



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

August 4, 2015

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

Dear Ms. Meyer:

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

This letter is in regards to the plans submitted on October 7, 2014, subsequent submittals and all supporting documentation for the construction of the food facility located at 680 Main Street, Suite 600. Napa, CA. The plans are approved with the following conditions:

1. Dry storage area. Your food facility presents a total of 74 patron seats. The required floor space of dry storage area is 148 sf. Seventy five percent (75%) of the retail area is approved to meet this condition. This area is approved and will be required for the storage of excess food and food related equipment that do not fit in the kitchen area.
2. All food items stored in the retail dry storage area must be unopened. If open food containers are observed in this room during routine inspections, then the floor and walls will be required to be remodel to meet code by the future permit holder.
3. The Hobart ventless dishwasher is approved to be installed if the heat and water generated by the unit is included in the ventilation calculations to be approved by the building department. These calculations must be provided to this office prior to issuance of the annual permit. If damaged on walls, floors and ceilings are observed during future routine inspections due to generation of water, water vapor or heat, the unit will be required to be replaced for a low temperature/chemical sanitizing unit or the installation of a Type II hood by the future permit holder.
4. All waste water from all food related equipment must be disposed to a floor sink.
5. All floor sinks must be flushed with the floor.
6. Hood performance test(s) is(are) received when all construction is done.
7. All equipment must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program when applicable.
8. All work and materials must comply with the California Retail Food Code and any other applicable regulations and be inspected and approved prior to use.

9. Any changes to the approved plans and/or equipment must receive prior approval by this Department.

Two approved plans are returned to you. They are stored in our "will call box." One of the plans is to be kept in the food facility during the food facility construction. The other set is for the owner of the food facility.

Please schedule a pre-final inspection of your facility, with at least one day in advance, when the installation of the floor and floor sinks are partially completed. If you have any questions contact me at 707-253-4417.

Sincerely,

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

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