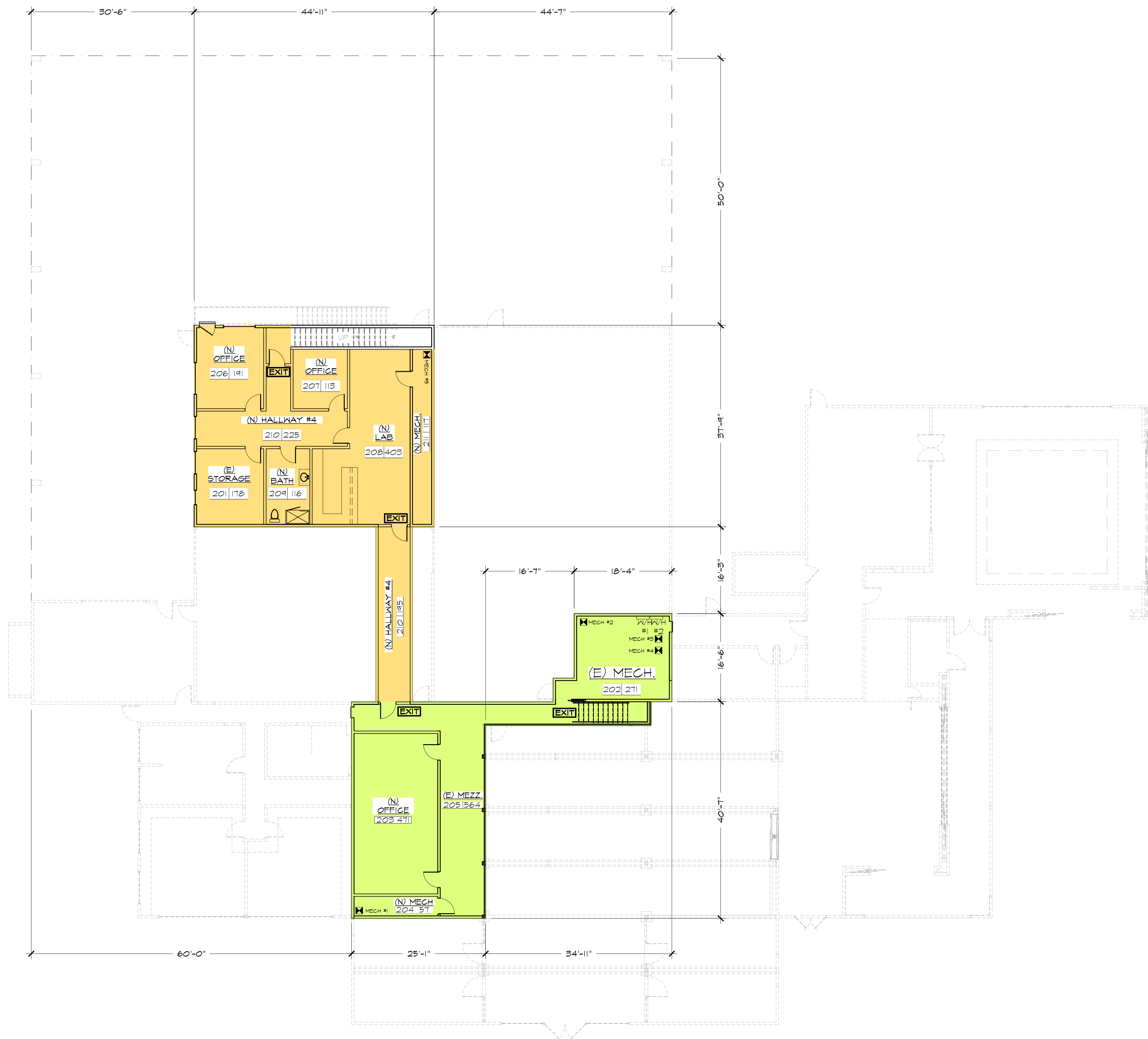
Revisions

DATE	DESCRIPTION
02/11/17	SUBMITAL TO COUNTY

Date: 02/06/2017
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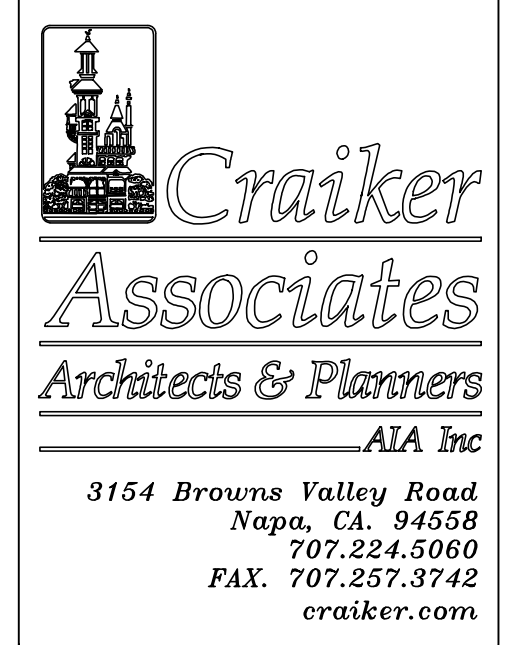
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USE PERMIT UPPER OCCUPANCY TABLE				
ROOM NO.#	ROOM DESCRIPTION	ACCESSORY USE (SQ. FT. NET)	PRODUCTION FACILITY (NET SQ. FT.)	NOTES
201	(E) STORAGE		178	(E) WINERY PRODUCTION STORAGE/ATTIC AREA; FOR STORAGE OF SPARE PARTS TO WINERY TANKS, WINERY SHIPPING BOXES, ETC... (OPEN TO BELOW PRODUCTION AREA) ACCESS THRU STAIRCASE IN BOTTLING AREA & OUTSIDE SCAFFOLDING PLATFORM
202	(E) MECH. RM #3	271		(E) MECH. RM. #3 REMAINS
203	(N) OFFICE	471		(N) OFFICE FOR ACCOUNTING, HR & EVENTS COORDINATOR
204	(E) UPPER FLOOR MECH. RM. #1	57		(E) WINERY MECHANICAL HVAC UNIT ROOM
205	(E) MEZZANINE	564		(E) MEZZANINE OVERLOOKING LOWER FLOOR FOYER AREA
206	(N) OFFICE		191	(N) CREATED FROM EXISTING STORAGE SPACE; OCC. TYPE AND LOAD REVISED, WINERY PROCESSING FOREMANS OFFICE
207	(N) OFFICE		113	(N) CREATED FROM EXISTING STORAGE SPACE; OCC. TYPE AND LOAD REVISED, WINERY SHIPPING AND RECEIVING OFFICE
208	(N) LABORATORY		403	(N) WINE LABORATORY
209	(N) BATHROOM		116	(N) WINERY EMPLOYEE RESTROOM
210	(N) HALLWAY		420	(N) HALLWAY
211	(N) MECHANICAL		117	(N) MECHANICAL CLOSET & STORAGE

2017 USE PERMIT WINERY ACCESSORY & PRODUCTION RATIO TABLE	
2017 USE PERMIT LOWER FLOOR PRODUCTION FACILITY SQ. FT.	14997
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MAXVILLE LAKE WINERY USE PERMIT
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 ST. HELENA, CA.
 JOB #1509.10



(N)
 2017 USE PERMIT PROPOSED UPPER FLOOR PLAN

Revisions	
DATE	DESCRIPTION
02/11/17	SUBMITTAL TO COUNTY

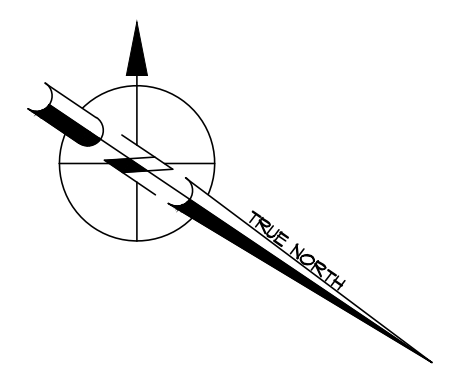
Date: 02/06/2017
 Job Captain: CC

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(N) 2017 USE PERMIT PROPOSED UPPER FLOOR PLAN
 SCALE: 3/32" = 1'-0"

ACCESSORY/PRODUCTION LEGEND
 [Green Box] ACCESSORY USE AREA
 [Orange Box] PRODUCTION FACILITY USE AREA

ROOM LABEL
 [100] [1500] → SPACE SQ. FT.
 → ROOM NUMBER



6/1/2017 9:40:31 AM

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MAXVILLE LAKE WINERY USE PERMIT
-
4105 CHILES POPE VALLEY ROAD
ST. HELENA, CA.
JOB #1509.10



(N) 2017 WINERY WINE CAVES USE PERMIT

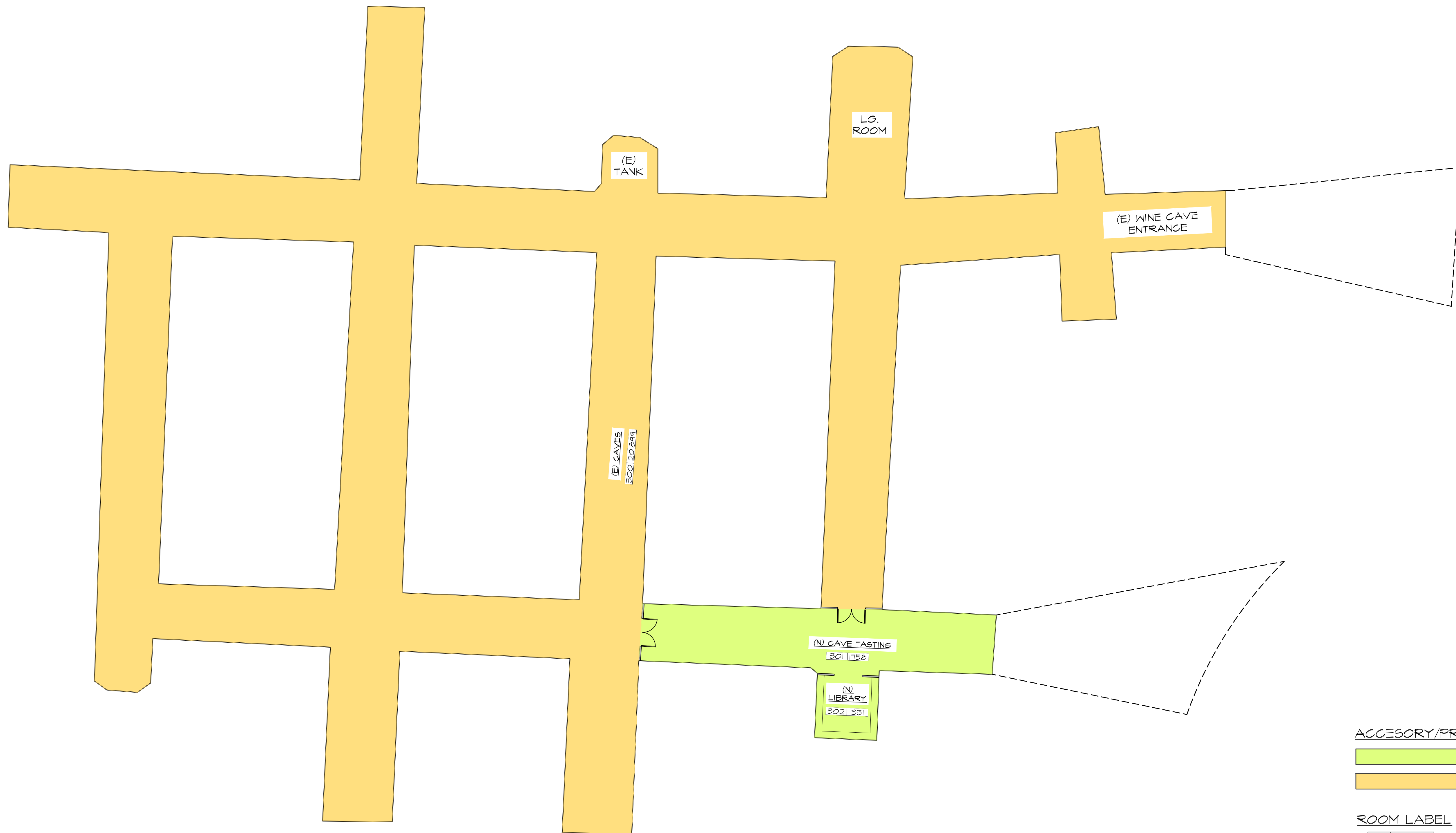
Revisions	
DATE	DESCRIPTION
02/2/17	SUBMITTAL TO COUNTY

Date: 02/06/2017
Job Captain: CC

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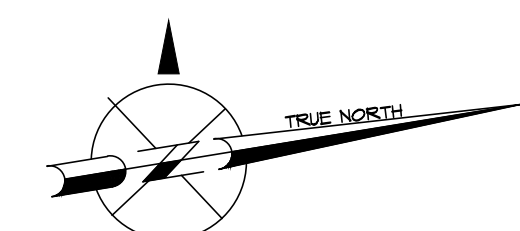
USE PERMIT WINE CAVE OCCUPANCY TABLE				
ROOM NO. #	ROOM DESCRIPTION	ACCESSORY USE (SQ. FT.)	PRODUCTION FACILITY (NET) 20919	NOTES
300	(E) CAVES			(E) WINE BARREL STORAGE CAGE
301	(N) CAVE TASTING	1728		(N) WINE TASTING
302	(N) LIBRARY	331		(N) LIBRARY

2017 USE PERMIT WINERY ACCESSORY & PRODUCTION RATIO TABLE	
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ACCESSORY/PRODUCTION LEGEND
 ACCESSORY USE AREA
 PRODUCTION FACILITY USE AREA

ROOM LABEL
 → SPACE SQ. FT.
 → ROOM NUMBER



(N) 2017 PROPOSED WINERY WINE CAVES
SCALE: 1/16" = 1'-0"

6/1/2017 9:40:33 AM

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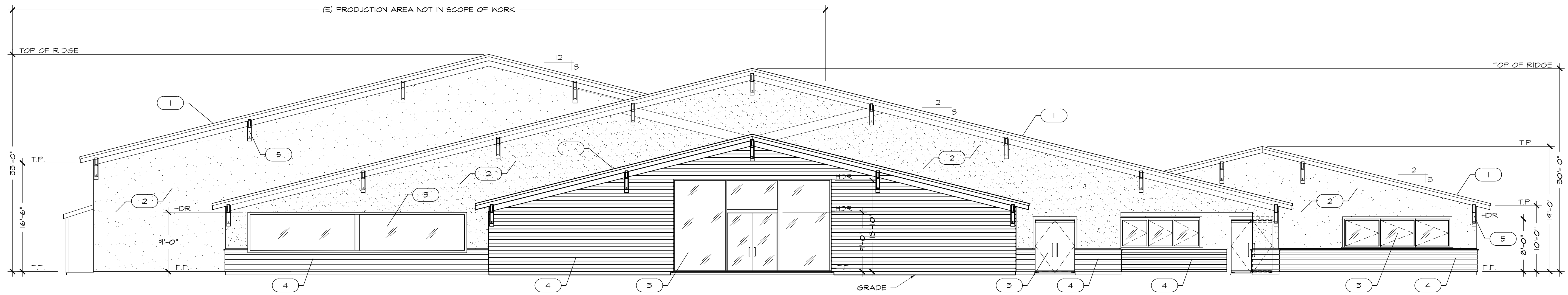
MAXVILLE LAKE WINERY USE PERMIT
-
4105 CHILES POPE VALLEY ROAD
ST. HELENA, CA.
JOB #1509.10



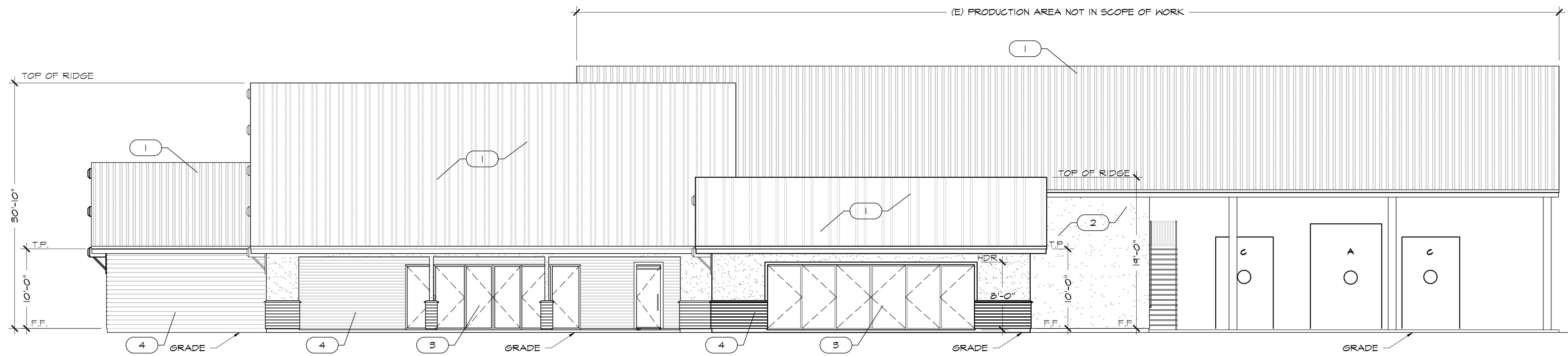
(E) 2016 PERMITTED NORTH & EAST ELEVATIONS

ELEVATION NOTES:

1. EXISTING PERMITTED STANDING SEAM ROOF
2. EXISTING PERMITTED 3-COAT STUCCO TO REMAIN
3. EXISTING STEEL EXTERIOR STOREFRONT DOOR(S) & WINDOWS TO REMAIN AS INDICATED.
4. EXISTING HORIZONTAL "RECLAIMED WOOD" SIDING
5. EXISTING 6X PTFE KNEE BRACES
6. SKYLIGHTS AT RIDGE
7. NEW ROOF-MOUNTED PHOTOVOLTAIC SOLAR SYSTEM, APPROX. #106.9KW SYSTEM W/324) #330 KH T2 CELL PANELS



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



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

Revisions

DATE	DESCRIPTION
02/20/17	SUBMITTAL TO COUNTY

Date: 02/06/2017
Job Captain: CC

Sheet
A4.1

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MAXVILLE LAKE WINERY USE PERMIT

4105 CHILES POPE VALLEY ROAD
ST. HELENA, CA.
JOB #1509.10



(E) 2016 PERMITTED WEST & SOUTH ELEVATIONS

Revisions

DATE	DESCRIPTION
02/20/17	SUBMITTAL TO COUNTY

Date: 02/06/2017
Job Captain: CC

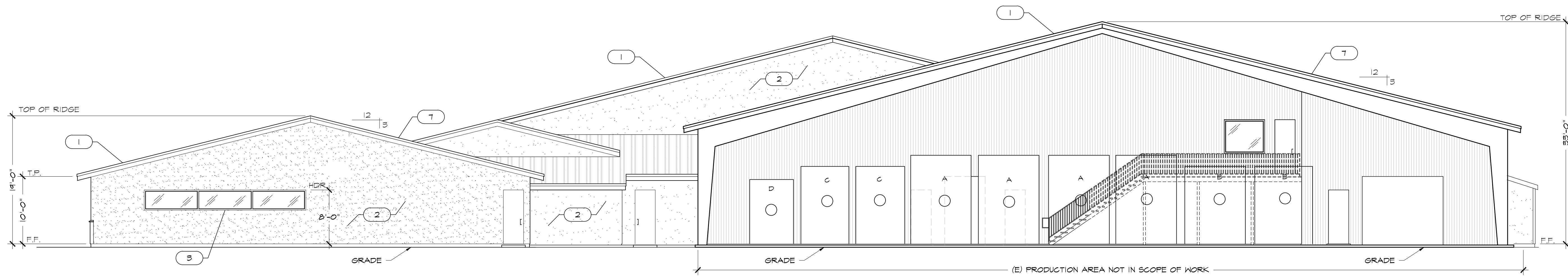
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A4.2

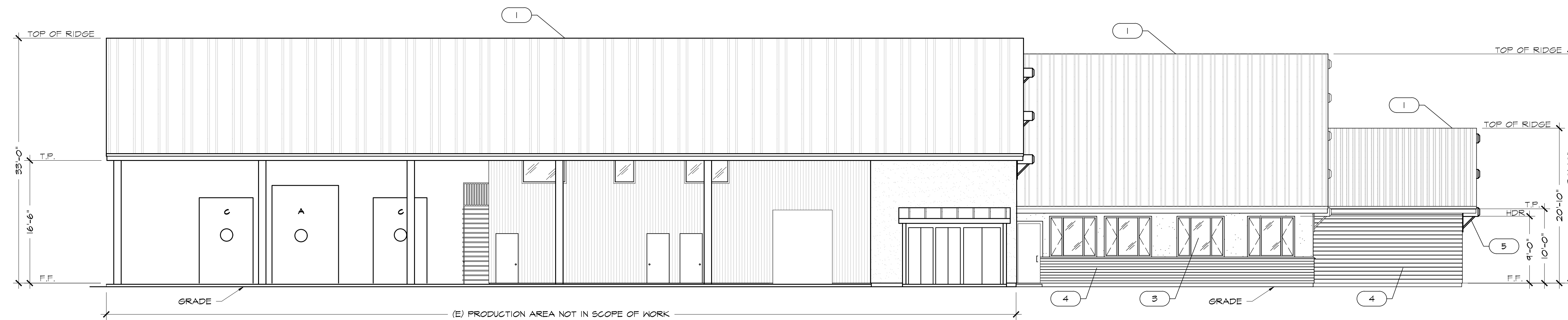
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ELEVATION NOTES:

1. EXISTING PERMITTED STANDING SEAM ROOF
2. EXISTING PERMITTED 3-COAT STUCCO TO REMAIN
3. EXISTING STEEL EXTERIOR STOREFRONT DOOR(S) & WINDOWS TO REMAIN AS INDICATED.
4. EXISTING HORIZONTAL "RECLAIMED WOOD" SIDING
5. EXISTING 6X PTFD KNEE BRACES
6. SKYLIGHTS AT RIDGE
7. NEW ROOF-MOUNTED PHOTOVOLTAIC SOLAR SYSTEM, APPROX. 106.9KW SYSTEM W/324 1330 KW T2 CELL PANELS



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



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

**MAXVILLE LAKE WINERY
USE PERMIT**

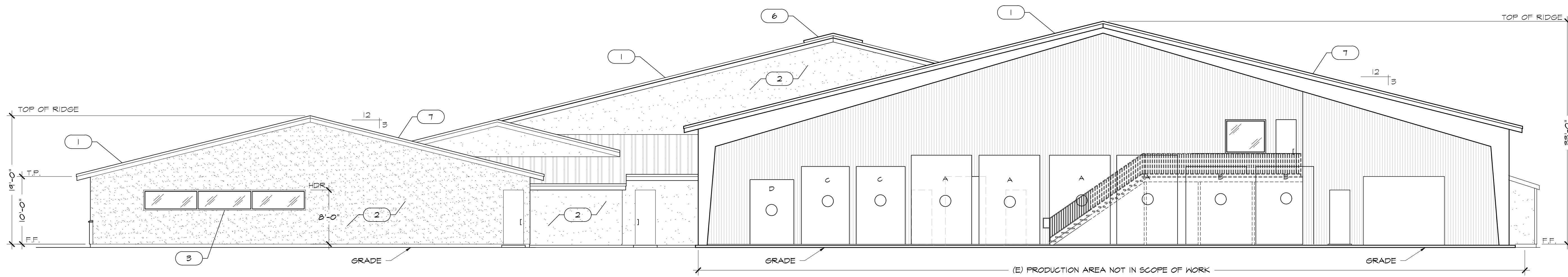
4105 CHILES POPE VALLEY ROAD
ST. HELENA, CA.
JOB #1509.10



(N) 2017 USE PERMIT
PROPOSED WEST & SOUTH ELEVATIONS

ELEVATION NOTES:

1. EXISTING PERMITTED STANDING SEAM ROOF
2. EXISTING PERMITTED 3-COAT STUCCO TO REMAIN
3. EXISTING STEEL EXTERIOR STOREFRONT DOOR(S) & WINDOWS TO REMAIN AS INDICATED.
4. EXISTING HORIZONTAL "RECLAIMED WOOD" SIDING
5. EXISTING 6X PTDF KNEE BRACES
6. SKYLIGHTS AT RIDGE
7. NEW ROOF-MOUNTED PHOTOVOLTAIC SOLAR SYSTEM, APPROX. ±106.9KW SYSTEM W/(324) ±330 KW T2 CELL PANELS



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



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

Revisions

DATE	DESCRIPTION
02/20/17	SUBMITTAL TO COUNTY

Date: 02/06/2017
Job Captain: CC

Sheet

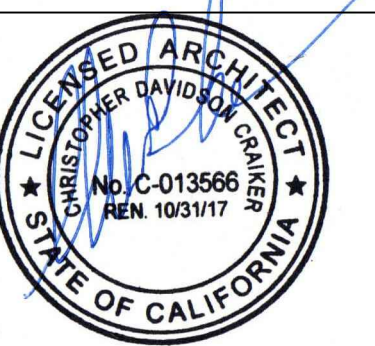
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4105 CHILES POPE VALLEY ROAD
 ST. HELENA, CA.

JOB #1509.10



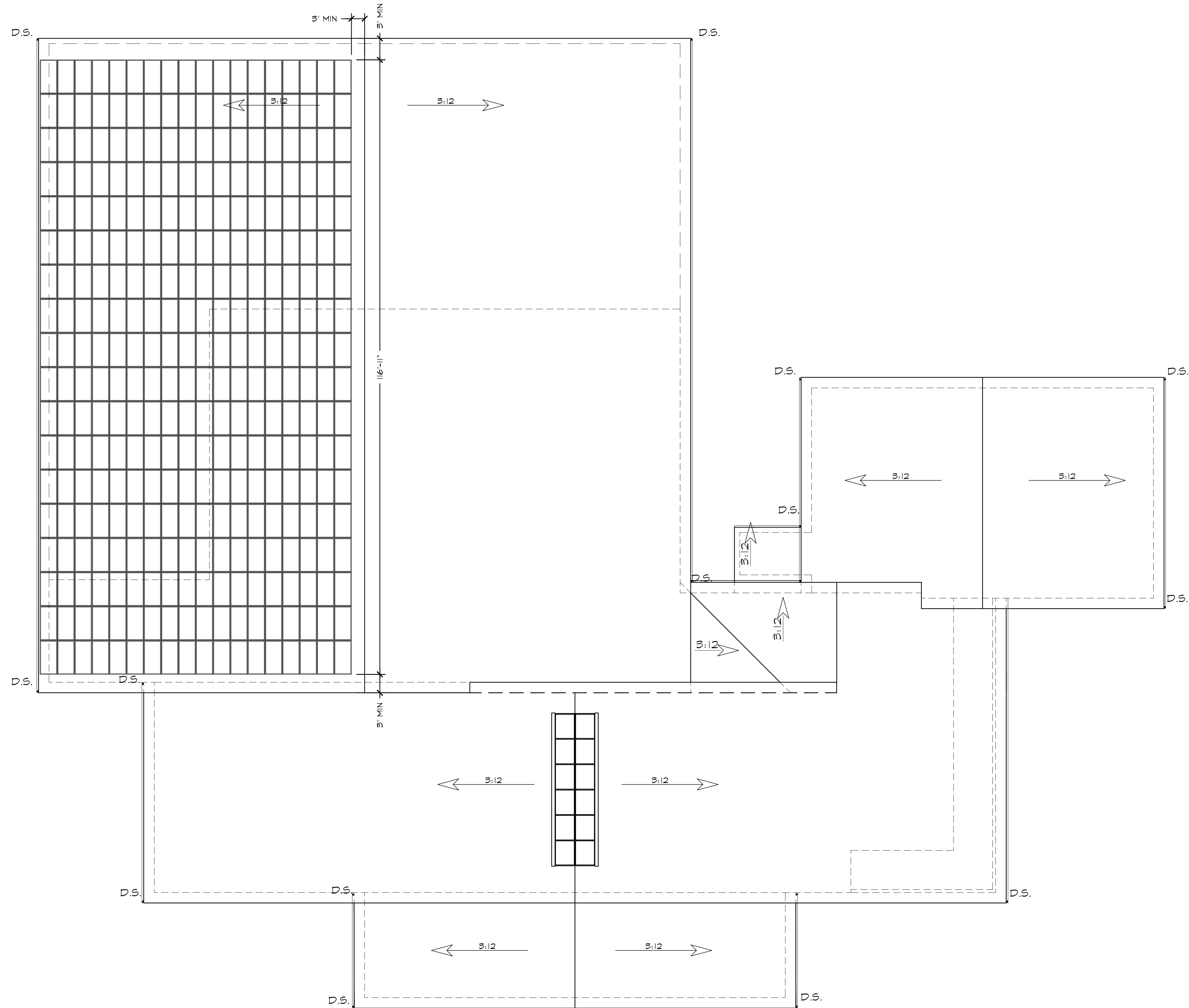
(E) ROOF PLAN

Revisions	
DATE	DESCRIPTION
02/20/17	SUBMITTAL TO COUNTY

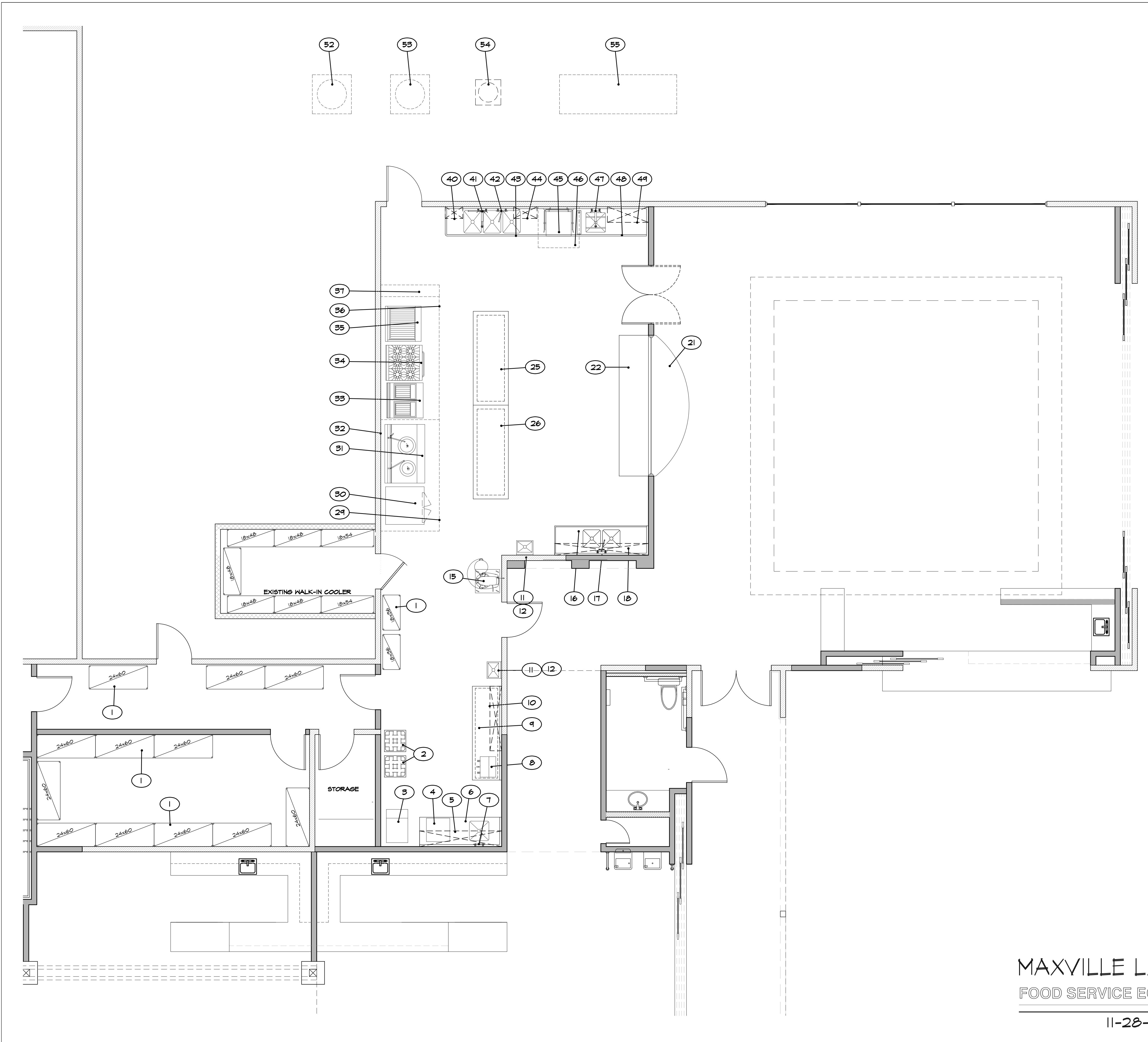
Date: 02/06/2017
 Job Captain: CC

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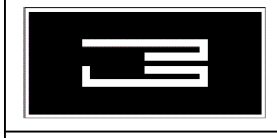
(E) ROOF PLAN
 SCALE: 1/32" = 1'-0"



EQUIPMENT SCHEDULE				
ITEM	QTY	DESCRIPTION	BY	REMARKS
1	1	(LOT) DRY STORAGE SHELVING	KEC	
2	2	GLASS RACK DOLLIES	KEC	
3	1	ICE MACHINE, BIN, & FILTER	KEC	
4	1	UNDERCOUNTER DISHWASHER	KEC	
5	1	5/5 WALL SHELF	KEC	
6	1	5/5 PREP TABLE WITH SINK	KEC	
7	1	FAUCET	KEC	
8	1	COFFEE BREWER	KEC	
9	1	5/5 WORKTABLE	KEC	
10	1	5/5 WALL SHELF	KEC	
11	2	HAND SINKS	KEC	
12	2	(SET) SOAP & TOWEL DISPENSERS	O	
13	--	SPARE	--	
14	--	SPARE	--	
15	1	20 QT. MIXER ON MOBILE STAND	KEC	
16	1	5/5 2-TUB PREP SINK	KEC	
17	1	FAUCET	KEC	
18	1	5/5 WALL SHELF	KEC	
19	--	SPARE	--	
20	--	SPARE	--	
21	1	MILLWORK EATING COUNTER	GC	
22	1	5/5 SERVING COUNTER	KEC	
23	--	SPARE	--	
24	--	SPARE	--	
25	1	5/5 ISLAND WORKTABLE	KEC	
26	1	5/5 ISLAND WORKTABLE	KEC	
27	--	SPARE	--	
28	--	SPARE	--	
29	1	5/5 EXHAUST HOOD	--	FUTURE
30	1	DOUBLE CONVECTION OVEN	--	FUTURE
31	1	WOK RANGE	--	FUTURE
32	1	5/5 WALL LINER	--	FUTURE
33	1	DOUBLE FRYER	--	FUTURE
34	1	6-BURNER RANGE WITH OVEN	--	FUTURE
35	1	36" RADIANT BROILER	--	FUTURE
36	1	5/5 EXHAUST HOOD	--	FUTURE
37	1	FIRE SUPPRESSION SYSTEM	--	FUTURE
38	--	SPARE	--	
39	--	SPARE	--	
40	1	5/5 WALL SHELF	KEC	
41	1	PRERINSE UNIT W/FAUCET	KEC	
42	1	FAUCET	KEC	
43	1	5/5 3-TUB SINK	KEC	
44	1	5/5 WALL SHELF	KEC	
45	1	DISHWASHER - HIGH TEMP	KEC	
46	1	5/5 TYPE II EXHAUST HOOD	KEC	
47	1	PRERINSE UNIT	KEC	
48	1	5/5 SOILED DISHTABLE	KEC	
49	1	5/5 GLASS RACK SHELF	KEC	
50	--	SPARE	--	
51	--	SPARE	--	
52	1	EXHAUST BLOWER FOR #29	--	FUTURE
53	1	EXHAUST BLOWER FOR #36	--	FUTURE
54	1	EXHAUST BLOWER FOR #46	GC	
55	1	TEMPERED MAKE-UP AIR UNIT	--	FUTURE

LEGEND	ABBREVIATIONS
[Solid Line] FULL HEIGHT WALLS AND PARTITIONS	KEC = KITCHEN EQUIPMENT CONTRACTOR
[Hatched Line] STUB WALLS AND CURBS (VERIFY HEIGHT)	PC = PLUMBING CONTRACTOR
(X) ITEM NUMBER IDENTIFICATION SYMBOLS	EC = ELECTRICAL CONTRACTOR
(B) ELEVATION SYMBOLS	GC = GENERAL CONTRACTOR
(I) PLUMBING MARK SYMBOL (SEE PLUMBING PLAN)	O = OWNER
(E) ELECTRICAL MARK SYMBOL (SEE ELECTRICAL PLAN)	HVAC = HEATING/VENTILATION CONTRACTOR
(R) REVISION NUMBER	NTS = NOT TO SCALE
	EXIST = EXISTING

GARY JENANYAN
 CULINARY CONSULTING & DESIGN
 COMMERCIAL - RESIDENTIAL - MARINE
 P O Box 24
 Oakville, CA USA 94562
 Phone 707.226.6566
 eFAX 707.261.8166
 gary.jenanyan@design.com
 www.jenanyandesign.com



VERIFY ALL MEASUREMENTS AT JOB SITE

NOT FOR CONSTRUCTION

MAXVILLE LAKE WINERY
 4105 CHILES POPE VALLEY RD.
 ST. HELENA, CA 94574
 COUNTY OF NAPA

Revision	Date	Remarks
1		
2		
3		
4		
5		

FOODSERVICE EQUIPMENT FLOOR PLAN

MAXVILLE LAKE WINERY
 FOOD SERVICE EQUIPMENT FLOOR PLAN

11-28-16

5/26/17	Drawn by: GJLB
10/17/16	Sheet
1/24/17	K1.0

EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	BY	REMARKS	ELECTRICAL					WATER			WASTE			GAS			
					VOLTS	PHASE	AMPS	CONN	HT	HOT	COLD	HT	DIRECT	INDIRECT	HT	SIZE	BTU	HT	
1	1	(LOT) DRY STORAGE SHELVING	KEC																
2	2	GLASS RACK DOLLIES	KEC																
3	1	ICE MACHINE, BIN, & FILTER	KEC			120	1	14.4	JBOX	+78"		3/4"	+90"		1-1/2"	FS			
4	1	UNDERCOUNTER DISHWASHER	KEC			120/208-240	1	30.5	JBOX	+15"	3/4"	+16"		1-1/2"	FS				
5	1	5/5 WALL SHELF	KEC																
6	1	5/5 PREP TABLE WITH SINK	KEC												2"	FS			
7	1	FAUCET	KEC								1/2"	1/2"	+16"						
8	1	COFFEE BREWER	KEC			120/208-240	1	25.4	JBOX	+50"		1/2"	+48"						
9	1	5/5 WORKTABLE	KEC																
10	1	5/5 WALL SHELF	KEC																
11	2	HAND SINKS	KEC								1/2"	1/2"	+24"	1-1/2"		+20"			
12	2	(SET) SOAP & TOWEL DISPENSERS	O																
13	--	SPARE	--																
14	--	SPARE	--																
15	1	20 QT. MINER ON MOBILE STAND	KEC			120	1	8.0	PLUG	+15"									
16	1	5/5 2-TUB PREP SINK	KEC												2"	FS			
17	1	FAUCET	KEC								1/2"	1/2"	+16"						
18	1	5/5 WALL SHELF	KEC																
19	--	SPARE	--																
20	--	SPARE	--																
21	1	MILLWORK EATING COUNTER	GC																
22	1	5/5 SERVING COUNTER	KEC																
23	--	SPARE	--																
24	--	SPARE	--																
25	1	5/5 ISLAND WORKTABLE	KEC																
26	1	5/5 ISLAND WORKTABLE	KEC																
27	--	SPARE	--																
28	--	SPARE	--																
29	1	5/5 EXHAUST HOOD	--	FUTURE		120	1	5.0	JBOX	+110"									
30	1	DOUBLE CONVECTION OVEN	--	FUTURE		(2) 120	1	7.4	PLUG	+51/30"					1"	250,000	+24"		
31	1	HOK RANGE	--	FUTURE								1/2"	+16"		2"	FS	1-1/4"	47,000	+14"
32	1	5/5 WALL LINER	--	FUTURE															
33	1	DOUBLE FRYER	--	FUTURE											1"	240,000	+14"		
34	1	6-BURNER RANGE WITH OVEN	--	FUTURE											1"	220,000	+24"		
35	1	36" RADIANT BROILER	--	FUTURE											3/4"	120,000	+24"		
36	1	5/5 EXHAUST HOOD	--	FUTURE		120	1	5.0	JBOX	+110"									
37	1	FIRE SUPPRESSION SYSTEM	--	FUTURE															
38	--	SPARE	--																
39	--	SPARE	--																
40	1	5/5 WALL SHELF	KEC																
41	1	PRERINSE UNIT W/FAUCET	KEC								1/2"	1/2"	+16"						
42	1	FAUCET	KEC								1/2"	1/2"	+16"						
43	1	5/5 3-TUB SINK	KEC												2"	FS			
44	1	5/5 WALL SHELF	KEC																
45	1	DISHWASHER - HIGH TEMP	KEC			SEE BELOW FOR DETAILS					3/4"		+12"		1-1/2"	FS			
46	1	5/5 TYPE II EXHAUST HOOD	KEC																
47	1	PRERINSE UNIT	KEC								1/2"	1/2"	+16"						
48	1	5/5 SOILED DISHTABLE	KEC												2"	FS			
49	1	5/5 GLASS RACK SHELF	KEC																
50	--	SPARE	--																
51	--	SPARE	--																
52	1	EXHAUST BLOWER FOR #29	--	FUTURE		208	3	6.1	JBOX	ROOF									
53	1	EXHAUST BLOWER FOR #36	--	FUTURE		208	3	6.1	JBOX	ROOF									
54	1	EXHAUST BLOWER FOR #46	GC			120	1	3.8	JBOX	ROOF									
55	1	TEMPERED MAKE-UP AIR UNIT	--	FUTURE		208	3	15.0	JBOX	ROOF		1/2"	ROOF		2"	ROOF	1"	176,904	ROOF
45	1	DISHWASHER - MOTOR				208	3	24.9	JBOX	+15"									
45	1	DISHWASHER - BOOSTER HEATER				208	3	20.4	JBOX	+15"									

LEGEND	ABBREVIATIONS
FULL HEIGHT WALLS AND PARTITIONS	KEC = KITCHEN EQUIPMENT CONTRACTOR
STUB WALLS AND CURBS (VERIFY HEIGHT)	FC = PLUMBING CONTRACTOR
ITEM NUMBER IDENTIFICATION SYMBOLS	EC = ELECTRICAL CONTRACTOR
ELEVATION SYMBOLS	GC = GENERAL CONTRACTOR
PLUMBING MARK SYMBOL (SEE PLUMBING PLAN)	O = OWNER
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 P O Box 24
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VERIFY ALL MEASUREMENTS AT JOB SITE

NOT FOR CONSTRUCTION

MAXVILLE LAKE WINERY
 4105 CHILES POPE VALLEY RD.
 ST. HELENA, CA 94574
 COUNTY OF NAPA

Revision	Date	Remarks
1		
2		
3		
4		
5		

FOODSERVICE EQUIPMENT SCHEDULE

Drawn by GJM	Drawn by GJLB
Date 10-28-16	Sheet
Scale 1/4" = 1'-0"	K1.1

ELECTRICAL NOTES	
<p>1. GARY JENANYAN DOES NOT PERFORM ARCHITECTURAL, MECHANICAL, ELECTRICAL, HEATING OR STRUCTURAL ENGINEERING SERVICES. THE PURPOSE OF THESE PLANS IS TO ASSIST THE PLUMBING, ELECTRICAL, GENERAL CONTRACTORS AND OTHERS UTILIZING THESE DRAWINGS TO COMPLETE THEIR WORK IN CONNECTION WITH THIS PROJECT.</p> <p>2. ALL ELECTRICAL WORK AND FINAL CONNECTIONS TO ALL KITCHEN EQUIPMENT AND FIXTURES INCLUDING BUT NOT LIMITED TO SWITCHES, WIRING, CONDUIT OR SEAL TIGHT FLEX CONDUIT, MAGNETIC STARTERS, DISCONNECTS, ELECTRICAL PANELS, THERMAL OVERLOAD PROTECTION CORDS & PLUGS, ETC., SHALL BE PROVIDED AND INSTALLED BY THE E.C. UNLESS OTHERWISE SPECIFIED.</p> <p>3. ALL ELECTRICAL ROUGH-INS SHOWN ON THIS PLAN PERTAIN ONLY TO THE EQUIPMENT BEING FURNISHED BY THE ARCHITECT AND/OR THE GENERAL CONTRACTOR.</p> <p>4. ALL EXISTING EQUIPMENT AND OWNER OR VENDOR SUPPLIED ITEMS SHALL BE VERIFIED BY THE ELECTRICAL CONTRACTOR FOR UTILITY REQUIREMENTS.</p> <p>5. ELECTRICAL ROUGH-IN LOCATIONS AND CHARACTERISTICS ARE SUBJECT TO CHANGE PENDING THE FINAL SELECTION OF EQUIPMENT AND LOCATION OF SAME.</p> <p>6. ELECTRICAL SYMBOLS SHOWN 1/2" (UP 12") OR 1/4" (UP 48") ETC., DENOTES HEIGHT FROM FINISHED FLOOR TO CENTER LINE OF OUTLET IN WALL. SYMBOLS SHOWN (STUB) DENOTES TO TERMINATE ROUGH-INS APPROXIMATELY 4" ABOVE FINISHED FLOOR, UNLESS OTHERWISE NOTED.</p> <p>7. ALL DIMENSIONS SHOWN ARE FROM FINISHED FACE OF WALLS, FLOORS, CEILING, OR CENTER LINE OF COLUMNS, UNLESS OTHERWISE NOTED.</p> <p>8. E.C. TO PROVIDE ALL NECESSARY COMPONENTS AND WIRING REQUIRED TO HOOK-UP FIRE SUPPRESSION SYSTEM TO BUILDING ALARM EXHAUST BLOWER, & MAKE-UP AIR SYSTEM. VERIFY REQUIREMENTS WITH FIRE MARSHALL.</p> <p>9. E.C. SHALL PROVIDE POWER, DISCONNECT SWITCHES, MOTOR STARTERS, ETC. AND MAKE ALL FINAL CONNECTIONS REQUIRED FOR EXHAUST, RETURN AIR SYSTEMS AND REFRIGERATION SYSTEMS, UNLESS OTHERWISE NOTED.</p> <p>10. E.C. SHALL FURNISH AND INSTALL CONTACTORS AND/OR SHUNT TRIP BREAKERS FOR ELECTRICAL COOKING EQUIPMENT LOCATED BELOW THE EXHAUST HOODS. IF APPLICABLE, FIRE PROTECTION SYSTEM SHALL INCLUDE SWITCHING DEVICE IN THE EXHAUST HOOD FIRE PROTECTION SYSTEM TO FACILITATE SHUT-DOWN OF APPLIANCES BY THE E.C., UNLESS OTHERWISE SPECIFIED.</p> <p>11. UNDERBAR LIGHTING FOR FRONT AND BACKBAR SHALL BE PROVIDED BY THE E.C. UNLESS OTHERWISE SPECIFIED.</p> <p>12. THE E.C. SHALL COMPLY WITH ALL LOCAL, COUNTY, STATE AND FEDERAL CODES, ORDINANCES, RULES AND REGULATIONS INCLUDING THE REQUIREMENTS OF GOVERNING AGENCIES. ELECTRICAL CONTRACTOR SHALL PAY ALL COSTS ASSOCIATED WITH THE INSTALLATION, INCLUDING METER INSTALLATION, BUILDING APPLICATION FEES, ETC.</p> <p>13. E.C. SHALL MAKE ALL FINAL CONNECTIONS TO REFRIGERATION SYSTEMS, REMOTE COMPRESSORS, BLOWER COILS, SOLENOIDS, TEMPERATURE CONTROLS, HEAT STRIP SYSTEMS AND PRESSURE SWITCHES. DISCONNECTS SHALL BE PROVIDED BY THE E.C. AND NOT BE INCLUDED AS PART OF HIS SCOPE OF WORK. E.C. SHALL FURNISH ALL NECESSARY WIRING AND MATERIALS IN ORDER TO PROVIDE A COMPLETE AND FINISHED WORKING SYSTEM. PRESSURE CONTROL SWITCHES FOR EACH COMPRESSOR ARE FURNISHED BY THE K.E.G. AND SHALL BE WIRED BY THE E.C. DISCONNECT SWITCHES FOR EACH COMPRESSOR SHALL BE FURNISHED AND INSTALLED BY THE E.C.</p>	<p>14. IN ALL KITCHEN FOOD PREP AREAS, E.C. SHALL PROVIDE STAINLESS STEEL CUTTING COVER PLATES. IN OTHER AREAS VERIFY WITH ARCHITECT OR INTERIOR DESIGNER.</p> <p>15. ALL LIGHTING CIRCUITS SHALL BE THE RESPONSIBILITY OF THE ELECTRICIAN. IF ANY DISCREPANCIES WITH SWITCHING LAYOUT, VERIFY WITH ARCHITECT. LIGHTING SHALL MEET TITLE 24 ENERGY REQUIREMENTS.</p> <p>16. ALL JUNCTION BOXES AND ELECTRICAL OUTLETS AS WELL AS ELECTRICAL CONNECTIONS SHALL BE PROPERLY PROTECTED FROM AMBIENT HEAT, HUMIDITY AND ANY SIMILAR CONDITIONS WHICH MAY AFFECT THE SAFETY OF THE OPERATION. ALL FLEXIBLE HARD WIRED ELECTRICAL CONNECTIONS IN THE EXPOSED KITCHEN AREAS SHALL BE DONE IN SEAL TIGHT CONDUIT AND FITTINGS.</p> <p>17. ALTHOUGH WE HAVE ENDEAVORED TO SHOW ALL UTILITIES AT THE PROJECT SITE, ALL UTILITY LOCATIONS ARE NOT NECESSARILY KNOWN OR SHOWN. ELECTRICAL CONTRACTOR SHALL DETERMINE ELECTRICAL SERVICE FOR ALL PROJECT SITES.</p> <p>18. ELECTRICAL CONTRACTOR OR ENGINEER SHALL DETERMINE THE NEW ELECTRICAL SERVICE LOAD REQUIREMENTS FOR KITCHEN EQUIPMENT, LIGHTING, ETC. IF PROJECT HAS EXISTING ELECTRICAL SERVICE E.C. OR ENGINEER SHALL ANALYZE AND UPGRADE THE SERVICE AS REQUIRED. POWER REQUIREMENTS SHALL BE REVIEWED WITH LOCAL UTILITY COMPANY.</p> <p>19. EMERGENCY POWER SYSTEM, LIGHTS AND EMERGENCY "EXIT" SIGNS, AS REQUIRED BY THE BUILDING DEPT. CODES ON LIGHTING, ARE TO BE PROVIDED AND INSTALLED BY THE E.C.</p> <p>20. IF REQUIRED BY THE BUILDING DEPARTMENT, THE ELECTRICAL CONTRACTOR UNDER HIS PERMIT APPLICATION SHALL PROVIDE DRAWINGS OR WIRING DIAGRAMS OF ELECTRICAL PANELS, ETC.</p> <p>21. IF APPLICABLE, ELECTRICAL CONTRACTOR SHALL RUN WIRING AND MAKE ALL FINAL CONNECTIONS FROM ICE MACHINE(S) TO REMOTE CONDENSER(S).</p> <p>23. IF APPLICABLE, ALL FINAL CONNECTIONS FROM UTILITY CHASE TO ELECTRICAL CONNECTION POINTS REQUIRED AT CHEF'S COUNTER, ETC., SHALL BE MADE BY THE E.C.</p> <p>25. THESE DRAWINGS PERTAIN ONLY TO NEW EQUIPMENT INSTALLATION SUPPLIED UNDER THE KITCHEN EQUIPMENT CONTRACT. OWNER FURNISHED EQUIPMENT MUST BE VERIFIED FOR PROPER INSTALLATION AND CONNECTIONS.</p> <p>26. IF SPECIFIED, HEAT LAMPS AT CHEF'S COUNTER SHALL BE HARD WIRED TO REMOTE SWITCHES, AS SHOWN. SWITCHES SHALL BE FURNISHED BY KEG. ALL FINAL CONNECTIONS SHALL BE DONE BY E.C.</p> <p>27. ALL TERMINAL (P.O.B.) LOCATIONS ARE NOT SHOWN ON THIS PLAN. VERIFY WITH OWNER FOR EXACT LOCATIONS AND POWER REQUIREMENTS.</p>

PLUMBING NOTES	
<p>1. GARY JENANYAN DOES NOT PERFORM ARCHITECTURAL, MECHANICAL, ELECTRICAL, HEATING OR STRUCTURAL ENGINEERING SERVICES. THE PURPOSE OF THESE PLANS IS TO ASSIST THE PLUMBING, ELECTRICAL, GENERAL CONTRACTOR AND OTHERS UTILIZING THESE DRAWINGS TO COMPLETE THEIR WORK IN CONNECTION WITH THIS PROJECT.</p> <p>2. ALL PLUMBING WORK AND FINAL CONNECTIONS TO ALL FOOD-SERVICE EQUIPMENT AND FIXTURES, INCLUDING FAUCETS, SHUT-OFF VALVES, GREASE TRAPS, MISCELLANEOUS FITTINGS, VACUUM BREAKERS, PRESSURE REGULATORS, PRESSURE REDUCING VALVES, TAIL PIECES, DIRECT AND INDIRECT WASTE LINES, ETC., SHALL BE FURNISHED AND INSTALLED BY THE P.C. UNLESS OTHERWISE NOTED.</p> <p>3. ALL MECHANICAL ROUGH-INS SHOWN ON THIS PLAN PERTAIN ONLY TO THE EQUIPMENT BEING FURNISHED BY THE KEG. ANY ADDITIONAL REQUIREMENTS SHALL BE SPECIFIED BY THE ARCHITECT AND/OR THE GENERAL CONTRACTOR.</p> <p>4. ALL EXISTING EQUIPMENT AND OWNER SUPPLIED ITEMS SHALL BE VERIFIED BY THE P.C. FOR UTILITY REQUIREMENTS.</p> <p>5. MECHANICAL ROUGH-INS ARE SUBJECT TO CHANGE PENDING THE FINAL SELECTION OF EQUIPMENT AND LOCATION OF SAME.</p> <p>6. MECHANICAL SYMBOLS SHOWN 1/2" (UP 12") OR 1/4" (UP 48") ETC. DENOTES HEIGHT FROM FINISHED FLOOR TO CENTER LINE OF OUTLET OR PLUMBING CONNECTION IN WALL. SYMBOLS SHOWN (STUB) DENOTES TO TERMINATE ROUGH-INS APPROXIMATELY 4" ABOVE FINISHED FLOOR, UNLESS OTHERWISE NOTED.</p> <p>7. ALL DIMENSIONS SHOWN ARE FROM FINISHED FACE OF WALLS, FLOORS, CEILING, OR CENTER LINE OF COLUMNS, UNLESS OTHERWISE NOTED.</p> <p>8. ALL FINISHED BUILDING DIMENSIONS SHALL BE VERIFIED BEFORE FABRICATION AND/OR INSTALLATION OF EQUIPMENT AND FIXTURES.</p> <p>9. ESCUTCHION COVERS, RINGS, ETC. AT ALL FLOOR, WALL, & CEILING PENETRATIONS FOR PLUMBING LINES AND/OR FLOOR SHALL BE PROVIDED BY THE P.C. ALL FLOOR GAPS, HOLES, ETC. AROUND LINES AT PENETRATIONS SHALL BE SEALED AND CAULKED SOLIDLY AS PER HEALTH DEPT. REQUIREMENTS.</p> <p>10. UNLESS OTHERWISE SPECIFIED, FAUCETS AND DRAIN FITTINGS FOR SINKS IN THE KITCHEN EQUIPMENT CONTRACT SHALL BE PROVIDED BY THE KEG. ALL FINAL CONNECTIONS SHALL BE MADE BY THE P.C.</p> <p>11. GAS SHUT-OFF VALVES ARE FURNISHED BY THE FIRE SUPPRESSION EQUIPMENT CONTRACTOR AND INSTALLED BY THE P.C.</p> <p>12. P.C. SHALL SIZE, FURNISH, AND LOCATE GREASE TRAP IF REQUIRED BY LOCAL CODE. GREASE TRAPS SHALL BE LOCATED BELOW OR SET FLUSH WITH FINISHED FLOOR. LOCATION TO BE COORDINATED AND VERIFIED WITH THE KEG.</p> <p>13. HOT AND COLD WATER SUPPLIED TO DISHWASHER, GLASS WASHERS, AND CONNECTION STEAMERS SHOULD BE TREATED AND SOFTENED TO A MINIMUM OF 150 PPM (0-3 GRAINS/GAL). VERIFY WITH THE ARCHITECT AND/OR G.C. IF APPLICABLE.</p> <p>14. P.C. SHALL COMPLY WITH ALL LOCAL, COUNTY, STATE, AND FEDERAL CODES, ORDINANCES, RULES AND REGULATIONS, INCLUDING ALL REQUIREMENTS OF SERVING AGENCIES. PAY ALL COSTS REQUIRED FOR METER INSTALLATION, SEWER TAPS, BUILDING APPLICATION FEES, ETC.</p>	<p>15. P.C. SHALL INSTALL INSULATION AROUND ALL HOT WATER PIPING IN WALLS OR ABOVE CEILING. INSULATE DRAIN LINES FROM ICE SINKS, ICE BINS, OR ICE PANS TO ELIMINATE CONDENSATION ON THOSE ITEMS.</p> <p>16. HOT AND COLD RUNNING WATER UNDER PRESSURE SHALL BE PROVIDED IN ALL AREAS IN WHICH FOOD IS PREPARED OR UTENSILS ARE WASHED. ALL HANDWASHING FACILITIES SHALL BE EQUIPPED WITH HOT AND COLD WATER. UNLESS OTHERWISE SPECIFIED, G.C. SHALL PROVIDE PAPER TOWEL AND SOAP DISPENSERS PER HEALTH DEPT. REQUIREMENTS.</p> <p>17. NOTE CONCERNING WATER COOLED CONDENSING UNITS AND CONNECTIONS TO FLUID COOLER OR EVAPORATIVE COOLING TOWER. P.C. SHALL FURNISH AND INSTALL ALL MATERIALS, PIPE FITTINGS, VALVES, FLOW REGULATORS, ETC., AND MAKE ALL FINAL CONNECTIONS READY FOR OPERATION. P.C. SHALL VERIFY WITH THE ARCHITECT'S ENGINEERING DRAWINGS AND KEG FOR PROPER INSTALLATION OF SYSTEMS.</p> <p>18. P.C. TO RUN ALL INDIRECT WASTE LINES AND DRAINS TO APPROPRIATE FLOOR SINK (NUMBER OF DRAINS TO MATCH FLOOR SINK CAPACITY).</p> <p>19. IF REQUIRED BY THE BUILDING DEPT., THE P.C. UNDER HIS PERMIT APPLICATION SHALL PROVIDE DRAWINGS OR DIAGRAMS OR PIPING LAYOUT, SEWER PIPE SIZES, VENTING CONNECTIONS, ETC.</p> <p>20. MOBILE COOKING EQUIPMENT SHALL BE MOUNTED ON NSF APPROVED CASTERS. THE KEG SHALL PROVIDE AGA APPROVED GAS HOSES, QUICK DISCONNECT COUPLINGS, AND SECURE EQUIPMENT TO WALL WITH RESTRAINING DEVICES.</p> <p>21. P.C. TO VERIFY WITH ARCHITECT OR GENERAL CONTRACTOR FOR LOCATION AND ROUTING OF UTILITY SLEEVE FOR CARBONATED SODA BEVERAGE DISPENSING EQUIPMENT. COORDINATE LOCATION OF STUB UPS WITH KEG IF APPLICABLE.</p> <p>22. NOTE CONCERNING UTILITY CHASES, IF APPLICABLE. ALL FINAL CONNECTIONS FROM UTILITY CHASE TO PLUMBING CONNECTION POINTS REQUIRED AT CHEF'S COUNTER, ETC., SHALL BE MADE BY THE P.C.</p> <p>23. FLOOR SINKS SHALL BE INSTALLED AS PER HEALTH DEPT. CODES. FLOOR SINKS IN 12" X 12" UNITS AND OTHERWISE NOTED IN LOCATIONS WHERE FLOOR SINKS FLUSH LEVEL WITH FINISHED FLOOR ARE PERMITTED, THEY SHALL BE LOCATED AS SHOWN ON PLAN, (ONE HALF GRATE EXPOSED ON THE WORKING SIDE, AND ONE HALF OPEN ON THE UNEXPOSED SIDE BELOW EQUIPMENT).</p> <p>24. IF APPLICABLE, ALL EXISTING UTILITIES AND SERVICES SHALL BE RE-USED WHENEVER POSSIBLE. ALL FINAL CONNECTIONS SHALL BE MADE IN ACCORDANCE TO LOCAL CODES AND REGULATIONS. ALL OTHER EXISTING PLUMBING SERVICES WHICH WILL NOT BE NEEDED MUST BE REMOVED, GAPPED, AND/OR SEALED AS NECESSARY.</p> <p>25. THESE DRAWINGS PERTAIN ONLY TO NEW EQUIPMENT INSTALLATIONS SUPPLIED UNDER THE KITCHEN EQUIPMENT CONTRACT (KEG). OWNER FURNISHED EQUIPMENT MUST BE VERIFIED FOR PROPER INSTALLATION AND CONNECTIONS.</p> <p>26. IF APPLICABLE, P.C. TO RUN 4" I.D. PVC SODA LINE CHASES AS SHOWN ON THESE PRINTS. VERIFY WITH G.C.</p>

HEALTH DEPARTMENT NOTES

- THE FOLLOWING NOTES REFER TO ALL FOOD PREPARATION AND STORAGE AREAS, DISHWASHER, GARBAGE, REFRIGERATION AND TOILET ROOMS:
- FLOORS SHALL BE OF A SMOOTH IMPERVIOUS SURFACE WITH MIN 6" COVE BASE WITH CONTINUOUS 3/8" RADIUS AT WALL JUNCTURES.
 - WALLS SHALL BE SMOOTH, WASHABLE, OF LIGHT COLOR (MIN. 70% LIGHT REFLECTANCE) AND SEALED OR PAINTED.
 - CEILING SHALL BE SMOOTH AND NON-ABSORBENT WITH LIGHT-COLORED (MIN. 70% LIGHT REFLECTANCE) WASHABLE FINISH.
 - LIGHT FIXTURES SHALL HAVE PROTECTIVE SHIELDS OR BE OF SHATTERPROOF CONSTRUCTION WHEN INSTALLED OVER AREAS WHERE FOOD IS PREPARED OR UTENSILS ARE WASHED.
 - ALL ROOMS SHALL BE MECHANICALLY VENTILATED.
 - MECHANICALLY EXHAUST VENTILATION SHALL BE PROVIDED AT ALL COOKING EQUIPMENT. MAKE-UP SHALL BE PROVIDED. ALL EQUIPMENT CONSTRUCTION AND INSTALLATION SHALL BE IN ACCORDANCE WITH LOCAL BUILDING AND SAFETY REQUIREMENTS AND UNIFORM MECHANICAL CODE.
 - OPERABLE WINDOWS SHALL BE SCREENED WITH MINIMUM 16 MESH WIRE.
 - ALL EXTERIOR DOORS SHALL BE SELF-CLOSING AND OPEN OUTWARD.
 - OPENINGS AT BASE AND SIDES OF EXTERIOR DOORS SHALL BE NO GREATER THAN 1/4". ALL AREAS AROUND EXTERIOR AND WALL PIPES OR OTHER OPENINGS SHALL BE TIGHTLY SEALED. ALL EXTERIOR WALL VENTS SHALL BE PROPERLY SCREENED WITH 1/4" MESH SCREENING.
 - ALL SINKS AND LAVATORIES TO BE PROVIDED WITH HOT (MIN. 120 DEGREES F) AND COLD RUNNING WATER UNDER PRESSURE.
 - ALL EQUIPMENT AND FIXTURES SHALL COMPLY WITH NATIONAL SANITATION FOUNDATION (NSF) STANDARDS OR ITS EQUIVALENT FOR MATERIAL, CONSTRUCTION, FABRICATION, AND DESIGN.
 - REFRIGERATION AND ICE MACHINES SHALL DRAIN TO PROPERLY LOCATED AND APPROVED FLOOR SINKS.
 - FLOOR SINKS SHALL BE INSTALLED FLUSH WITH FLOOR SURFACE. ALL CONDENSATE AND SIMILAR LIQUID WASTE SHALL BE DRAINED BY MEANS OF INDIRECT WASTE LINES INTO AN OPEN FLOOR SINK. HORIZONTAL RUNS OF DRAIN SHALL BE MIN. 6" OFF THE FLOOR, SLOPE 1/4" PER FOOT AND SHALL TERMINATE AT LEAST 1' ABOVE THE OVERFLOW RIM OF THE FLOOR SINK.
 - A MINIMUM OF 50 FOOT CANDLES OF LIGHT (215 LUX) AT 30" OFF THE FLOOR SHALL BE PROVIDED IN ALL FOOD PREPARATION, MANUFACTURING, PACKAGING, AND PROCESSING AREAS AND WHERE UTENSILS ARE CLEANED.
 - A MINIMUM OF 10 FOOT CANDLES OF LIGHT (108 LUX) AT 30" OFF THE FLOOR SHALL BE PROVIDED IN ALL FOOD AND UTENSIL STORAGE ROOMS, REFRIGERATED STORAGE, TOILET, AND DRESSING ROOMS. THIS PARAMETER ALSO APPLIES IN AREAS OF ALCOHOLIC BEVERAGE PREPARATION, UTENSIL CLEANING AND GLASS WASHING AREAS IN BACK BAR AREAS.
 - A MINIMUM OF 20 FOOT CANDLES OF LIGHT (215 LUX) AT 30" OFF THE FLOOR SHALL BE PROVIDED IN ALL AREAS OF THE FOOD FACILITY DURING GENERAL CLEANUP ACTIVITIES.
 - TILE FLOORS WILL HAVE A SMOOTH SURFACE UNDERALL EQUIPMENT, AND WALKWAYS SHALL HAVE A LIGHT TEXTURE ONLY.
 - ALL PLUMBING, ELECTRICAL, AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO AS GREAT AN EXTENT AS POSSIBLE.
 - THE JANITORIAL SINK FAUCET SHALL HAVE A THREADED OUT LIP FOR HOSE ATTACHMENT AND AN APPROVED BACK FLOW PREVENTION DEVICE.
 - ALL LAVATORIES AND HAND SINKS SHALL HAVE A COMBINATION FAUCET OR PREMIXING FAUCET CAPABLE OF SUPPLYING WARM WATER FOR A MINIMUM OF 10 SECONDS.
 - ALL LINES NOT CONCEALED SHALL BE SECURED 6" OF FLOOR AND 3/4" FROM WALLS USING STANDOFF BRACKETS.
 - AN APPROVED BACKFLOW PREVENTION DEVICE SHALL BE PROPERLY INSTALLED UPSTREAM OF ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SUPPLY AND A SOURCE OF CONTAMINATION.
 - PAINT USED ON WALLS AND CEILING OF ALL KITCHEN, FOOD PREPARATION, WORK, AND STORAGE AREAS SHALL BE A GLOSS OR SEMI-GLOSS ENAMEL FINISH MATERIAL SHALL BE A LIGHT COLOR WITH A REFLECTANCE VALUE OF 70% OR GREATER.
 - WATER RESISTANT WALLS (I.E. CERAMIC TILE, FRP, STAINLESS STEEL) SHALL BE INSTALLED BEHIND ALL SINKS, DISHWASHERS, AND MOP SINKS. THE MATERIAL SHALL COVER THE WALL TO A MINIMUM OF 8 FT. A.F.F.

GENERAL CONTRACTOR NOTES

- GARY JENANYAN - GLINARY CONSULTING & DESIGN DOES NOT REPRESENT ITSELF AS ARCHITECTS OR ENGINEERS. THESE DRAWINGS ARE PROVIDED FOR THE CONVENIENCE OF THE ARCHITECT, CONTRACTOR, AND/OR SUB-CONTRACTORS TO SHOW GENERAL PLACEMENT OF EQUIPMENT, FIXTURES, FURNISHINGS AND/OR MATERIALS PROVIDED BY THE KEG. THE PURPOSE OF THESE PLANS ARE TO ASSIST THE G.C., E.C., P.C., AND OTHERS TO COMPLETE THEIR WORK IN CONNECTION WITH THIS PROJECT. THESE PLANS HAVE BEEN PREPARED FROM INFORMATION AND TECHNICAL DATA THAT HAS CURRENT AND AVAILABLE AT THE TIME THESE PLANS WERE DRAWN. UTILITY ROUGH-INS HAVE BEEN LOCATED AS ACCURATELY AS POSSIBLE TO SUIT THE ARRANGEMENT OF THE AFORESAID ITEMS. CONTRACTORS MUST VERIFY ALL DIMENSIONS AND JOBSITE CONDITIONS FOR CONFORMANCE TO THESE PLANS.
- ALL MECHANICAL ROUGH-INS SHOWN ON THIS PLAN PERTAIN ONLY TO THE EQUIPMENT BEING FURNISHED BY THE KEG. ANY ADDITIONAL REQUIREMENTS SHALL BE SPECIFIED BY THE ARCHITECT, MECHANICAL ENGINEERS, ETC.
- THE G.C. SHALL PROVIDE ALL PENETRATIONS AND SLEEVES THROUGH WALLS, FLOORS AND CEILING AS REQUIRED FOR PLUMBING, ELECTRICAL, REFRIGERATION LINES AND VENTILATION DUCTS. STUB-UP LOCATIONS OR ROUGH-IN FOR SODA LINES MUST BE COORDINATED WITH THE KEG.
- IF REQUIRED, THE G.C. SHALL PROVIDE ALL SUITABLE WOOD BACKING AND/OR BLOCKING IN WALLS AND CEILING FOR THE INSTALLATION OF WALL MOUNTED EQUIPMENT SUCH AS SHELVES, CABINETS, EXHAUST HOODS, ETC.
- THE G.C. SHALL PROVIDE NON-COMBUSTIBLE WALLS BEHIND, ABOVE, AND ADJACENT TO COOKING EQUIPMENT AND SHALL BE IN ACCORDANCE WITH THE LOCAL BUILDING CODES.
- VERIFY WITH THE ARCHITECT OR G.C. FOR THE EXACT LOCATION OF THE REMOTE REFRIGERATION SYSTEM. THE MAXIMUM DISTANCE BETWEEN REMOTE COMPRESSOR AND EVAPORATOR SHALL NOT EXCEED 75 LINEAL FEET. IF LOCATION OF COMPRESSOR RACK EXCEEDS 75 FEET, THE KEG MUST BE ADVISED BY THE ARCHITECT OR G.C.
- G.C. SHALL PROVIDE DOOR/WALL OPENINGS AND/OR PASSAGES TO ASSURE ACCESS FOR ALL KITCHEN EQUIPMENT. COORDINATE SIZES WITH KEG.
- G.C. TO PROVIDE HOLES AND/OR SHAFTS THROUGH CEILING, ROOF AND WALLS FOR DUCTS, ETC. IN ACCORDANCE WITH LOCAL FIRE AND BUILDING CODES AND IN ACCORDANCE WITH DUCT SIZES SPECIFIED BY ARCHITECT OR MECHANICAL ENGINEER. G.C. SHALL ALSO PROVIDE ALL DUCT FIRE SEPARATIONS, ENCLOSURES, WRAPPINGS, ETC., AS MAY BE REQUIRED BY LOCAL BUILDING AND FIRE CODES.
- WORK BY OTHER TRADES INDICATED ON THESE PLANS DO NOT NECESSARILY REFLECT COMPLIANCE WITH EACH TRADE'S RESPECTIVE CODES AND REGULATIONS AND THEREFORE SHALL NOT RELIEVE THEM OF THEIR RESPONSIBILITY TO ASSURE SUCH.
- SPRINKLER HEADS IN WALK-IN FREEZERS, IF REQUIRED BY FIRE CODE, SHALL BE ADEQUATELY PROTECTED AGAINST FREEZING BY G.C.
- THESE DRAWINGS PERTAIN ONLY TO NEW EQUIPMENT INSTALLATIONS SUPPLIED UNDER THE KITCHEN EQUIPMENT CONTRACT (KEG). OWNER AND ALL VENDOR FURNISHED EQUIPMENT MUST BE VERIFIED FOR PROPER INSTALLATION AND CONNECTIONS.

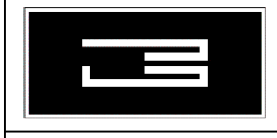
GENERAL NOTES

- THESE DRAWINGS ARE THE PROPERTY OF GARY JENANYAN. WHETHER OR NOT THE ESTABLISHMENT FOR WHICH THEY ARE INTENDED IS COMPLETED, WE RESERVE THE RIGHT TO INCORPORATE DESIGN ELEMENTS AND DETAILS IN THESE PLANS TO PLANS HEREAFTER PREPARED BY US FOR OTHERS.
- GARY JENANYAN DOES NOT PERFORM ARCHITECTURAL, MECHANICAL, ELECTRICAL, HEATING OR STRUCTURAL ENGINEERING SERVICES. THE PURPOSE OF THESE PLANS IS TO ASSIST THE PLUMBER, ELECTRICAL, GENERAL CONTRACTOR AND OTHERS UTILIZING THESE DRAWINGS TO COMPLETE THEIR WORK IN CONNECTION WITH THIS PROJECT.
- THESE PLANS ARE NOT TO BE REPRODUCED OR DISTRIBUTED IN WHOLE OR IN PART WITHOUT THE EXPRESS WRITTEN PERMISSION OF GARY JENANYAN & COMPANY. NOR BE USED BY ANY PERSON(S) EXCEPT UNDER OUR DIRECT SUPERVISION.
- ALL FOODSERVICE AND RELATED EQUIPMENT SHALL BE NSF APPROVED AND IN CONFORMITY WITH LOCAL HEALTH REGULATIONS. INSTALLATION OF EQUIPMENT SHALL MEET SAME REQUIREMENTS. OWNER WILL HAVE TO APPLY FOR A SEPARATE HEALTH PERMIT ALTHOUGH HEALTH REQUIREMENTS WILL BE REVIEWED DURING BUILDING DEPARTMENT APPROVAL.
- ALL FINISHED BUILDING DIMENSIONS SHALL BE VERIFIED BEFORE FABRICATION AND/OR INSTALLATION OF EQUIPMENT AND FIXTURES.
- ALL ADJOINING EQUIPMENT AND COUNTERS SHALL BE SEALED TOGETHER TO PREVENT ENTRANCE OF MOISTURE AND VERMIN. ALL EQUIPMENT SHALL BE SMOOTHLY SEALED TO WALLS. FREE STANDING UNITS SHALL BE REMOVABLE AND EASILY ACCESSIBLE FOR CLEANING.
- ALL WORKING SURFACES SHALL BE SMOOTH/IMPERVIOUS AND NON-POROUS.
- ALL CUTTING BOARDS SHALL BE SANITARY NSF APPROVED CUTTING SURFACES.
- ALL REFRIGERATED AND HEATED FOOD HOLDING EQUIPMENT SHALL BE PROVIDED WITH THERMOMETERS WHICH ARE EASILY READABLE.
- STORAGE SHELVING SHALL HAVE THE LOWEST SHELF SET AT A MINIMUM OF 6" ABOVE THE FINISHED FLOOR.
- STORAGE SHELVING, OTHER THAN WIRE OR SOLID FLAT METAL, MUST BE PROVIDED WITH A SMOOTH SURFACE, AND HAVE A NON-ABSORBENT AND NON-TOXIC FINISH.
- ALL FLOOR MOUNTED FOODSERVICE EQUIPMENT, SUCH AS WORK TABLES, COUNTERS, ETC., SHALL BE MOUNTED ON MINIMUM 6" HIGH NSF APPROVED RESTRAINING DEVICES.
- VENTILATING HOODS SHALL COMPLY WITH THE REQUIREMENTS OF THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) STANDARD 96, AND ALL APPLICABLE CODES AND ORDINANCES.
- OWNER SHALL FURNISH SOAP AND TOWEL DISPENSERS AT THE HAND SINK LOCATIONS TO MEET LOCAL HEALTH CODES.
- ALL CUSTOM FABRICATED STAINLESS STEEL WORK, TABLES AND COUNTERS PLACED AGAINST WALLS SHALL HAVE BACKSPLASHES AND/OR RISERS SEALED TO WALL. (NOTE: SEE CUSTOM FABRICATED FOODSERVICE EQUIPMENT DETAILS FOR HEIGHT OF BACKSPLASHES). UNLESS OTHERWISE SPECIFIED, MOBILE COOKING EQUIPMENT SHALL BE MOUNTED ON NSF APPROVED CASTERS AND EQUIPPED WITH AGA APPROVED GAS HOSES, CONNECTORS AND RESTRAINING DEVICES AS SUPPLIED BY THE KEG.
- WRITTEN DIMENSIONS ON THESE DRAWINGS SHALL TAKE PRECEDENCE OVER SCALED DIMENSIONS. CONTRACTORS SHALL VERIFY AND BE RESPONSIBLE FOR ALL DIMENSIONS AND CONDITIONS ON THE JOB. K.E.G. MUST BE NOTIFIED OF ANY VARIATION FROM THE DIMENSIONS AND CONDITIONS SHOWN ON THESE DRAWINGS.
- LAST DATED REVISION VOIDS ALL PREVIOUS DRAWINGS.
- ANY ERRORS, OMISSIONS OR AMBIGUITIES ARE TO BE REPORTED TO THE KEG FOR CORRECTION OR RESOLUTION PRIOR TO COMMENCEMENT OF THE AFFECTED WORK, UNLESS EXPRESSLY STIPULATED OTHERWISE. NO OTHER ALLOWANCE WILL BE MADE BY THE KEG TO ANOTHER'S FAVOR OR BY VIRTUE OF SUCH DISCREPANCIES. THE KEG ACCEPTS NO RESPONSIBILITY FOR CHARGES MADE NECESSARY BY CODES, JOBSITE CONDITIONS, LABOR UNION CONTRACTS, REGULATIONS, GOVERNMENT AGENCIES, AND/OR EQUIPMENT LAYOUT CHANGES.
- WORK BY OTHER TRADES INDICATED ON THESE PLANS DOES NOT NECESSARILY REFLECT COMPLIANCE WITH EACH TRADE'S RESPECTIVE CODES AND REGULATIONS AND THEREFORE DOES NOT RELIEVE THEM OF THEIR RESPONSIBILITY TO ASSURE SUCH.
- WHERE A REVISION TO DETAILS NOTED ON THESE PLANS MIGHT FACILITATE EFFICIENCY OR CONTRIBUTE TO ARCHITECTURAL AESTHETICS, THE KEG MUST BE CONSULTED FOR APPROVAL PRIOR TO PROCEEDING WITH THE CHANGE. THE KEG SHALL ASSUME NO RESPONSIBILITY FOR ANY COSTS INCURRED DUE TO FAILURE BY THE PRINCIPAL RESPONSIBLE FOR THE CHANGE(S) TO NOTIFY THE KEG.
- WHERE A REVISION TO DETAILS NOTED ON THESE PLANS MIGHT FACILITATE EFFICIENCY OR CONTRIBUTE TO ARCHITECTURAL AESTHETICS, THE KEG MUST BE CONSULTED FOR APPROVAL PRIOR TO PROCEEDING WITH THE CHANGE. THE KEG SHALL ASSUME NO RESPONSIBILITY FOR ANY COSTS INCURRED IN ORDER TO PROVIDE ALL THE NECESSARY DATA TO MEET THE TITLE 24 CODE REQUIREMENTS AS DICTATED BY THE BUILDING DEPARTMENT AND ALL FEES OF LICENSED ENGINEER OR ARCHITECT.
- ALL WALLS IN FOOD PREPARATION AREAS SHALL BE SMOOTH, WASHABLE, OF A LIGHT COLOR AND SHALL BE SEALED OR PAINTED.
- MECHANICAL EXHAUST VENTILATION SHALL BE PROVIDED FOR ALL COOKING EQUIPMENT. MAKE-UP AIR SHALL BE PROVIDED EQUAL TO 100% OF EXHAUST AIR.
- ALL FLOORS IN FOOD PREPARATION AREAS SHALL BE OF AN IMPERVIOUS SURFACE WITH A MINIMUM 6" COVE BASE WITH A CONTINUOUS 3/8" RADIUS AT WALL JUNCTURES.

FOOD SERVICE AREAS FINISH SCHEDULE

- ALL FLOOR COVERINGS IN FOOD SERVICE AREAS TO BE EPOXY WITH 6" COVE
- ALL WALL COVERINGS IN FOOD SERVICE AREAS TO BE STAINLESS STEEL AND/OR FRP
- ALL CEILING IN F. S. AREAS TO BE LIGHT COLOR, CLEANABLE PAINTED SHEETROCK
- ALL LIGHT FIXTURES TO BE APPROVED, COVERED INCAND. BULBS OR FLUOR.TUBES
- ALL FOOD SERVICE EQUIPMENT TO BE NSF AND/OR UL APPROVED

GARY JENANYAN
 CULINARY CONSULTING & DESIGN
 COMMERCIAL - RESIDENTIAL - MARINE
 P O Box 24
 Oakville, CA USA 94562
 Phone 707.226.8966
 or FAX 707.261.8966
 gary.jenanyan@design.com
 www.jenanyandesign.com



VERIFY ALL MEASUREMENTS AT JOB SITE

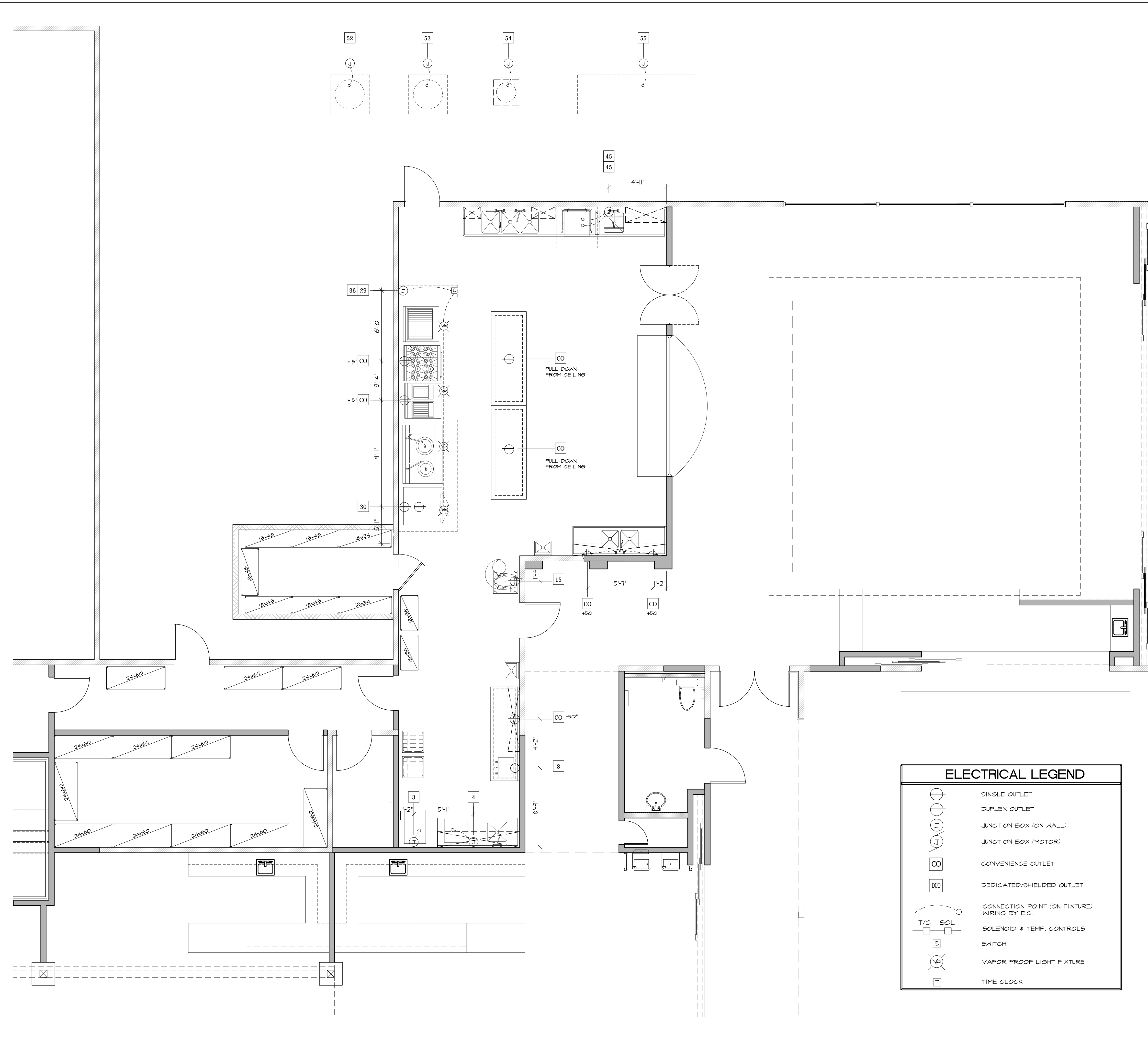
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MAXVILLE LAKE WINERY
 4105 CHILES POPE VALLEY RD.
 ST. HELENA, CA 94574
 COUNTY OF NAPA

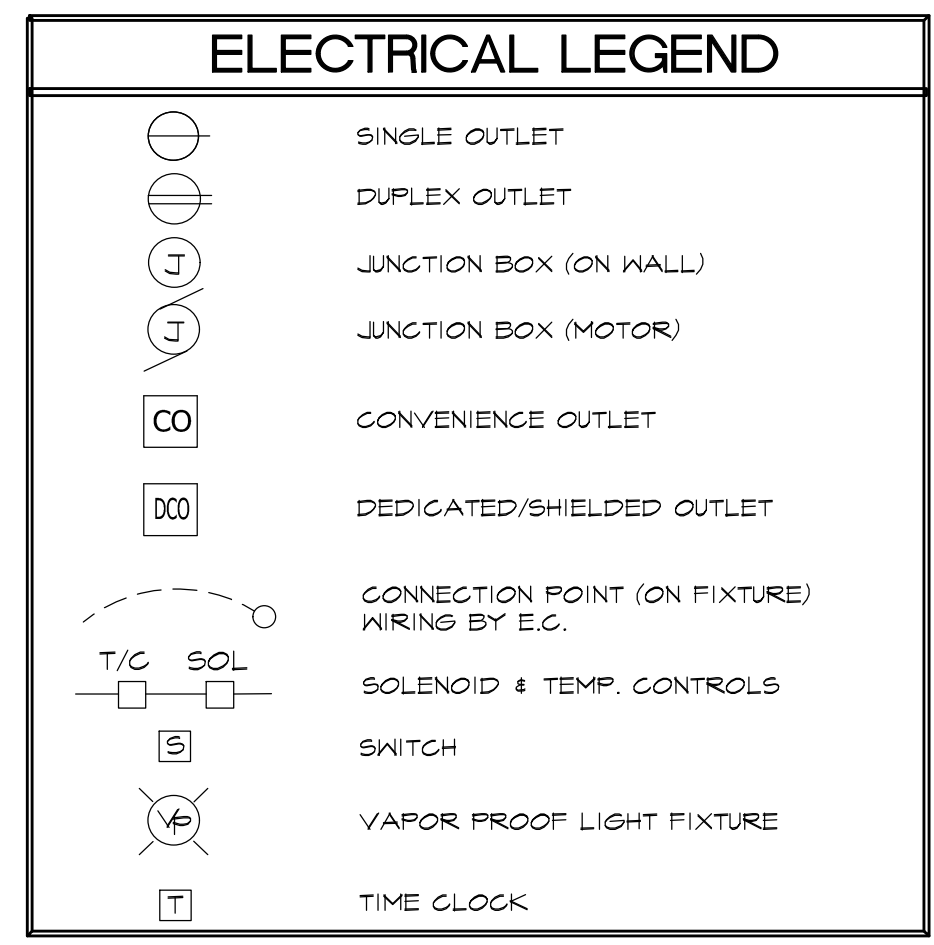
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FOODSERVICE EQUIPMENT NOTES

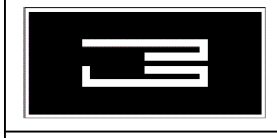
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ELECTRICAL SCHEDULE						
ITEM	QTY	DESCRIPTION	ELECTRICAL			
			VOLTS	PHASE	AMPS	CONN. HT.
1	1	(LOT) DRY STORAGE SHELVING				
2	2	GLASS RACK DOLLIES				
3	1	ICE MACHINE, BIN, & FILTER	120	1	14.4	J-BOX +78"
4	1	UNDERCOUNTER DISHWASHER	20/208-240	1	30.5	J-BOX +15"
5	1	S/S WALL SHELF				
6	1	S/S PREP TABLE WITH SINK				
7	1	FAUCET				
8	1	COFFEE BREWER	20/208-240	1	25.4	J-BOX +50"
9	1	S/S WORKTABLE				
10	1	S/S WALL SHELF				
11	2	HAND SINKS				
12	2	(SET) SOAP & TOWEL DISPENSERS				
13	--	SPARE				
14	--	SPARE				
15	1	20 QT. MIXER ON MOBILE STAND	120	1	8.0	PLUG +15"
16	1	S/S 2-TUB PREP SINK				
17	1	FAUCET				
18	1	S/S WALL SHELF				
19	--	SPARE				
20	--	SPARE				
21	1	MILLWORK EATING COUNTER				
22	1	S/S SERVING COUNTER				
23	--	SPARE				
24	--	SPARE				
25	1	S/S ISLAND WORKTABLE				
26	1	S/S ISLAND WORKTABLE				
27	--	SPARE				
28	--	SPARE				
29	1	S/S EXHAUST HOOD	120	1	5.0	J-BOX +110"
30	1	DOUBLE CONVECTION OVEN	(2) 120	1	7.4	PLUG +57/30"
31	1	KOK RANGE				
32	1	S/S WALL LINER				
33	1	DOUBLE FRYER				
34	1	6-BURNER RANGE WITH OVEN				
35	1	36" RADIANT BROILER				
36	1	S/S EXHAUST HOOD	120	1	5.0	J-BOX +110"
37	1	FIRE SUPPRESSION SYSTEM				
38	--	SPARE				
39	--	SPARE				
40	1	S/S WALL SHELF				
41	1	PRERINSE UNIT W/FAUCET				
42	1	FAUCET				
43	1	S/S 3-TUB SINK				
44	1	S/S WALL SHELF				
45	1	DISHWASHER - HIGH TEMP				SEE BELOW FOR DETAILS
46	1	S/S TYPE II EXHAUST HOOD				
47	1	PRERINSE UNIT				
48	1	S/S SOILED DISHTABLE				
49	1	S/S GLASS RACK SHELF				
50	--	SPARE				
51	--	SPARE				
52	1	EXHAUST BLOWER FOR #29	208	3	6.1	J-BOX ROOF
53	1	EXHAUST BLOWER FOR #36	208	3	6.1	J-BOX ROOF
54	1	EXHAUST BLOWER FOR #46	120	1	3.8	J-BOX ROOF
55	1	TEMPERED MAKE-UP AIR UNIT	208	3	15.0	J-BOX ROOF
45	1	DISHWASHER - MOTOR	208	3	24.9	J-BOX +15"
45	1	DISHWASHER - BOOSTER HEATER	208	3	20.4	J-BOX +15"



GARY JENANYAN
 CULINARY CONSULTING & DESIGN
 COMMERCIAL - RESIDENTIAL - MARINE
 P O Box 24
 Oakville, CA USA 94562
 Phone 707.226.8566
 eFAX 707.261.8166
 www.jenanyandesign.com



VERIFY ALL MEASUREMENTS AT JOB SITE

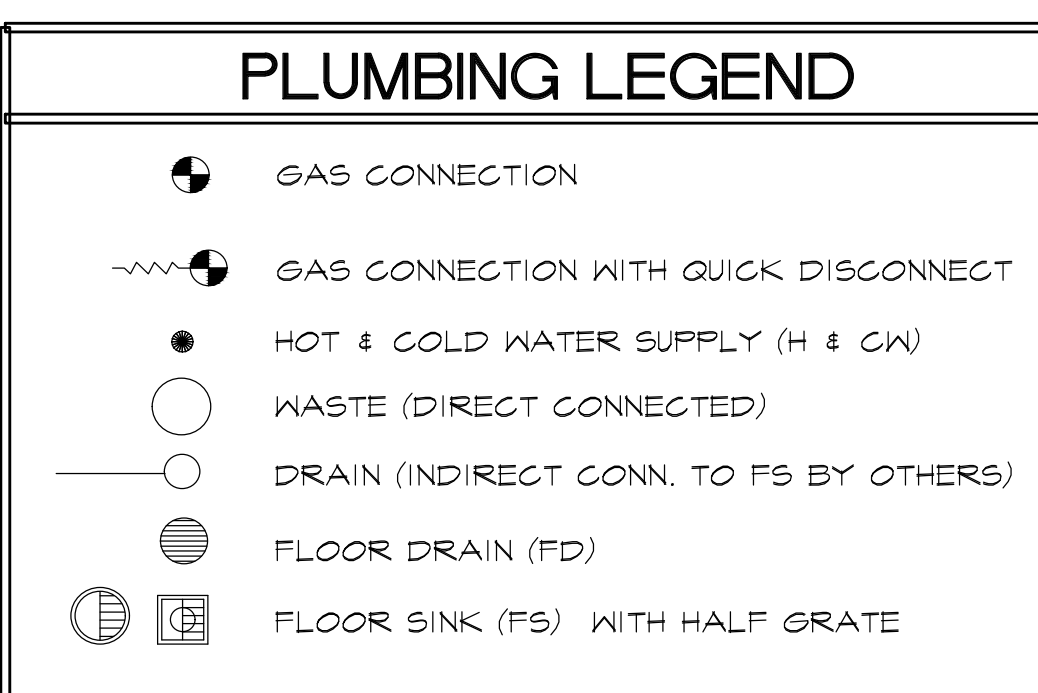
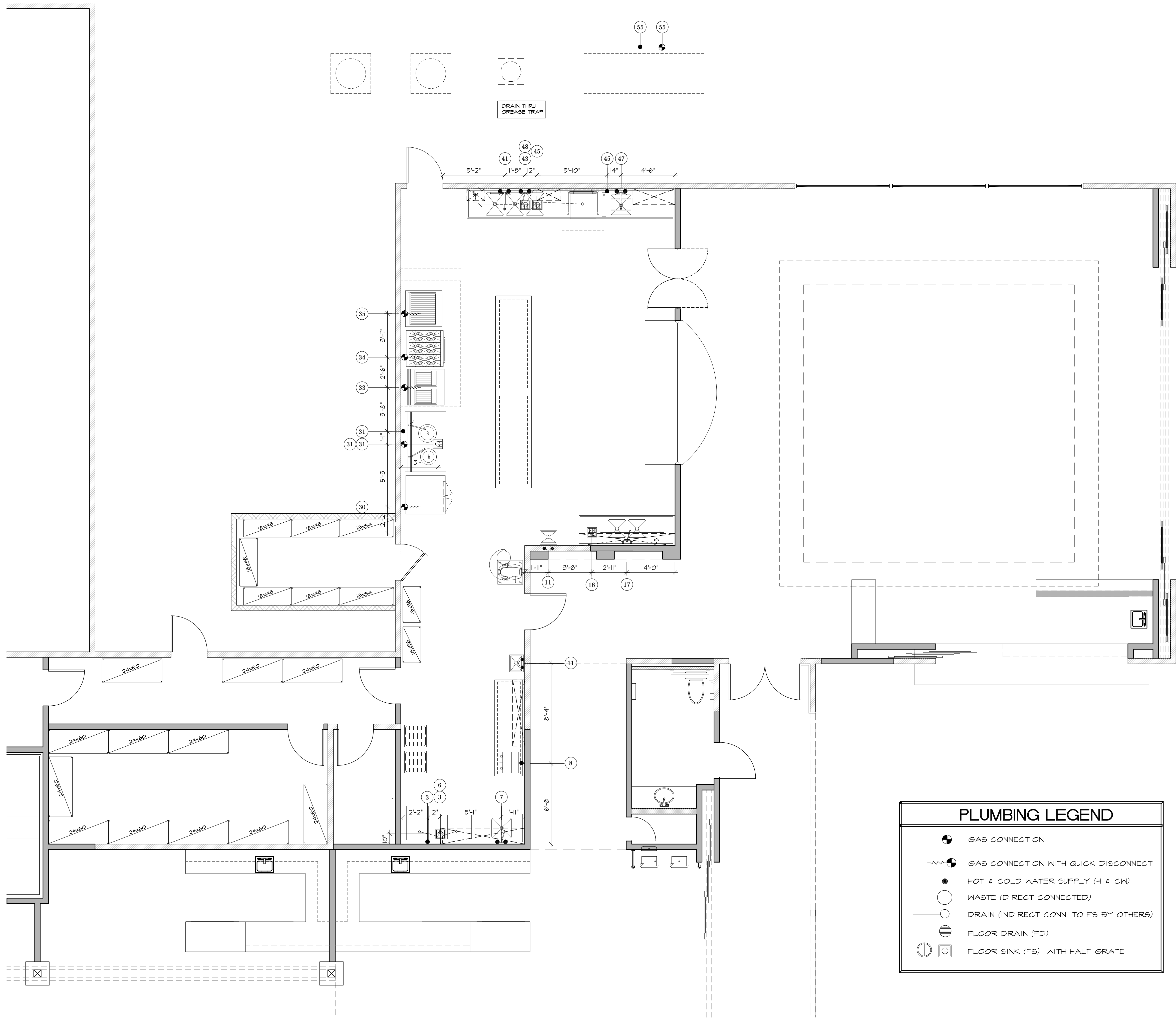
NOT FOR CONSTRUCTION

MAXVILLE LAKE WINERY
 4105 CHILES POPE VALLEY RD.
 ST. HELENA, CA 94574
 COUNTY OF NAPA

Revision	Date	Remarks
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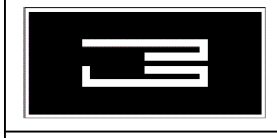
FOODSERVICE EQUIPMENT ELECTRICAL PLAN

5/26/17 10:45 AM 10-1-20-16 1/2"=1'-0"	Drawn by: GJLB Sheet: K2.0
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PLUMBING SCHEDULE						
ITEM	QTY	DESCRIPTION	ELECTRICAL			
			VOLTS	PHASE	AMPS	CONN. HT.
1	1	(LOT) DRY STORAGE SHELVING				
2	2	GLASS RACK DOLLIES				
3	1	ICE MACHINE, BIN, & FILTER	120	1	14.4	J-BOX +78"
4	1	UNDERCOUNTER DISHWASHER	20/208-240	1	30.5	J-BOX +15"
5	1	S/S WALL SHELF				
6	1	S/S PREP TABLE WITH SINK				
7	1	FAUCET				
8	1	COFFEE BREWER	20/208-240	1	25.4	J-BOX +50"
9	1	S/S WORKTABLE				
10	1	S/S WALL SHELF				
11	2	HAND SINKS				
12	2	(SET) SOAP & TOWEL DISPENSERS				
13	--	SPARE				
14	--	SPARE				
15	1	20 QT. MIXER ON MOBILE STAND	120	1	8.0	PLUG +15"
16	1	S/S 2-TUB PREP SINK				
17	1	FAUCET				
18	1	S/S WALL SHELF				
19	--	SPARE				
20	--	SPARE				
21	1	MILLWORK EATING COUNTER				
22	1	S/S SERVING COUNTER				
23	--	SPARE				
24	--	SPARE				
25	1	S/S ISLAND WORKTABLE				
26	1	S/S ISLAND WORKTABLE				
27	--	SPARE				
28	--	SPARE				
29	1	S/S EXHAUST HOOD	120	1	5.0	J-BOX +110"
30	1	DOUBLE CONVECTION OVEN	(2) 120	1	7.4	PLUG +57/30"
31	1	KOK RANGE				
32	1	S/S WALL LINER				
33	1	DOUBLE FRYER				
34	1	6-BURNER RANGE WITH OVEN				
35	1	36" RADIANT BROILER				
36	1	S/S EXHAUST HOOD	120	1	5.0	J-BOX +110"
37	1	FIRE SUPPRESSION SYSTEM				
38	--	SPARE				
39	--	SPARE				
40	1	S/S WALL SHELF				
41	1	PRERINSE UNIT W/FAUCET				
42	1	FAUCET				
43	1	S/S 3-TUB SINK				
44	1	S/S WALL SHELF				
45	1	DISHWASHER - HIGH TEMP				SEE BELOW FOR DETAILS
46	1	S/S TYPE II EXHAUST HOOD				
47	1	PRERINSE UNIT				
48	1	S/S SOILED DISHTABLE				
49	1	S/S GLASS RACK SHELF				
50	--	SPARE				
51	--	SPARE				
52	1	EXHAUST BLOWER FOR #29	208	3	6.1	J-BOX ROOF
53	1	EXHAUST BLOWER FOR #36	208	3	6.1	J-BOX ROOF
54	1	EXHAUST BLOWER FOR #46	120	1	3.8	J-BOX ROOF
55	1	TEMPERED MAKE-UP AIR UNIT	208	3	15.0	J-BOX ROOF
45	1	DISHWASHER - MOTOR	208	3	24.9	J-BOX +15"
45	1	DISHWASHER - BOOSTER HEATER	208	3	20.4	J-BOX +15"

GARY JENANYAN
 CULINARY CONSULTING & DESIGN
 COMMERCIAL - RESIDENTIAL - MARINE
 P O Box 24
 Oakville, CA USA 94862
 Phone 707.226.8566
 eFAX 707.261.8466
 www.jenanyandesign.com



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FOODSERVICE EQUIPMENT PLUMBING PLAN

5/26/17 10-14-16 10-28-16 1/24/17	Drawn by: GJLB Sheet K3.0
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