OTG LGA - SPORTS BAR

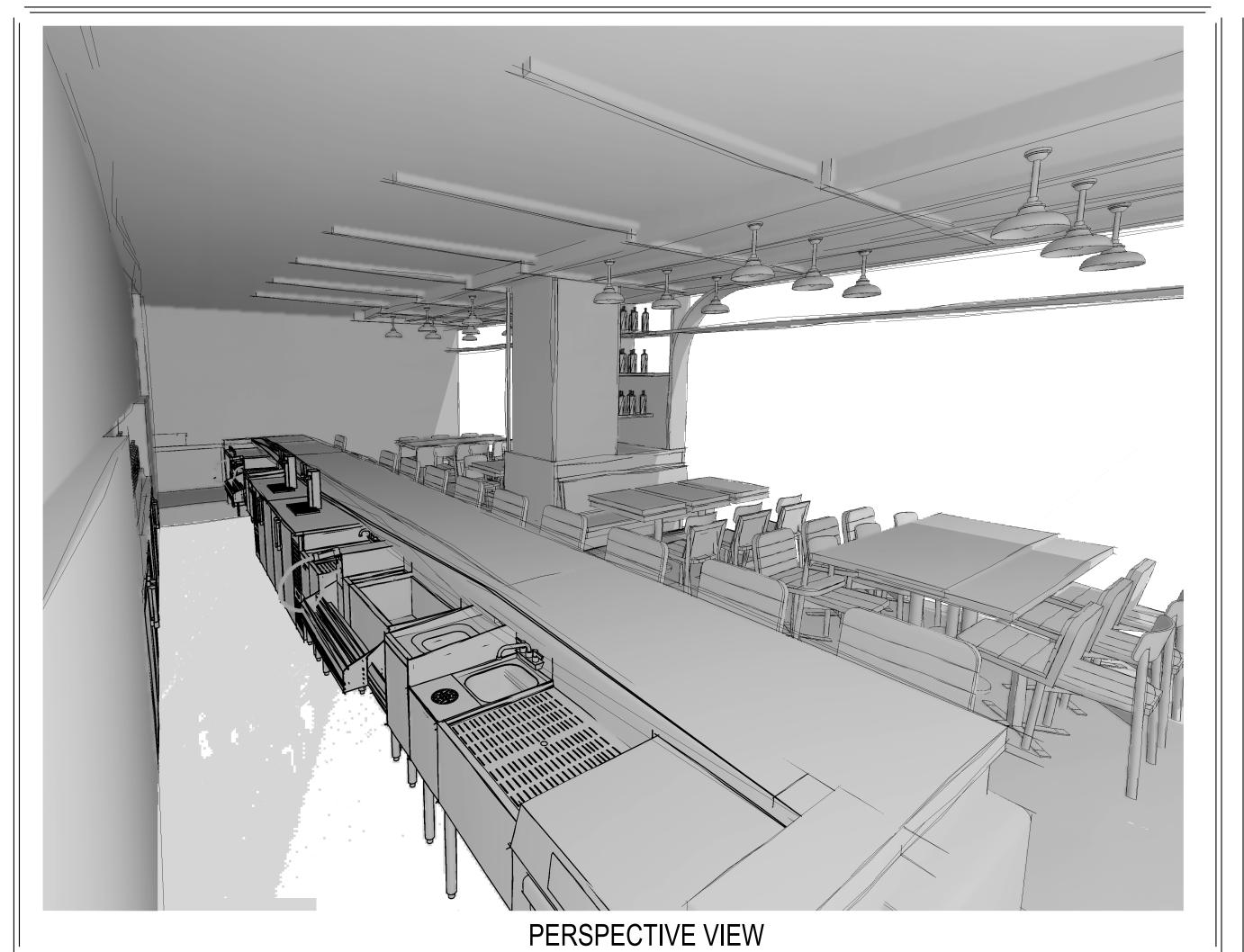
LAGUARDIA INTERNATIONAL AIRPORT, TERMINAL F QUEENS, NY

FOODSERVICE 50% DESIGN DEVELOPMENT

MARCH 11th, 2022

DRAWING LIST:

FOODSERVICE TITLE SHEET FS 101-EQ FOODSERVICE EQUIPMENT FLOOR PLAN FS 102-EQ FOODSERVICE EQUIPMENT SCHEDULE



CONTACTS:

OWNER:

OTG Management 352 Park Avenue South New York, New York 10010 FOODSERVICE CONSULTANT

NEXT STEP DESIGN Linda Callahan 913 West Street Annapolis Maryland 21401 PH:410.263.1200 x 114 Fx: 410-280-1340 Email: lcallahan@nextstepdesign.com

HEALTH DEPARTMENT NOTES:

- utensil is washed, where refuse or garbage is stored and where janitorial facilities are
- containers. Vinyl topset is not acceptable
- FLOOR DRAINS shall be installed in floors that are water-flushed for cleaning, and in areas where pressure spray methods for cleaning equipment are used. Floor surfaces in these areas shall be sloped 1/8" per foot to the floor drains.
- 4. WALLS & CEILINGS of all rooms, except for bars, rooms where food is stored in unopened containers, dining and sales areas, shall be of a durable, smooth, nonabsorbent, washable surface. Walls and ceilings of food preparation and utensil washing areas, and interior surfaces of walk-in refrigeration units, shall also be light colored. Wall areas adjacent to bar sinks shall be smooth and easily cleanable. Conduits of all types shall be installed within walls as practical. When otherwise installed, they shall be mounted or enclosed so as to facilitate cleaning.
- LIGHTING in every room and area in which food is prepared, processed, or packaged, or in which utensils are cleaned, shall be provided to produce an intensity of no less than 20 foot-candles as measured 30" above the floor, except that the working surface on which alcoholic beverages are prepared, or when utensils used in the preparation or service of alcoholic beverages are cleaned, shall be provided with at least 10 foot-candles of light. Light fixtures in areas where food is prepared, or where open food is stored, or where utensils are cleaned, shall be of shatterproof construction or shall be protected with shatterproof shields and shall be easily cleanable.
- MECHANICAL EXHAUST VENTILATION shall be provided at or above all newly-installed cooking equipment, such as ranges, griddles, ovens, deep fat fryers, barbecues, rotisseries, etc., and 180° F rinse water dishwashers. Toilet rooms and dressing rooms shall be vented to the outside air by means of an openable, screened window, an air shaft, or a light-switch activated exhaust fan, consistent with the requirements of local building
- 7. A food facility shall at all times be so constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.
 - DELIVERY DOORS: All delivery doors leading to the outside shall be self -closing. Large cargo-type doors shall not open directly into a food preparation area.
- HANDWASHING FACILITIES shall be provided within, or adjacent to, toilet rooms and shall be equipped with an adequate supply of hot and cold running water under pressure. Handwashing cleanser and single-use sanitary towels or hot-air blowers shall be provided in wall mounted dispensers at all handwashing facilities. Handwashing facilities shall be provided within each food preparation area. Splashguard protection is suggested if adequate spacing to adjoining food, food preparation, food contact surfaces, and utensil washing area surfaces is insufficient. Splash from a handwash sink may not contaminate food, equipment or utensils. A baffle or barrier may be needed if the handsink abuts a food preparation or service area.
- 9. TOILET FACILITIES, for use by employees, shall be provided in each establishment with well-fitting, self-closing doors.
- 10. **DISHWASHING MACHINES**: Machine washing of utensils in machines using a hot water, or chemical sanitizing rinse shall conform to applicable National Sanitation Foundation (N.S.F.) Standards, and shall be installed and operated in accordance with those standards.
- **INSTALLATION OF EQUIPMENT**: All equipment shall meet National Sanitation Foundation (N.S.F.) design and installation requirements, or its equivalent. At the floor all equipment shall be either easily movable (i.e.; on casters), light enough so as to be easily moved by one (1) person (i.e.; a light table), installed on raised minimum 6 inches (6") rounded metal legs, or sealed to minimum four inch (4") solid masonry island with minimum three-eights inch (3/8") coved radius. If on an island, it shall overhang the base at least two inches (2"), but not more than the height of the island. Sealing to the floor is acceptable only if no other means are available, such as beer coolers behind bars, refrigerators, and large bakery ovens.

Gaps and spaces between equipment base and top of island shall be sealed with nonhardening silicone sealant. All equipment On counters, tables and shelves, that are not easily lifted, are to be installed on approved four inch (4") legs, or sealed to table, shelves, etc. Dipper wells with running water shall be provided for ice cream or other frozen dessert scooping operations. All equipment, flashing, and back-splashes are to be adequately sealed to the wall and abutting equipment, or moved away from the wall six inches (6") for every four (4) linear feet of equipment frontal length, or away from each other. Soldering, welding approved sealants, or "T" cap molding may be used. A minimum of thirty-six inches (36") clearance is to be provided for all aisles and working areas.

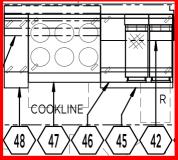
TERMINAL F QUEENS, NY



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FOODSERVICE TITLE SHEET

FS 000



EQUIPMENT SCHEDULE

PR	ITEM	QTY	SOURCE	DESCRIPTION
	1	1	KOLPAK	WALK-IN COOLER
	1.1 1.2	1	COLDZONE COLDZONE	REMOTE CONDENSING UNIT, AIR COOLED EVAPORATOR COIL
	2	1	METRO	WALK-IN SHELVING (LOT)
	3	1	NEW AGE	BUN PAN RACK, MOBILE
	4	1	SPARE NUMBER	SPARE NUMBER
	5 6	1	SPARE NUMBER ADVANCE TABCO	SPARE NUMBER MOP SINK CABINET
	7	1	FOLLETT	ICE BIN FOR ICE MACHINES
	7.1	1	SAN JAMAR	ICE SCOOP HOLDER
	8 9	1	HOSHIZAKI IMC TEDDY	ICE MAKER, CUBE-STYLE FLOOR TROUGH
	10	1	TRAULSEN	FREEZER, REACH-IN
	11	1	FABRICATOR	WALL SHELF
	12	1	FABRICATOR	CLEAN DISH TABLE
	13 14	1 1	SPARE NUMBER SPARE NUMBER	SPARE NUMBER SPARE NUMBER
	15	1	HATCO	BOOSTER HEATER, ELECTRIC
(VEND)	16	1	ECOLAB	DISHWASHER, CONVEYOR
	17 18	1	IMC TEDDY CAPTIVE-AIRE	FLOOR TROUGH CONDENSATE HOOD
	19	1	FABRICATOR	SOILED DISHTABLE
	20	1	T&S BRASS	PRE-RINSE FAUCET ASSEMBLY
	21	1	FABRICATOR	SLANTED RACK SHELF
	22 23	1	METRO SPARE NUMBER	DOLLY, DISHWASHER RACK SPARE NUMBER
	24	1	SPARE NUMBER	SPARE NUMBER
	25	1	IMC TEDDY	HAND SINK
(OWN)	25.1 26	1	BY OWNER	SOAP & TOWEL DISPENSER
	26 27	1 1	KROWNE METAL EVERPURE	BACK BAR CABINET, REFRIGERATED, PASS-THRU WATER FILTER ASSEMBLY
	28	1	BUNN	COFFEE BREWER FOR AIRPOT
	29	1	KROWNE METAL	BACK BAR CABINET, REFRIGERATED, PASS-THRU
	30 31	1	FABRICATOR IMC TEDDY	WALL SHELF W/ POT RACK FLOOR TROUGH
	31 32	1	FABRICATOR	THREE COMPARTMENT POT SINK
	33	1	SPARE NUMBER	SPARE NUMBER
	34	1	SPARE NUMBER	SPARE NUMBER
	35 36	1 1	EVERPURE IMC TEDDY	WATER FILTER ASSEMBLY HAND SINK
(OWN)	36.1	1	BY OWNER	SOAP & TOWEL DISPENSER
	37	1	IMC TEDDY	HAND SINK
(OWN)	37.1	1	BY OWNER	SOAP & TOWEL DISPENSER
	38 38.1	1	CAPTIVE-AIRE CAPTIVE-AIRE	EXHAUST HOOD HOOD CONTROL PANEL
	38.2	1	ANSUL	FIRE SUPPRESSION SYSTEM
	39	1	PITCO	FRYER DUMP STATION
	40 41	1	PITCO PITCO	FRYER, ELECTRIC, FLOOR MODEL, FULL POT FRYER, ELECTRIC, FLOOR MODEL, FULL POT
	41	1	VULCAN	CHEESEMELTER, ELECTRIC
	43	1	SPARE NUMBER	SPARE NUMBER
	44	1	SPARE NUMBER	SPARE NUMBER
	45 46	1	LANG VULCAN	GRIDDLE, ELECTRIC, COUNTERTOP EQUIPMENT STAND, REFRIGERATED BASE
	47	1	VULCAN	RANGE, 36" RESTAURANT, ELECTRIC
	48	1	VULCAN	SPREADER PLATE
	49	1	FABRICATOR	TUBULAR OVERSHELF
	50 51	1	RATIONAL RATIONAL	COMBI OVEN, ELECTRIC COMBI OVEN, ELECTRIC
	52	1	CONTINENTAL	REFRIGERATED COUNTER, SANDWICH / SALAD UNIT
	53	1	SPARE NUMBER	SPARE NUMBER
	54 55	1 7	SPARE NUMBER HATCO	SPARE NUMBER HEAT LAMP, STRIP TYPE
	55 56	3 1	HATCO	TOASTER, CONVEYOR TYPE
	57	1	CONTINENTAL	REFRIGERATOR, UNDERCOUNTER, REACH-IN.
	58	1	FABRICATOR	CHEF UNIT
	59 60	1	CONTINENTAL TAYLOR COMPANY	FREEZER, UNDERCOUNTER, REACH-IN SOFT SERVE MACHINE
	61	1	FABRICATOR	PREP TABLE
	62	1	RPI	MERCHANDISER, OPEN REFRIGERATED DISPLAY
	63	1	SPARE NUMBER	SPARE NUMBER
	64 65	1	SPARE NUMBER CONTINENTAL	SPARE NUMBER REFRIGERATED COUNTER, SANDWICH / SALAD UNIT
	66	1	FABRICATOR	PREP TABLE
	67	1	CONTINENTAL	REFRIGERATOR, UNDERCOUNTER, REACH-IN.
	68	1	CONTINENTAL	REFRIGERATOR, UNDERCOUNTER, REACH-IN.
	69 70	l 1	HOBART FABRICATOR	DISHWASHER, UNDERCOUNTER DRINK RAIL
	70	1	KROWNE METAL	UNDERBAR DRAIN WORKBOARD UNIT
	72	1	KROWNE METAL	UNDERBAR SINK UNITS
	73 74	1	SPARE NUMBER	SPARE NUMBER
	74 75	1 1	SPARE NUMBER KROWNE METAL	SPARE NUMBER UNDERBAR TRASH STATION
	76 76	1	KROWNE METAL	UNDERBAR BOTTLE STORAGE
	77 	1	KROWNE METAL	UNDERBAR ICE BIN
(\/ENID)	78 78 1	1	KROWNE METAL	SODA GUN / TUBING CHASE
(VEND)	78.1 79	1 1	BY VENDOR KROWNE METAL	SODA GUN UNDERBAR DRAIN WORKBOARD UNIT
	80	1	KROWNE METAL	UNDERBAR HAND SINK UNIT
	81	1	KROWNE METAL	DRAFT BEER COOLER
	82 83	1	KROWNE METAL	DRAFT BEER COOLER
	83 84	1 1	SPARE NUMBER SPARE NUMBER	SPARE NUMBER SPARE NUMBER
	85	1	KROWNE METAL	UNDERBAR SINK UNITS
	86	1	KROWNE METAL	UNDERBAR TRASH STATION
	87 oo	1	KROWNE METAL	UNDERBAR BOTTLE STORAGE
	88 89	1 1	KROWNE METAL KROWNE METAL	UNDERBAR ICE BIN SODA GUN / TUBING CHASE
(VEND)	89.1	1	BY VENDOR	SODA GUN / TUBING CHASE SODA GUN
(VEND)	90	1	BY VENDOR	SODA BAG-N-BOX SYSTEM
(VEND)		1	EVEDDUDE	WATER FILTER ASSEMBLY
(VEND)	91 92	 1	EVERPURE	
(VEND)	91 92 93	1 1	FABRICATOR SPARE NUMBER	PREP TABLE SPARE NUMBER

PROCUREMENT LEGEND

CODE	DESCRIPTION
(E)	EXISTING EQUIPMENT AS SHOWN.
(E/M)	EQUIPMENT TO BE MODIFIED BY K.E.C.
(E/M/R)	EXISTING EQUIPMENT, MODIFIED NY K.E.C./RELOCATED.
(E/R)	EXISTING EQUIPMENT TO BE RELOCATED.
(E/S/R)	EXISTING EQUIPMENT IN STORAGE (REINSTALL).
(FUT)	EQUIPMENT TO BE INSTALLED AT A FUTURE DATE.
(GC)	EQUIPMENT PROVIDED BY GENERAL CONTRACTOR.
(NIKEC)	NOT IN KITCHEN EQUIPMENT CONTRACT.
(OTHER)	EQUIPMENT PROVIDED BY OTHERS.
(OWN)	EQUIPMENT PROVIDED BY OWNER.
(SMWRS)	SEPARATE SMALL WARES BID.
(VEND)	EQUIPMENT PROVIDED BY VENDOR/SUPPLIER.

OTG SPORTS BAR LGA TERMINAL F

TERMINAL F QUEENS, NY



DATE: SCALE: 03/11/2022

Ph: (410) 263-1200 nextstepdesign.com

50% DD SUBMISSION

FOODSERVICE EQUIPMENT

SCHEDULE

DRAWN:

PROJECT #:

A-0448

FS 102-EQ