

# LAGUARDIA INTERNATIONAL AIRPORT, TERMINAL F QUEENS, NY

**MARCH 11th, 2022**

FS 000	FOODSERVICE TITLE SHEET
FS 101-EQ	FOODSERVICE EQUIPMENT FLOOR PLAN
FS 102-EQ	FOODSERVICE EQUIPMENT SCHEDULE



PERSPECTIVE VIEW

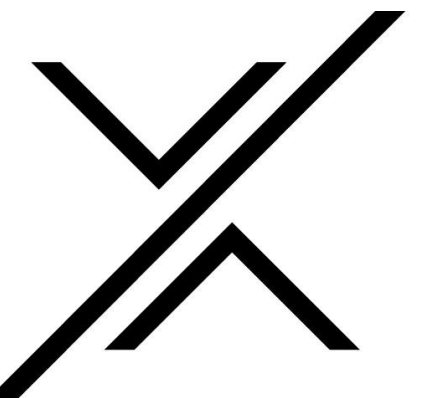
1. **FLOOR SURFACES.** In all areas in which food is prepared, packaged or stored, where any utensil is washed, where refuse or garbage is stored and where janitorial facilities are located, and in all toilet and hand washing areas, shall be smooth and of such durable construction and nonabsorbent materials as to be easily cleaned.
2. **FLOOR SURFACES** shall be coved at the juncture of the floor and wall, with 3/8" minimum radius coving, and shall extend up the wall at least (6") except in areas where food is stored only in unopened bottles, cans, cartons, snacks or other original shipping containers. Vinyl topset is not acceptable.
3. **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, non-absorbent, 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.
5. **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.
6. **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-actuated activated exhaust fan, consistent with the requirements of local building codes.
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.
8. **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 space 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.
11. **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-eighths 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 non-hardening 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 linear feet of equipment. If the wall, or away from the wall six inches (6") for every four linear feet of equipment, is not smooth, or away from the wall six inches (6") for every four linear feet of equipment, a cap molding shall be a minimum of thirty-six inches (36") clearance is to be provided for all aisles and working areas.

**OWNER:**  
OTG Management  
352 Park Avenue South  
New York, New York 10010

**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](mailto:lcallahan@nextstepdesign.com)

TERMINAL F  
QUEENS, NY



# NSD

FOODSERVICE  
CONSULTANTS

**NEXT STEP DESIGN**  
913 West Street Annapolis, MD 21401  
Ph: (410) 263-1200  
nextstepdesign.com

[illegible]

DATE: 03/11/2022

PROJECT #: A-0448

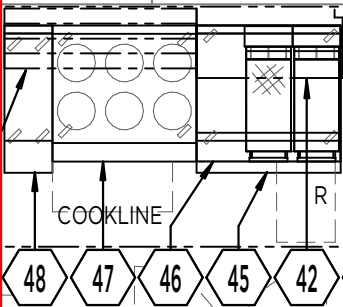
DRAWN: WZ

FOODSERVICE TITLE SHEET

SHEET #:

**FS 000**

**OTG SPORTS BAR**  
**LGA TERMINAL F**



# EQUIPMENT SCHEDULE

OTG SPORTS BAR

LGA TERMINAL F

---

TERMINAL F  
QUEENS, NY



**NSD**

FOODSERVICE CONSULTANTS

NEXT STEP DESIGN

913 West Street Annapolis, MD 21401  
Ph: (410) 263-1200  
[nextstepdesign.com](http://nextstepdesign.com)

ISSUE	DATE
50% DD SUBMISSION	03-11-22

DATE:	SCALE:
03/11/2022	
PROJECT #:	DRAWN:
A-0448	WZ

---

**FOODSERVICE EQUIPMENT SCHEDULE**

---

SHEET #:      **FS 102-EQ**



**NSD**  
FOODSERVICE  
CONSULTANTS  
**NEXT STEP DESIGN**  
913 West Street Annapolis, MD 21401  
PH: (410) 263-1200  
[nextstepdesign.com](http://nextstepdesign.com)

DATE: 03/11/2022

PROJECT #: A-0448

SCALE: 1"=10'

DRAWN: WZ

SHEET #:  
**FS 102-EQ**