NNECTIONS TO EQUIPMENT
LECTRICAL, GAS, DUCTING, ETC.

OWNER REQUIREMENTS.

TERIALS, FINISHES, FIXTURES AND
ALL APPLICABLE LOCAL, STATE AND

LOCAL AND STATE ADA,
ENTS.

12 x 20 = 240

25 x 32 = 800

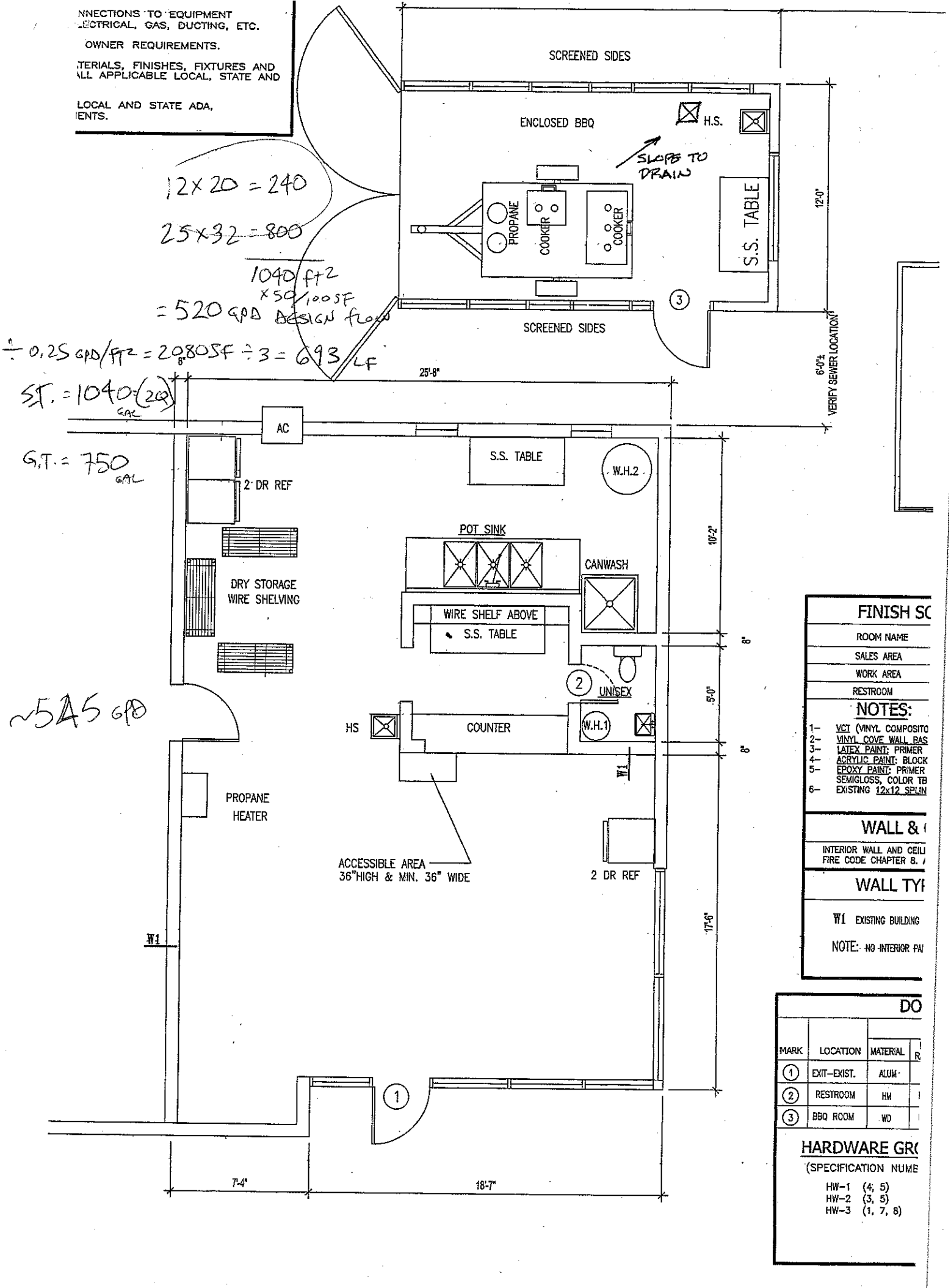
1040 ft2
x 50 gal/100SF
= 520 GPD DESIGN flow

÷ 0.25 GPD/FT² = 2080SF ÷ 3 = 693 LF

S.T. = 1040 (2Q) GAL

G.T. = 750 GAL

~545 GPD



FINISH SC

ROOM NAME
SALES AREA
WORK AREA
RESTROOM

NOTES:

1– VCT (VINYL COMPOSITO
2– VINYL COVE WALL BAS
3– LATEX PAINT: PRIMER
4– ACRYLIC PAINT: BLOCK
5– EPOXY PAINT: PRIMER SEMIGLOSS, COLOR TB
6– EXISTING 12x12 SPLIN

WALL &

INTERIOR WALL AND CEIL
FIRE CODE CHAPTER 8.

WALL TY

W1 EXISTING BUILDING

NOTE: NO INTERIOR PA

DO

MARK	LOCATION	MATERIAL	R
1	EXIT–EXIST.	ALUM.	
2	RESTROOM	HM	
3	BBQ ROOM	WD	

HARDWARE GR

(SPECIFICATION NUMB

HW–1 (4, 5)
HW–2 (3, 5)
HW–3 (1, 7, 8)

CALCULATIONS

+ GRILL AREA $12' \times 20' = +240$ SF

+ FOOD PREP. AREA $24.5' \times 16' = +392$ SF

− BATHROOM AREA $3.5' \times 2.5' = -8.75$ SF

TOTAL FOOD SERVICE AREA = 623 SF

× 50 GAL / 100 SF

= 311 GPD

+ 25 GPD / EMPLOYEE + 25

= 336 GPD

÷ 0.25 GPD/FT² = 1344 SF DRAINFIELD

÷ 3 = 448 LF DRAINLINES

+ RETAIL AREA $16.5' \times 24.5' = 404$ SF

× 120 GAL / 1000 SF

= 48 GAL

÷ 0.30 GPD/FT² = 160 SF DRAINFIELD

÷ 4 = 40 LF DRAINLINES

TOTAL DRAINFIELD = 1344 + 160 = 1504 SF

TOTAL DRAINLINES = 448 + 40 = 488 LF