

- EQUIPMENT PLAN NOTES:**
- 1. PROVIDE A 12" HIGH, 5/8 SFLASHGUARD BETWEEN PREP, SINK AND THE SHELVING, WITH A MIN. 2 INCH CLEARANCE ON EACH SIDE OF THE SFLASHGUARD. THE SFLASHGUARD MUST EXTEND OUT TO BE IN LINE W/ THE FRONT EDGE OF THE SHELVING UNIT.
  - 2. ALL EQUIPMENT & INSTALLATION WILL MEET NATIONAL SANITATION FOUNDATION (N.S.F.) STANDARD OR EQUIVALENT.
  - 3. ALL EQUIPMENT, INCLUDING SHELVING, MUST BE SUPPORTED BY SIX (6) INCH HIGH, EASILY CLEANABLE LEGS, COMMERCIAL CASTORS, OR COMPLETELY SEALED IN POSITION ON FOUR (4) INCH HIGH CONTINUOUSLY COVERED BASE OR CONCRETE CURBS TO FACILIT EASE OF CLEANING.
  - 4. ASSIGNED WHEELCHAIR SEATING AREA.
  - 5. EXISTING MOP SINK W/MOP & BROOM HOLDER CHEMICAL SHELF, 30" LONG AT 72" AFF. MOP SINK SHALL HAVE BACKFLOW PREVENTION. EXISTING WATER HEATER, "RHEEM", 100 GAL. 100,000 BTU
  - 6. EXISTING DISHWASHER
  - 7. EXISTING RESTROOM TO REMAIN EXISTING CLOTH HOLDER

**EQUIPMENT SCHEDULE** (ALL EQUIPMENT SHALL BE NSF APPROVED, (E)-EXISTING TO REMAIN)

ITEM	DESCRIPTION	ELECTRICAL				PLUMBING			REMARK	
		QTY	VOL	AMP	HP	IPR	CW	RW		WST
1	RICE COOKER	1							YES	35,000 BTU
2	5/8 RICE COOKER STAND	1								21" L X 24" D X 24" H
3	5/8 36" GRIDDLE	1		1000	W				YES	360,000 BTU
4	DEEP FRYER BY "PITCO" MODEL 7-P-312 OR EQUAL	2							YES	36" LOUICQ DISC. ROSEHOO-K-UP BY PLUMBER 110,000 BTU
5	5/8 3 BURNER WOK RANGE W/ WATER FAUCET COOLER	1					1/2"	F.S.	YES	220,000 BTU
6	AUTO FIRE EXTINGUISHER SYS.	1								BY OTHERS
7	EXHAUST FAN	2	208		3	3				SEE "M" DWS FOR DETAIL
8	5/8 EXHAUST HOOD W/ENCLOSURE SKIRT TO CLG & 5/8 WALL FLASHING	1	115			1				12'-0" L X 4'D, TYPE I HOOD
9	MAKE UP AIR	2	115		15	1				SEE "M" DWS FOR DETAIL
10	HAND SINK W/ SOAP AND TOWEL DISPENSER	2				1	1/2"	1/2"	2"	5/8 WALL MOUNTED TYPE
11	ICE MAKER	1	120	20					F.S.	
12	5/8 WOK TABLE	1								1'-6" L X 3'-6" D
13	COLD TABLE W/SHELF ABOVE	1	115		3/4	1			F.S.	6' L X 30" D
14	LASHER REGISTER	2	115	8		1				SELECTED BY OWNER
15	4-PAN FOOD WARMER	3	120	1.2KW					F.S.	
16	SNEEZE GUARD	1	115	1KW						
17	COKE MACHINE	1						1/2"	F.S.	
18	DROP-IN COUNTER TRASH CAN	1								
19	SODA STATION TABLE	1								
20	WATER BOILER	1								
21	WATER COUNTER	1								1'-6" L X 3'-6" D
22	EXISTING 2-DR REFRIGERATOR TO BE RELOCATED	1							F.S.	SELF CONTAIN
23	EXISTING ICE MAKER TO BE RELOCATED	1							F.S.	
24	DRY STORAGE SHELVING, 18" D, 4 TIERS	LOT								
25	FIRE EXTINGUISHER	2								
26	TRASH CABINET	1								4L X 2D
27	3-COMP. SINK / SHELF ABOVE	1					1/2"	1/2"	2"	
28	2-COMP. SINK / SHELF ABOVE	1						1/2"	1/2"	F.S.
29	EXISTING AIR CURTAIN	1								
30	LOCKERS	2								
31	5/8 2 BURNER WOK RANGE W/ WATER FAUCET COOLER	1					1/2"	F.S.	YES	
32	5/8 24" GRIDDLE	1								YES
33	5/8 6-BURNER RANGE/ OVEN BELOW	1								YES
34	5/8 WOK TABLE	1								
35	5/8 EXHAUST HOOD W/ENCLOSURE SKIRT TO CLG & 5/8 WALL FLASHING	1	115			1				32'-0" L X 4'D, TYPE I HOOD
36	6 BURNERS WOK RANGE W/ WATER FAUCET COOLER	1							F.S.	YES
37	DEEP FRYER BY "PITCO" MODEL 7-P-312 OR EQUAL	2								YES
38	5/8 WOK TABLE	1								
39	5/8 WOK TABLE	1								
40	5/8 WOK TABLE	1								
41	WATER BOILER	1							F.S.	
42	2-COMP. HAND SINK	1							F.S.	
43	WAITER STATION COUNTER	1								
44	5/8 WOK TABLE	1								
45	DEHWASHER	1							F.S.	
46	5/8 1-COMP. SINK	1								
47	RICE COOKER	1								
48	5/8 WOK TABLE	1								
49	SINGLE DOOR REACH-IN FREEZER	1								SELF CONTAIN
50	2-DR. REACH-IN FREEZER	1								SELF CONTAIN
51	5/8 WARMER	1							F.S.	
52	5/8 COLD TABLE	1							F.S.	
53	3-DR. REFRIGERATOR	2								SELF CONTAIN
54	MOP SINK W/ MOP HOLDER	1								

**EQUIPMENT PLAN**  
SCALE: 1/4" = 1'-0"

REVISIONS BY

HEALTH 01/14/04 LL

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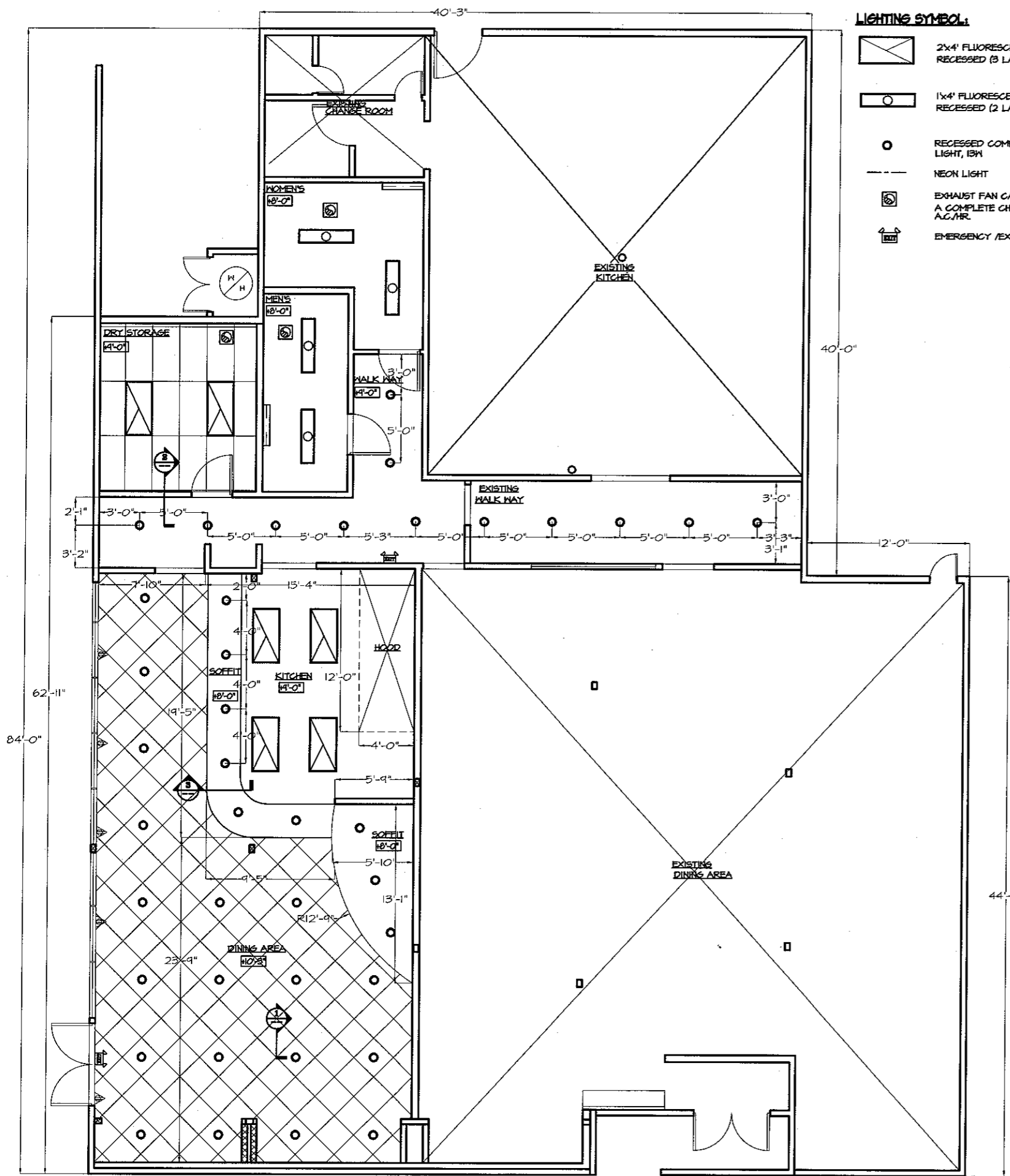
**FLOOR PLAN NOTES & EQUIPMENT SCHEDULE**

SHEET TITLE

PROJECT: **DRAGON GATE EXPRESS T.I. RESTAURANT**  
17812 BELLEFLOWER BLVD., #A  
BELLEFLOWER, CA 90706

ISSUE DATE: 1/14/03

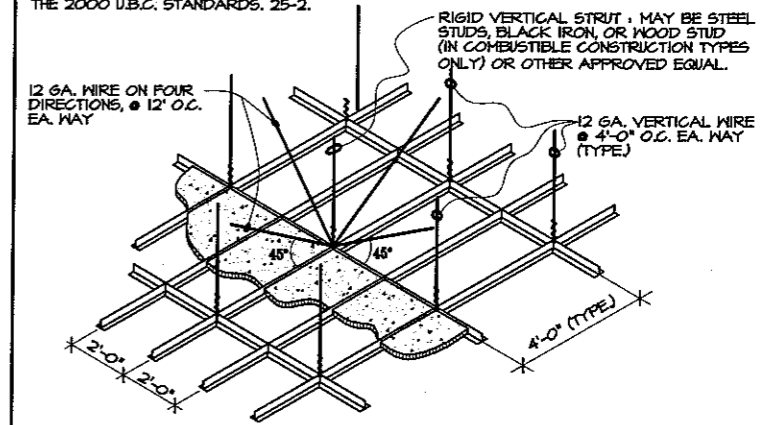
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**LIGHTING SYMBOL:**

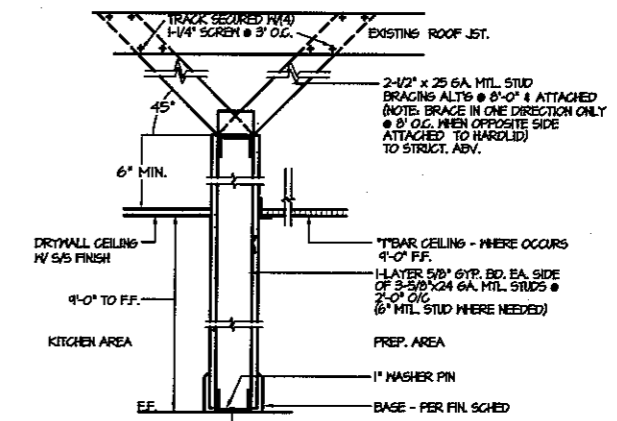
- 2x4' FLUORESCENT LIGHTING FIXTURE RECESSED (3 LAMPS)
- 1x4' FLUORESCENT LIGHTING FIXTURE RECESSED (2 LAMPS)
- RECESSED COMPACT FLUORESCENT LIGHT, 18W
- NEON LIGHT
- EXHAUST FAN CAPABLE OF PROVIDING A COMPLETE CHANGE OF AIR EVERY 12 A.C./HR.
- EMERGENCY /EXIT COMBINATION

LATERAL FORCE BRACING DETAIL AS REQUIRED BY THE 2000 U.B.C. STANDARDS, 25-2.



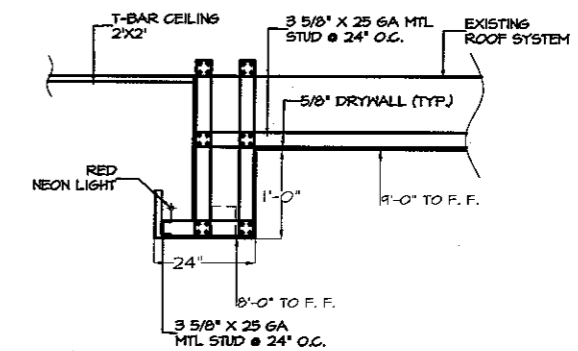
- NOTES: 1. VERTICAL STRUT - A STRUT FASTENED TO THE MAIN RUNNER SHALL BE EXTENDED TO AND FASTENED TO THE STRUCTURAL MEMBERS SUPPORTING THE ROOF OR FLOOR ABOVE. THE STRUT SHALL BE ADEQUATE TO RESIST THE VERTICAL COMPONENT INDUCED BY THE BRACING WIRES.
2. THESE HORIZONTAL RESTRAINT POINTS SHALL BE PLACED 12 FEET ON CENTER IN BOTH DIRECTIONS, WITH THE FIRST POINT WITHIN 6 FEET FROM EACH WALL.

**1 SUSPENDED CEILING DETAIL** N.T.S.



NOTE: SECURED METAL STUD 1/4" DIM. HD BY MIN. 1/4" DIM SHANK BY 1" LONG RAINSET / RED HEAD, POWER DRIVEN ANCHORS @ 48" O.C. (KBO # 1654)

**2 PARTITION DETAIL** N.T.S.



**3 SOFFIT DETAIL** N.T.S.

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**CEILING PLAN & DETAILS**

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**ROOM FINISH SCHEDULE** ( ALL EQUIPMENT SHALL BE NSF APPROVED )

ITEM	*FLOOR		BASE	WALL	PAINT	CEILING	REMARK
	CARPET	VINO. TILE	ALUM. STEEL	ALUM. STEEL	FLAT	FLAT	
DINING AREA							
KITCHEN AREA							
RESTROOM							
DRY STORAGE							
WATER STATION							

NOTE: \* PROVIDE SMOOTH QUARRY TILE

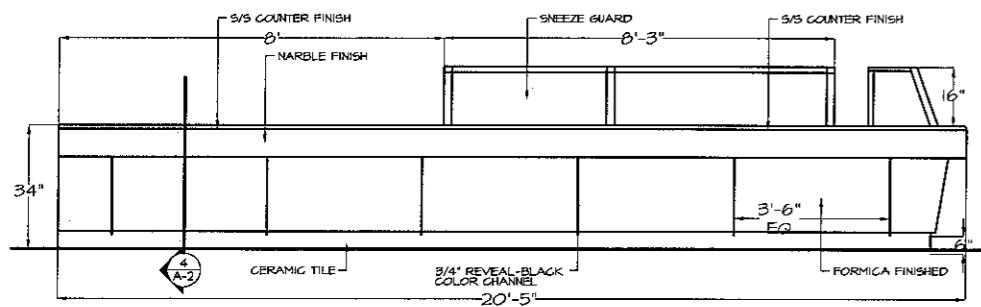
**DOOR SCHEDULE**

NO.	WIDTH	HEIGHT	REMARKS
①	3'-0" (PAIRS)	7'-0"	PROVIDE DOUBLE FRONT DOOR, W/ PRIVACY LOCKSET, W/ A LATCH
②	3'-0"	7'-0"	RESTROOM DOOR, SEE DETAIL ① & ② ON A-1
③	3'-0"	7'-0"	DRY STORAGE ROOM DOOR W/ PRIVACY LOCKSET, "EMPLOYEE ONLY" SIGN
④	3'-6"	7'-0"	EXISTING BACK DOOR TO REMAIN
⑤	3'-0"	7'-0"	ALUM. SWING DOUBLE DOOR, W/ S/S EDGE.
⑥	3'-0"	7'-0"	SIDE DOOR W/ PRIVACY LOCKSET.

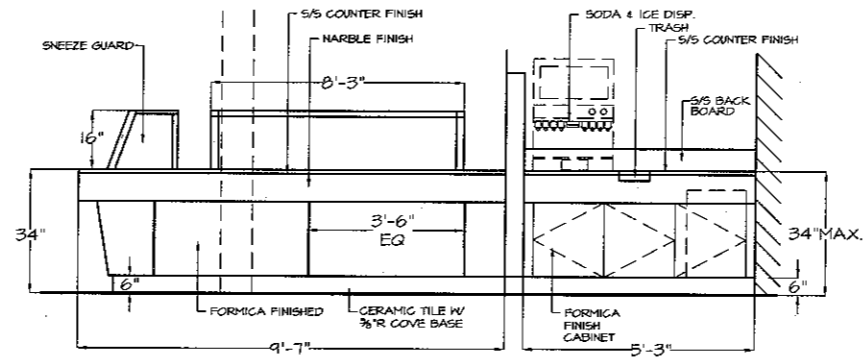
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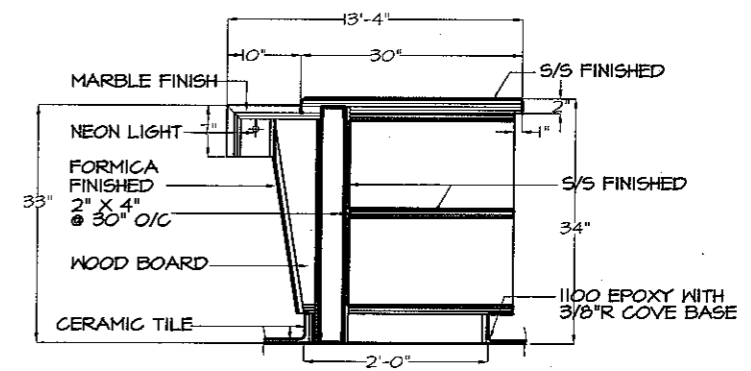
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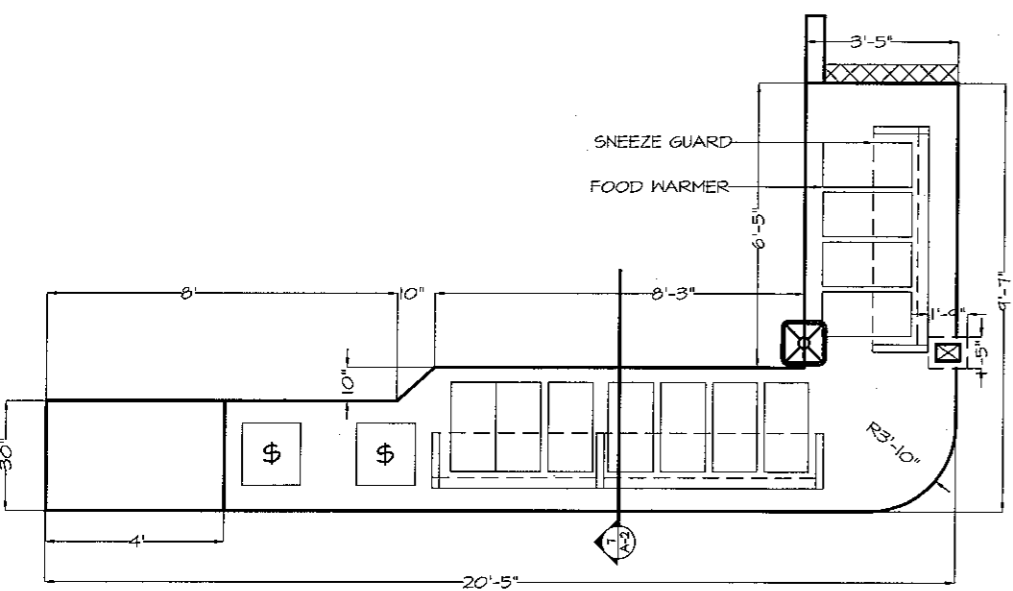


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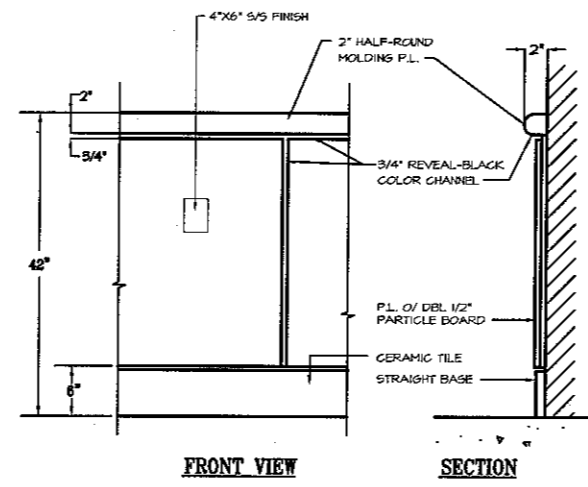


① FRONT COUNTER N.T.S

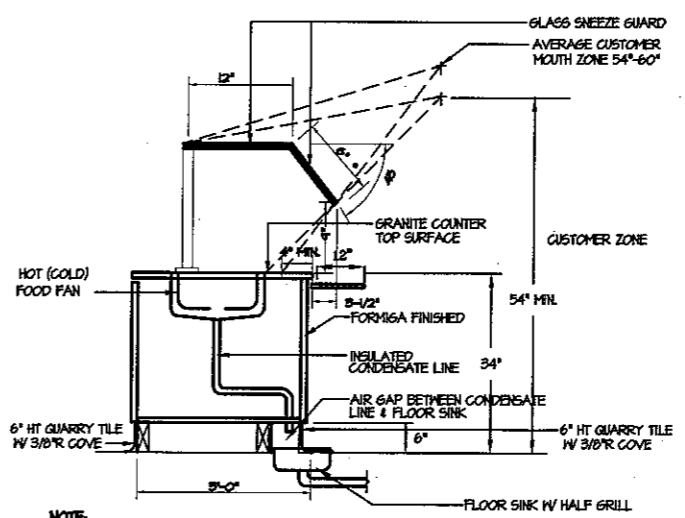
② H. C. FRONT COUNTER SECTION N.T.S



③ FRONT COUNTER N.T.S

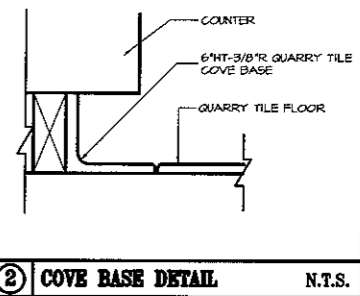


④ WAINSCOT N.T.S



NOTE:  
 1. ALL TABLES ARE TO BE OF CABINET QUALITY CONSTRUCTION W/ ALL SURFACES SMOOTH AND ALL CRACKS AND CREVICES SEALED WITH A CAULKING-TYPE SEALANT.

⑤ STEAM & COLD TABLE SECTION N.T.S



② COVE BASE DETAIL N.T.S

PROJECT:  
**DRAGON GATE EXPRESS T.I. RESTAURANT**  
 17812 BELLFLOWER BLVD., #A  
 BELLFLOWER, CA 91706

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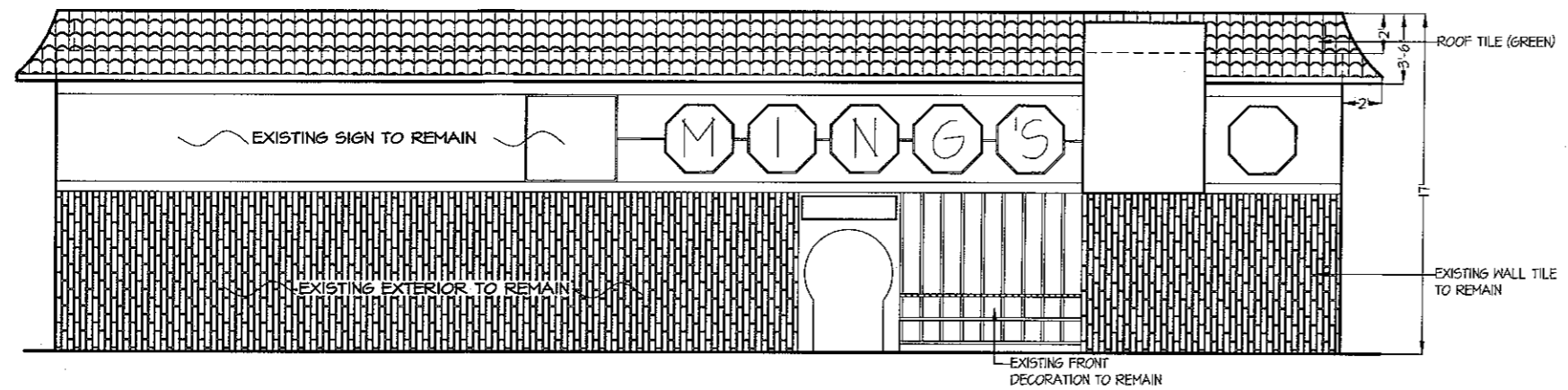
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**BUILDING ELEVATIONS**

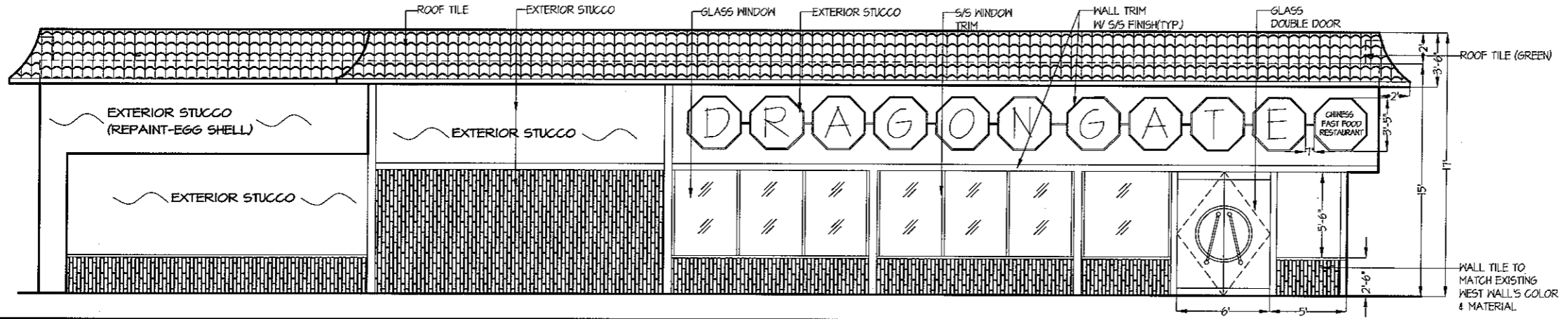
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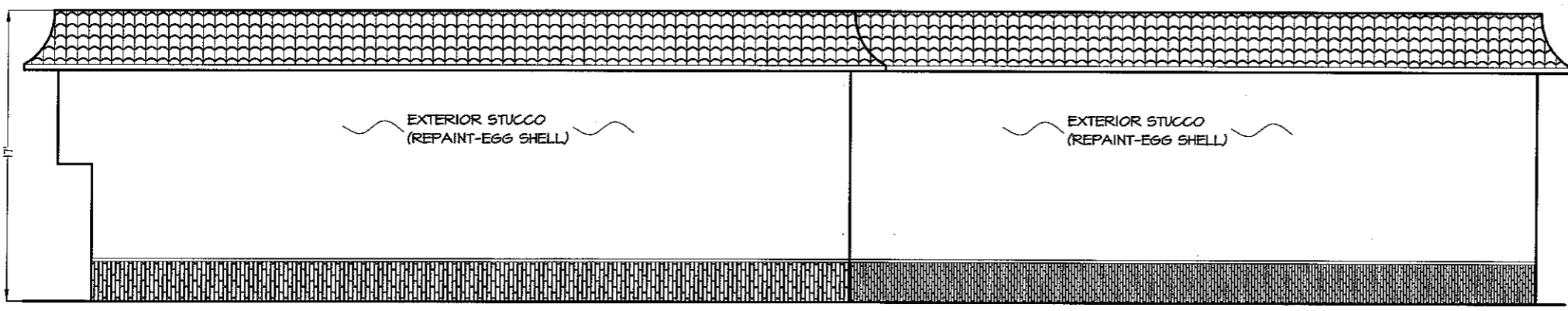
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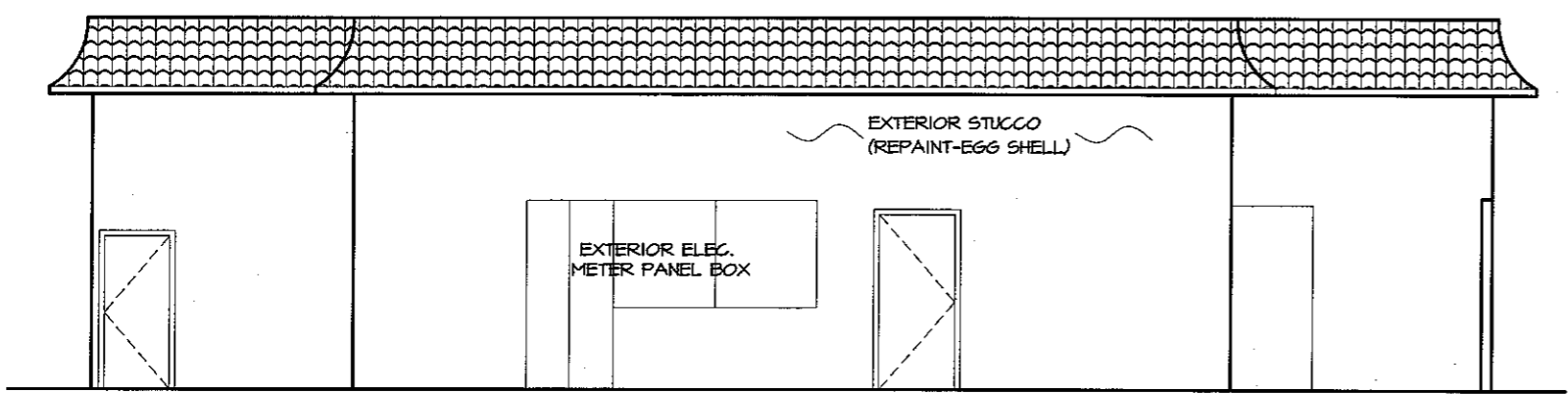
**WEST ELEVATION** SCALE: 1/4" = 1'-0"



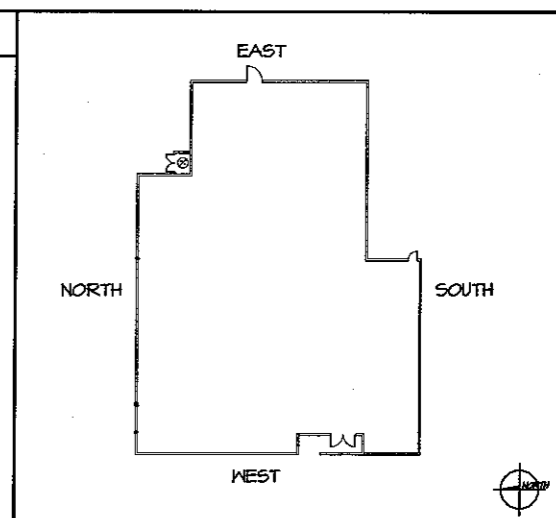
**NORTH ELEVATION** SCALE: 1/4" = 1'-0"



**SOUTH ELEVATION** SCALE: 1/4" = 1'-0"



**EAST ELEVATION** SCALE: 1/4" = 1'-0"



**KEY MAP** N.T.S.

**MANDATORY NOTES:**

- A. THE PERSON WITH OVERALL RESPONSIBILITY FOR CONSTRUCTION OR THE PERSON RESPONSIBLE FOR THE INSTALLATION OF REGULATED MANUFACTURED DEVICES SHALL POST, OR MAKE AVAILABLE WITH THE BUILDING PERMIT(S) ISSUED FOR THE BUILDING, THE INSTALLATION CERTIFICATE(S) FOR MANUFACTURED DEVICES REGULATED BY THE APPLIANCE STANDARDS OR PART 6. SUCH INSTALLATION CERTIFICATE(S) SHALL BE MADE AVAILABLE TO THE ENFORCEMENT AGENCY FOR ALL APPROPRIATE INSPECTIONS. THESE CERTIFICATES SHALL:
1. IDENTIFY FEATURES REQUIRED TO VERIFY COMPLIANCE WITH THE PART 6.
  2. INCLUDE A STATEMENT INDICATING THAT THE INSTALLED DEVICES CONFORM TO THE APPLIANCE STANDARDS AND PART 6 AND THE REQUIREMENTS FOR SUCH DEVICES GIVEN IN THE PLANS AND SPECIFICATIONS APPROVED BY THE LOCAL ENFORCEMENT AGENCY.
  3. STATE THE BUILDING PERMIT NUMBER UNDER WHICH THE CONSTRUCTION OR INSTALLATION WAS PERFORMED. SEC. 10-103(a)3
- B. THE BUILDER SHALL PROVIDE THE BUILDING OWNER OR THE PERSON(S) RESPONSIBLE FOR BUILDING MAINTENANCE (IN CASE OF MULTI-TENANT OR CENTRALLY OPERATED BUILDINGS) AT OCCUPANCY THE FOLLOWING:
1. OPERATING INFORMATION, A LIST OF THE HEATING, COOLING, WATER HEATING, AND LIGHTING SYSTEMS & FEATURES, MATERIALS, COMPONENTS, AND MECHANICAL DEVICES, CONSERVATION OR SOLAR DEVICES INSTALLED IN THE BUILDING, AND INSTRUCTIONS ON HOW TO USE THEM EFFICIENTLY.
  2. MAINTENANCE INFORMATION REQUIRED ROUTINE MAINTENANCE ACTION SHALL BE CLEARLY STATED AND INCORPORATED ON A READILY ACCESSIBLE LABEL. THE LABEL MAY BE LIMITED TO IDENTIFYING THE MAINTENANCE MANUAL.
  3. VENTILATION INFORMATION, A DESCRIPTION OF THE QUANTITIES OF OUTDOOR AND RECIRCULATED AIR THAT THE VENTILATION SYSTEM IS DESIGNED TO PROVIDE TO EACH AREA. SEC. 10-103(b)
- C. AFTER INSTALLING WALL, CEILING, OR FLOOR INSULATION, THE INSTALLER SHALL MAKE AVAILABLE TO THE ENFORCEMENT AGENCY OR POST IN AN ACCESSIBLE LOCATION IN THE BUILDING A CERTIFICATION SIGNED BY THE INSTALLER STATING THAT THE INSTALLATION IS CONSISTENT WITH THE PLANS AND THE REQUIREMENTS OF SECTION 10-103(a)2. THE CERTIFICATE SHALL ALSO STATE THE MANUFACTURER'S NAME AND MATERIAL IDENTIFICATION AND THE INSTALLED R-VALUE. SEC. 10-103(a)4
- D. MANUFACTURED FENESTRATION PRODUCTS SHALL:
1. HAVE TEMPORARY LABEL, NOT TO BE REMOVED BEFORE INSPECTION BY THE ENFORCEMENT AGENCY, LISTING THE CERTIFIED U-VALUE AND CERTIFYING THAT AIR INFILTRATION RATES NOT EXCEEDING THOSE SHOWN IN TABLE NO. 1-E. SEC. 116(a)
  2. HAVE A PERMANENT LABEL LISTING THE U-VALUE, CERTIFYING ORGANIZATION, AND RATING PROCEDURES. SEC. 116(b)
- E. SITE CONSTRUCTED DOORS, SKYLIGHTS, AND WINDOWS, INCLUDING, BUT NOT LIMITED TO, FIELD MANUFACTURED DOORS, SKYLIGHTS, AND WINDOWS, SHALL BE CAULKED BETWEEN THE DOOR, SKYLIGHTS, OR WINDOW AND THE BUILDING, AND SHALL BE WEATHERSTRIPPED. EXCEPTION: UNFRAMED GLASS DOORS AND FIRE DOORS. SEC. 116(b)
- F. JOINTS AND OTHER OPENINGS IN THE BUILDING ENVELOPE THAT ARE POTENTIAL SOURCES OF AIR LEAKAGE SHALL BE CAULKED, GASKETED, HEATHERSTRIPPED, OR OTHERWISE SEALED TO LIMIT INFILTRATION AND EXFILTRATION. SEC. 117(a)
- G. THE OPAQUE PORTIONS OF FRAMED DEMISING WALLS IN NONRESIDENTIAL BUILDINGS SHALL HAVE INSULATION WITH AN INSTALLED R-VALUE OF NO LESS THAN R-11 BETWEEN FRAMING MEMBERS. SEC. 118(a)
- H. ALL INSULATING MATERIAL SHALL BE INSTALLED IN COMPLIANCE WITH THE FLAMESPREAD RATING SMOKE DENSITY REQUIREMENTS OF SECTIONS 2602 AND 707 OF THE TITLE 24, PART 2. SEC. 118(b)
- J. THE MINIMUM RATE OF OUTDOOR AIR REQUIRED BY SEC. 121(b)2 OR THREE COMPLETE AIR CHANGES, WHICHEVER IS LESS, SHALL BE SUPPLIED TO THE ENTIRE BUILDING DURING THE ONE-HOUR PERIOD IMMEDIATELY BEFORE THE BUILDING IS NORMALLY OCCUPIED. SEC. 121(c)2
- K. EACH SPACE CONDITIONING SYSTEM SHALL BE INSTALLED WITH CONTROL THAT:
1. ARE CAPABLE OF AUTOMATICALLY SHUTTING OFF THE SYSTEM DURING PERIODS OF NON-USE AND SHALL HAVE AN AUTOMATIC TIME SWITCH CONTROL DEVICE COMPLYING WITH SEC. 119(c), WITH AN ACCESSIBLE MANUAL OVERRIDE THAT ALLOWS OPERATION OF THE SYSTEM FOR UP TO 4 HOURS.
  2. AUTOMATICALLY RESTART AND TEMPORARILY OPERATE THE SYSTEM AS REQUIRED TO MAINTAIN:
    - a. A SETBACK HEATING THERMOSTAT SETPOINT, IF THE SYSTEM PROVIDES MECHANICAL HEATING; AND
    - b. A SETUP COOLING THERMOSTAT SETPOINT, IF THE SYSTEM PROVIDES MECHANICAL COOLING.
 EXCEPTION: AREA WITH THE DESIGN SUMMER OUTDOOR TEMPERATURE OF LESS THAN 100°F. SEC. 122(a)
  3. THE THERMOSTATIC CONTROLS FOR HVAC SYSTEMS SHALL MEET THE FOLLOWING REQUIREMENTS AS APPLICABLE:
    1. EACH SPACE CONDITIONING ZONE SHALL BE CONTROLLED BY AN INDIVIDUAL THERMOSTATIC CONTROL.
    2. THERMOSTATIC CONTROLS SHALL BE CAPABLE OF BEING SET, LOCALLY OR REMOTELY, BY ADJUSTMENT OR SELECTION OF SENSORS,
      - a. DOWN TO 55°F OR LOWER TO CONTROL HEATING; OR
      - b. UP TO 85°F OR HIGHER TO CONTROL COOLING; OR
      - c. BOTH a & b CONDITIONS TO CONTROL BOTH HEATING AND COOLING.
    3. TO CONTROL BOTH HEATING AND COOLING, THE THERMOSTATIC CONTROLS SHALL BE CAPABLE OF PROVING A TEMPERATURE RANGE OR DEAD BAND OF AT LEAST 5°F WITHIN WHICH THE SUPPLY OF HEATING AND COOLING ENERGY TO THE ZONE IS SHUT OFF OR REDUCED TO A MINIMUM. SEC. 122(a) & (b)
- N. ALL DUCTS SHALL BE INSTALLED AND INSULATED IN COMPLIANCE WITH SECTION 601, 603 AND 604 OF THE UMC. SEC. 124
- O. OUTDOOR AIR SUPPLY AND EXHAUST EQUIPMENT SHALL BE INSTALLED WITH DAMPERS THAT AUTOMATICALLY CLOSE DURING PERIODS OF NON-USE OF THE AREAS SERVED BY EQUIPMENT. SEC. 122(f)

- Q. THE PIPING FOR ALL SPACE CONDITIONING AND SERVICE WATER HEATING SYSTEMS SHALL BE INSULATED IN ACCORDANCE WITH TABLE 1-6 SEC. 123
- R. WATER HEATING SYSTEMS SHALL BE EQUIPPED WITH AUTOMATIC TEMPERATURE CONTROLS CAPABLE OF ADJUSTMENT FROM THE LOWEST TO THE HIGHEST ACCEPTABLE TEMPERATURE SETTINGS FOR THE INTENDED USE AS LISTED IN TABLE 3, CHAPTER 54 OF THE 1991 ASHRAE HANDBOOK, HVAC SYSTEMS & APPLICATIONS VOLUME. SEC. 113(a)2
- S. LAVATORIES IN PUBLIC RESTROOMS SHALL HAVE HOT WATER CONTROLS THAT COMPLY WITH THE FOLLOWING REQUIREMENTS:
  1. MAXIMUM FLOW RATE(GPM): 0.5; OR 0.75(WITH A DEVICE THAT LIMITS THE PERIOD OF WATER DISCHARGE I.E. FOOT SWITCH OR OCCUPANCY SENSOR).
  2. FLOW RATE(GAL/CYCLE) FOR SELF-CLOSING VALVES, 0.25(CIRCULATING), OR 0.5(NON CIRCULATING), OR 0.75(WITH A DEVICE THAT LIMITS THE PERIOD OF WATER DISCHARGE I.E. FOOT SWITCH OR OCCUPANCY SENSOR).
  3. MAXIMUM OUTLET TEMPERATURE: 110°F. SEC. 113(b)3
- T. CIRCULATING SERVICE WATER HEATING SYSTEMS SHALL HAVE A CONTROL CAPABLE OF AUTOMATICALLY TURNING OFF THE CIRCULATING PUMP WHEN HOT WATER IS NOT REQUIRED. SEC. 113(b)2
- U. HEAT PUMPS WITH SUPPLEMENTARY ELECTRIC RESISTANCE HEATERS SHALL HAVE CONTROLS:
  1. THAT PREVENT SUPPLEMENTARY HEATER OPERATION WHEN THE HEATING LOAD CAN BE MET BY THE HEAT PUMP ALONE, AND
  2. IN WHICH THE CUT-ON TEMPERATURE FOR COMPRESSION HEATING IS HIGHER THAN THE CUT-ON TEMPERATURE FOR SUPPLEMENTARY HEATING, AND THE CUT-OFF TEMPERATURE FOR COMPRESSION HEATING IS HIGHER THAN THE CUT-OFF TEMPERATURE FOR SUPPLEMENTARY HEATING. SEC. 112(b)
- V. THE MINIMUM VENTILATION RATE SPECIFIED IN SECTION 121(b)2 SHALL BE PROVIDED FOR ALL VENTILATION SYSTEMS SERVING THE BUILDING IN ACCORDANCE WITH ONE OF THE PROCEDURES OUTLINED IN SECTION 121(f). SEC. 121(f)
- M. ALL DUCTS SHALL BE INSTALLED, SEALED, AND INSULATED IN COMPLIANCE WITH SECTIONS 601, 603 & 604 OF THE CMC. AIR CONDITIONING DISTRIBUTION SYSTEM SHALL EITHER BE INSULATED WITH MINIMUM R-4.2 OR BE ENCLOSED ENTIRELY IN CONDITION SPACE. SEC. 124
- X. DUCT SYSTEM OPENINGS SHALL BE SEALED WITH MASTIC, TAPE, AEROSOL SEALANT, OR OTHER DUCT CLOSURE SYSTEM THAT MEETS THE APPLICABLE REQUIREMENTS OF UL 181, UL 181A, OR UL 181B INCLUDING COLLARS, CONNECTIONS 1/4 INCH, THE COMBINATION OF MASTIC AND EITHER MESH OR TAPE SHALL BE USED. SEC. 124(b)
- Y. THE DUCT INSULATION SHALL BE PROTECTED FROM DAMAGE DUE TO SUNLIGHT, MOISTURE, EQUIPMENT MAINTENANCE, AND WIND. SEC. 124(n)

**PERFORMANCE CERTIFICATE OF COMPLIANCE** Part 1 of 3 **PERF-1**

PROJECT NAME: DRAGON GATE EXPRESS T.I. RESTAURANT DATE: 11/25/03

PROJECT ADDRESS: 17812 BELLFLOWER BLVD., #A BELLFLOWER, CA 91706

PRINCIPAL DESIGNER: HVC CONSULTING ENGINEERS, INC. TELEPHONE: (909)396-8168

DOCUMENTATION AUTHOR: HVC Consulting Engineers, Inc. TELEPHONE: (909) 396-8168

GENERAL INFORMATION

DATE OF PLANS: BUILDING CONDITIONED FLOOR AREA: 1,579 sq.ft. CLIMATE ZONE: 8

BUILDING TYPE:  NONRESIDENTIAL  HIGH RISE RESIDENTIAL  HOTEL/MOTEL GUEST ROOM

PHASE OF CONSTRUCTION:  NEW CONSTRUCTION  ADDITION  ALTERATION  EXISTING + ADDITION

STATEMENT OF COMPLIANCE

This Certificate of Compliance lists the building features and performance specifications needed to comply with Title 24, Parts 1 and 6, of the State Building Code. This certificate applies only to a Building using the performance compliance approach.

DOCUMENTATION AUTHOR: HANK CHANG SIGNATURE: DATE: 11/25/03

The Principal Designer hereby certifies that the proposed building design represented in the construction documents and modified for this permit application are consistent with all other forms and worksheets, specifications, and other calculations submitted with this permit application. The proposed building as designed meets the energy efficiency requirements of the State Building Code, Title 24, Part 6, ENR, L10, MECH.

I hereby affirm that I am eligible under the provisions of Division 3 of the Business and Professions Code to sign this document as the person responsible for its preparation; and that I am licensed as a civil engineer, mechanical engineer, electrical engineer or architect.

I affirm that I am eligible under the provisions of Division 3 of the Business and Professions Code Section 5537.2 or 6737.3 to sign this document as the person responsible for its preparation; and that I am a licensed contractor preparing documents for work that I have contracted to perform.

I affirm that I am eligible under Division 3 of the Business and Professions Code to sign this document because it pertains to a structure or type of work described as exempt pursuant to Business and Professions Code Sections 5537, 5538, and 6737.1. (These sections of the Business and Professions Code are printed in full in the Nonresidential Manual.)

ENVELOPE COMPLIANCE

Indicate location on plans of Note Book for Mandatory Measures: EN-1

Required Form: ENV-1

PRINCIPAL ENVELOPE DESIGNER - NAME: HVC CONSULTING ENGINEERS, INC. SIGNATURE: DATE: 11/25/03

LIGHTING COMPLIANCE

Indicate location on plans of Note Book for Mandatory Measures: EN-1

Required Form: EN-1

PRINCIPAL LIGHTING DESIGNER - NAME: HANK CHANG SIGNATURE: DATE: 11/25/03

MECHANICAL COMPLIANCE

Indicate location on plans of Note Book for Mandatory Measures: EN-1

Required Form: MECH-1, MECH-2, MECH-3

PRINCIPAL MECHANICAL DESIGNER - NAME: HANK CHANG SIGNATURE: DATE: 11/25/03

Run Initiation Time: 11/25/03 13:54:40 Run Code: 1069768488

**ENVELOPE COMPLIANCE SUMMARY** Performance **ENV-1**

PROJECT NAME: DRAGON GATE EXPRESS T.I. RESTAURANT DATE: 11/25/03

OPAQUE SURFACES

Surface #	Type	Framing Type	Area	U-Fac	Act. Azm.	Solar Gain Tilt Y/W	Form 3 Reference	Location / Comments
1	Roof	Wood	878	0.091	90	0	R-19 Roof (R-19.246.18)	KITCHEN & SERVICE
2	Wall	Wood	300	0.098	0	90	R-11 Wall (W-11.244.18)	KITCHEN & SERVICE
3	Door	Wood	500	0.075	0	0	R-19 Door (R-19.246.18)	DINING AREA
4	Wall	Wood	350	0.098	0	90	R-11 Wall (W-11.244.18)	DINING AREA
5	Wall	Wood	240	0.098	90	90	R-11 Wall (W-11.244.18)	DINING AREA

FENESTRATION SURFACES

Site Assembled Glazing:  Check box if Building is >= 100,000 sqft of GFA and >= 10,000 sqft vertical glazing then NFRC Certification is required. Follow NFRC 100-558 procedure and submit NFRC Label Certificate Form.

#	Type	Area	U-Fac	Act. Azm.	SHGC	Glazing Type	Location / Comments
---	------	------	-------	-----------	------	--------------	---------------------

EXTERIOR SHADING

#	Exterior Shade Type	SHGC	Window Hgt. Wd.	Overhang Len. Hgt.	Left Fin Dist. Len. Hgt.	Right Fin Dist. Len. Hgt.
---	---------------------	------	-----------------	--------------------	--------------------------	---------------------------

Run Initiation Time: 11/25/03 13:54:40 Run Code: 1069768488

**CERTIFICATE OF COMPLIANCE** Performance **MECH-1**

PROJECT NAME: DRAGON GATE EXPRESS T.I. RESTAURANT DATE: 11/25/03

SYSTEM FEATURES

SYSTEM NAME	HP-1	MECHANICAL SYSTEMS (EAC-1)	NOTE TO FIELD
TIME CONTROL	Programmable Switch	Programmable Switch	
SETBACK CONTROL	Heating Reset	Heating Reset	
ISOLATION ZONES	Yes	Yes	
HEAT PUMP THERMOSTAT?	Yes	Yes	
ELECTRIC HEAT?	0.0 kW	Yes	
FAN CONTROL	Constant Volume	Constant Volume	
VAV MINIMUM POSITION CONTROL?	No	No	
SIMULTANEOUS HEAT/COOL?	No	No	
HEATING SUPPLY RESET	Constant Temp	Constant Temp	
COOLING SUPPLY RESET	Constant Temp	Constant Temp	
HEAT REJECTION CONTROL	Yes	Yes	
VENTILATION	Outside Air Measure	Outside Air Measure	
OUTDOOR DAMPER CONTROL	Gravity	Gravity	
ECONOMIZER TYPE	No Economizer	No Economizer	
DESIGN O.A. CFM (MECH-3) COLUMN 4	372 cfm	228 cfm	
HEATING EQUIPMENT TYPE	Heat Pump	Gas Furnace	
HEATING EQUIPMENT EFFICIENCY	6.8 HSPF	80% AFUE	
COOLING EQUIPMENT TYPE	Packaged DX	Packaged DX	
COOLING EQUIPMENT EFFICIENCY	10.1 SEER / 0.9 EER	10.0 SEER / 0.7 EER	
MAKE AND MODEL NUMBER	CARRIER SWH-036	CARRIER 48EL036	
PIPE INSULATION REQUIRED?	Yes	Yes	
PIPE/DUCT INSULATION PROTECTED?	Yes	Yes	
HEATING DUCT LOCATION	Ducts in Attic	Ducts in Attic	4.2
COOLING DUCT LOCATION	Ducts in Attic	Ducts in Attic	4.2
UNPROTECTED DUCTS IN CEILING/ROOF SPACE?	No	No	

CODE TABLES: Enter code from table below into columns above.

HEAT PUMP THERMOSTAT?	ELECTRIC HEAT?	VAV MINIMUM POSITION CONTROL?	SIMULTANEOUS HEAT/COOL?	HEATING SUPPLY RESET	COOLING SUPPLY RESET	HEAT REJECTION CONTROL	VENTILATION	OUTDOOR DAMPER CONTROL	ECONOMIZER TYPE	DESIGN O.A. CFM (MECH-3) COLUMN 4	HEATING EQUIPMENT TYPE	HEATING EQUIPMENT EFFICIENCY	COOLING EQUIPMENT TYPE	COOLING EQUIPMENT EFFICIENCY	MAKE AND MODEL NUMBER	PIPE INSULATION REQUIRED?	PIPE/DUCT INSULATION PROTECTED?	HEATING DUCT LOCATION	COOLING DUCT LOCATION	UNPROTECTED DUCTS IN CEILING/ROOF SPACE?
Y: Yes	N: No	Y: Yes	N: No	B: Frog Switch C: Occupancy Sensor M: Manual Reset	H: Heating C: Cooling B: Both	Enter Number of Isolation Zones	A: Auto C: Outside Air Cert. M: Demand Control N: Natural	A: Air G: Gravity	W: Water N: Not Required EC: Economizer Control See Section 144(a)3	Enter Outdoor Air CFM Note: This shall be no less than Col. H on MECH-3	Heat Pump Gas Furnace	6.8 HSPF 80% AFUE	Packaged DX Packaged DX	10.1 SEER / 0.9 EER 10.0 SEER / 0.7 EER	CARRIER SWH-036 CARRIER 48EL036	Yes Yes	Yes Yes	Ducts in Attic Ducts in Attic	Ducts in Attic Ducts in Attic	No No

NOTES TO FIELD - For Building Department Use Only

Run Initiation Time: 11/25/03 13:54:40 Run Code: 1069768488

REVISIONS BY

HEALTH	LL
01/19/04	

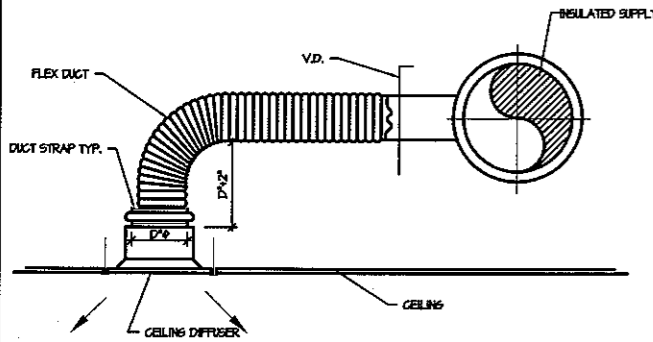
DESIGNER / ENGINEER: HVC CONSULTING ENGINEERS, INC.  
2505 N. Diamond Bar Blvd., # 304 - Diamond Bar, CA 91765  
Tel: (909) 396-8168 Fax: (909) 396-8164  
E-mail: hvc@hvcengineers.com

SHEET TITLE: ENERGY CALCULATION

PROJECT: DRAGON GATE EXPRESS T.I. RESTAURANT  
17812 BELLFLOWER BLVD., #A BELLFLOWER, CA 91706

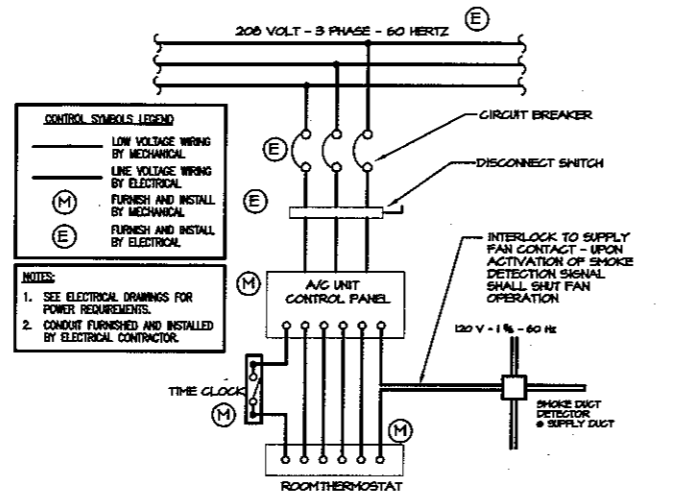
ISSUE DATE: 11/19/03

Scale: \_\_\_\_\_  
Drawn: \_\_\_\_\_  
Approved: \_\_\_\_\_  
Job: C03058  
Sheet: EN-1  
Of \_\_\_\_\_ Sheets



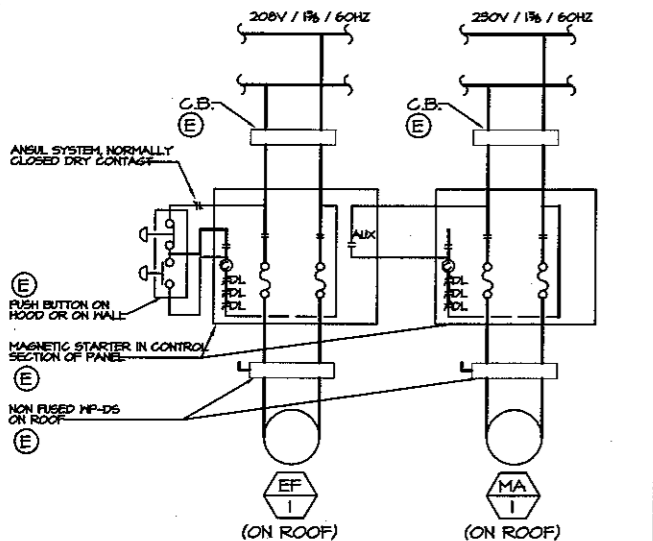
**CEILING DIFFUSER CONNECTION**

SCALE N.T.S. 2



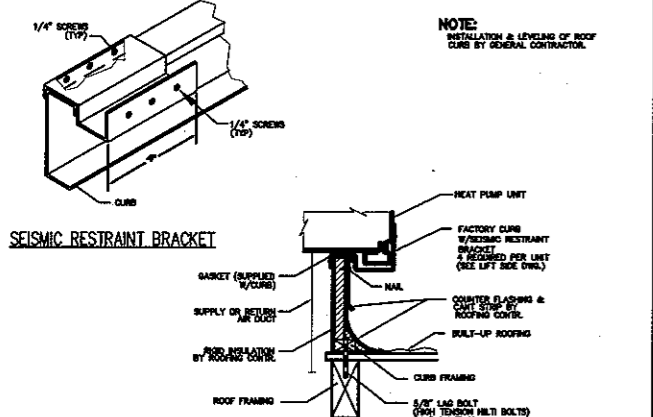
**AC UNIT CONTROL WIRING DIAGRAM**

SCALE N.T.S. 1



**KITCHEN EXHAUST SYSTEM WIRING DIAGRAM**

SCALE N.T.S. 3

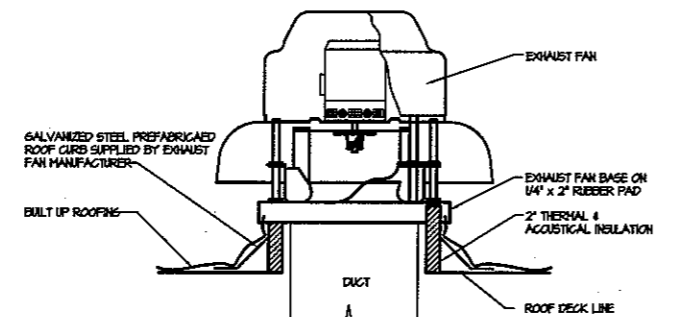


**SEISMIC A/C CURB SUPPORT DETAIL**

SCALE N.T.S. 4

**GENERAL NOTES**

1. THE DRAWINGS, SPECIFICATIONS AND GENERAL NOTES DESCRIBE THE RECOMMENDED SCOPE OF WORK AND THE DOCUMENTS SHALL BE USED FOR THE PURPOSE OF BIDDING, BUILDINGS DEPARTMENT REVIEW, AND TO SECURE THE NECESSARY CONSTRUCTION PERMIT ONLY. CONTRACTOR SHALL PROVIDE CONSTRUCTION DRAWINGS AND OBTAIN WRITTEN APPROVAL OF ALL INSPECTION AUTHORIZED GOVERNMENTAL AGENCIES AND UTILITY COMPANIES PRIOR TO START OF AFFECTED WORK.
2. ALL MECHANICAL WORK SHALL COMPLY WITH LOCAL APPLICABLE CODE AND UNIFORM MECHANICAL CODE.
3. COORDINATE ALL MECHANICAL WORK W/ARCHITECTURAL, ELECTRICAL STRUCTURAL, SUBCONTRACTOR & OTHER TRADES TO AVOID INTERFERENCES.
4. COORDINATE LOCATIONS OF OPENING THROUGH FLOOR, WALL & ROOF W/ARCHITECTURAL, ELECTRICAL & STRUCTURAL DRAWINGS.
5. SEAL & TAPE ALL OPENINGS IN DUCTWORK AIRTIGHT AFTER TESTING.
6. ALL SIZES FOR DUCT, GRILLE, REGISTER, DIFFUSER & LOUVER SHALL BE IN INCHES.
7. CHECK & VERIFY ALL FIELD CONDITIONS & ACTUAL DIMENSIONS BEFORE PREPARING SHOP DRAWINGS & BEGINNING INSTALLATION NOTIFY ARCHITECT IMMEDIATELY OF ANY ALL DISCREPANCIES.
8. TEST & BALANCE ALL EXHAUST SYSTEM ACCORDING TO CFM INDICATED ON PLANS.
9. ALL APPLIANCE AND PLUMBING VENTS SHALL BE AT LEAST TEN (10) FEET IN A HORIZONTAL DIRECTION, OR THREE (3) FEET ABOVE THE OUTSIDE-AIR INTAKES FOR HVAC UNITS.
10. GREASE HOOD EXHAUST DUCT SHALL SLOPE NOT LESS THAN 1/4" PER LINEAR FOOT TOWARD THE HOOD SO THAT GREASE CANNOT BECOME POCKETED IN ANY PORTION OF EXHAUST DUCT.
11. PROVIDE CLEANOUT OPENING WITH TIGHT-FITTING DOOR IN GREASE DUCT AND FIRED RATED ENCLOSURE MATERIAL & CONSTRUCTION SHALL COMPLY WITH CHAPTER 10 OF UMC CURRENT EDITION.



**EXHAUST FAN DETAIL**

**EQUIPMENT SCHEDULE**

NO.	DESCRIPTION
AC-1 EXISTING	EXISTING 5TON ROOFTOP PACKAGED AIR CONDITIONER "CARRIER" MODEL NO. 48EL-006 UNIT SHALL DELIVER 2,000 CFM @ 0.5" ESP. COOLING CAPACITY: 57,000 BTUH ARI RATED, SEER=10.0 GAS HEATING CAPACITY: INPUT=12,000 BTUH OUTPUT=54,200 BTUH, AFUE = 80% MIN. OSA SETTING = 400 CFM ELECTRICAL: 208V-1Ø-60HZ MIN. CIRCUIT AMP = 55 AMPS MAX. OVERCURRENT PROTECTION= 70 AMPS
HP-1	PACKAGED HEAT PUMP ROOFTOP UNIT "CARRIER" MODEL NO. 50HS-036 OR EQUAL UNIT SHALL DELIVER 1200 CFM @ 0.5" ESP. 35,600 BTUH ARI RATED COOLING CAPACITY, SEER=10.10 35,400 BTUH HEATING CAPACITY, HSEFF=6.80 @ 47°F OUTDOOR TEMPERATURE. MIN. OSA = 240 CFM ELECTRICAL: 208V-1Ø-60HZ MIN. CIRCUIT AMPACITY = 26.7 AMPS MAX. OVERCURRENT PROTECTION = 40 AMPS UNIT APPROX. WEIGHT = 288 LBS
MA-1	MAKE-UP AIR UNIT "ARCTIC CIRCLE" EVAPORATIVE COOLER, MODEL 830 OR EQUAL UNIT SHALL DELIVER 4,800 CFM @ 0.4 S.P. 1 H.P. MOTOR ELECTRICAL: 208V-1Ø-60HZ UNIT APPROX OPERATING WEIGHT = 570 LBS MA-1 SHALL BE ELECTRICALLY INTERLOCKED WITH EF-1
EF-1	KITCHEN HOOD EXHAUST FAN "COOK" MODEL CFV-210 CENTRIFUGAL BLOWER OR EQUAL UNIT SHALL DELIVER 4,800 CFM @ 1" SP 2 HP FAN MOTOR ELECTRICAL: 208V-1Ø-60HZ UNIT APPROX. WEIGHT = 310 LBS
EF-2	ROOF VENTILATOR "COOK" MODEL ACE-100G2B OR EQUAL UNIT SHALL DELIVER 700 CFM @ .5" SP ELECTRICAL: 115V/1Ø/60HZ, 1/8 HP MOTOR UNIT APPROX. WEIGHT = 30 LBS. PROVIDE BACKDRAFT DAMPER. UNIT SHALL BE ELECTRICALLY INTERLOCKED WITH TIMER.

◇ EXISTING A/C UNIT, FIELD VERIFY BEFORE BID.

**AIR BALANCE SCHEDULE**

ITEM	SUPPLY AIR	RETURN AIR	MAKE-UP AIR	EXHAUST
MA-1	0	0	+4,800	0
EF-1	0	0	0	-4,800
AC-1	+2,000	-1,600	0	0
HP-1	+1,200	-960	0	0
TOTAL	+3,200	-2,560	+4,800	-4,800

TENANT SPACE PRESSURE = +640 CFM

**LEGEND**

SYMBOL	ABBREVIATION	DESCRIPTION
DOUBLE SA	SA	SUPPLY AIR DUCT
SINGLE RA	RA	RETURN AIR DUCT
EAD	EAD	EXHAUST AIR DUCT
OA	OA	OUTSIDE AIR DUCT
TRANSITION		TRANSITION - RECTANGULAR TO RECTANGULAR
TRANSITION		TRANSITION - RECTANGULAR TO ROUND
ELBOW		ELBOW W/TURNING VANE
6X6L	(L)	LINED DUCT, DUCT SIZE WITH L FOR SINGLE LINE
RISE		RISE IN DIRECTION OF AIRFLOW
DROP		DROP IN DIRECTION OF AIRFLOW
ENCLOSURE		DUCT ENCLOSURE IN GYPSUM BOARD FOR 2 HOURS RATING
MMMM		FLEXIBLE DUCT
⊕		THERMOSTAT WITH AUTOMATIC CHANGE-OVER & VENTED LOCKABLE CLEAR COVER
SA SECTION		SUPPLY AIR DUCT - SECTION
RA SECTION		RETURN, EXHAUST, OR OUTSIDE AIR DUCT - SECTION
RD SECTION		ROUND DUCT OR STACK - SECTION
12X12CD 360		12"X 12" NECK PERFORATED CEILING DIFFUSER, 360 CFM
6X6R 150		6"X 6" PERFORATED CEILING REGISTER, 150 CFM
12X8R 250		12"X 8" WALL REGISTER 250 CFM
CD		CONDENSATE DRAIN
DN		DOWN
DWG.		DRAWING
OD		OVERFLOW DRAIN
SD		SMOKE DETECTOR
THRU		THROUGH
TYP.		TYPICAL

**GENERAL SEISMIC NOTES**

ALL MECHANICAL EQUIPMENT SHALL BE BRACED OR ANCHORED TO RESIST A HORIZONTAL FORCE ACTION IN ANY DIRECTION USING THE FOLLOWING CRITERIA:

FIXED EQUIPMENT ON GRADE 22% OF OPERATING WEIGHT  
FIXED EQUIPMENT ON STRUCTURE 33% OF OPERATING WEIGHT

FOR FLEXIBILITY MOUNTED EQUIPMENT USE 2 TIMES THE ABOVE VALUES.  
SIMULTANEOUS VERTICAL FORCE - USE 1/3 TIMES HORIZONTAL FORCE.

NOTE:  
FOR EQUIPMENT WEIGHING 400 POUNDS OR MORE, ANCHORAGE DETAIL AND APPROPRIATE DESIGN CALCULATIONS SHALL BE SUBMITTED AS PART OF THE MECHANICAL SHOP DRAWINGS.

REVISIONS BY

HEALTH 01/14/24 L.L.

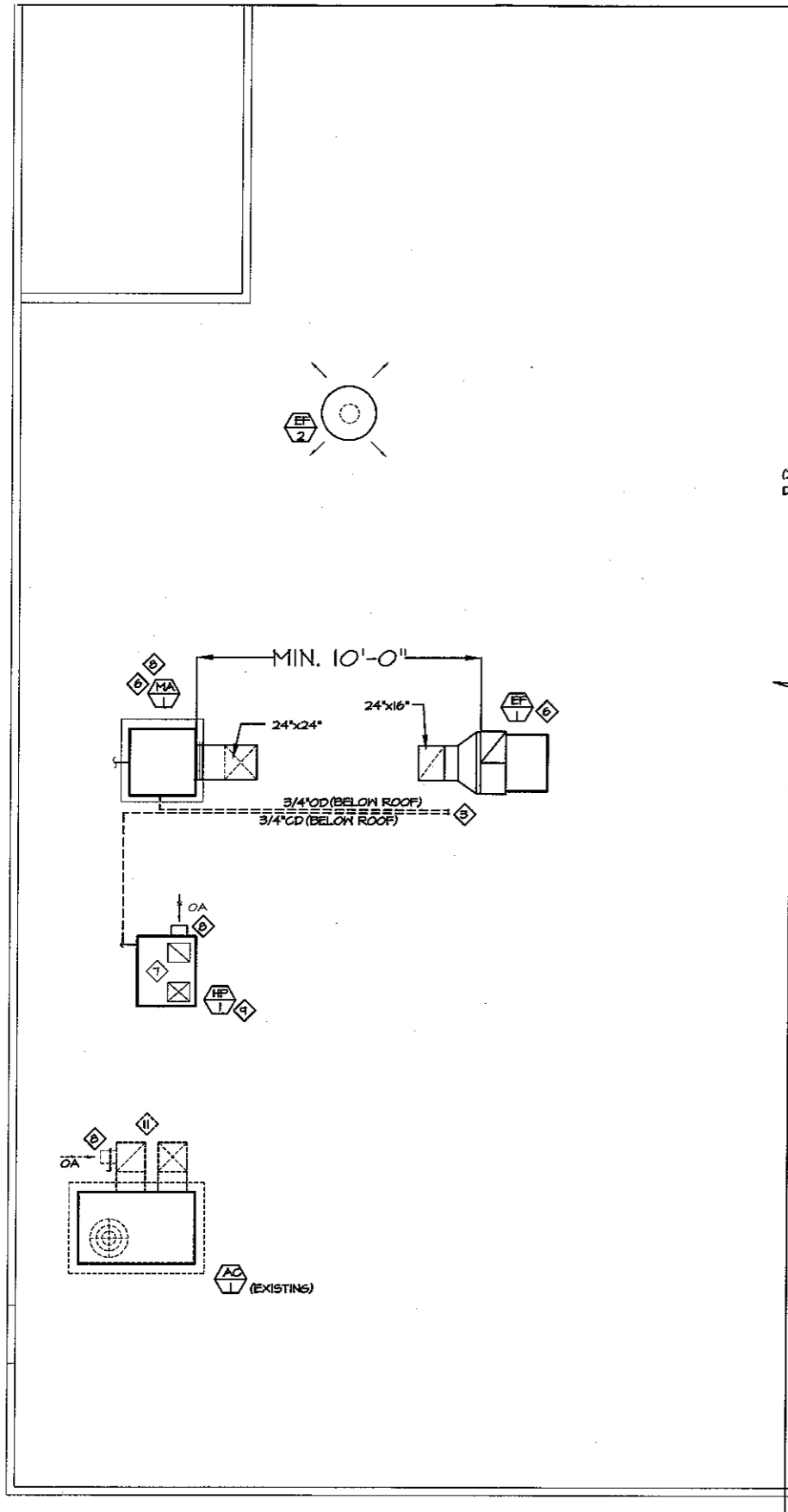
DESIGNER / ENGINEER: HYC CONSULTING ENGINEERS, INC.  
556 N. Diamond Bar Blvd., # 304 - Diamond Bar, CA 91765  
Tel: (909) 296-8169 Fax: (909) 296-8164  
E-mail: hyc@hycengineers.com

SHEET TITLE: MECHANICAL LEGEND, NOTE, & SCHEDULE

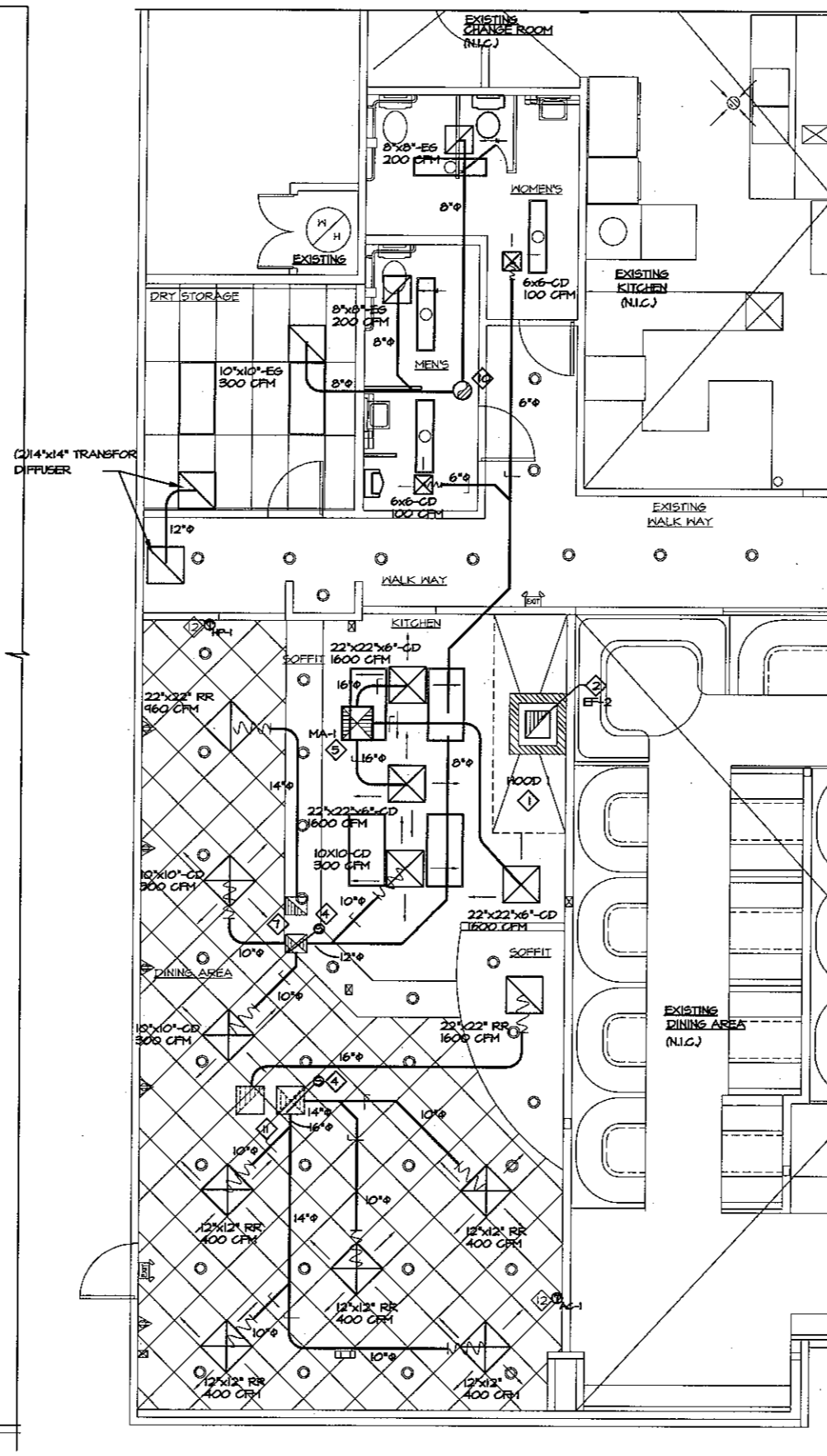
PROJECT: DRAGON GATE EXPRESS T.I. RESTAURANT  
17812 BELLFLOWER BLVD., #A  
BELLFLOWER, CA 91016

ISSUE DATE: 11/19/23

Scale: \_\_\_\_\_  
Drawn: \_\_\_\_\_  
Approved: \_\_\_\_\_  
Job: C08058  
Sheet: M-1  
Of \_\_\_\_\_ Sheets



**ROOF HVAC PLAN**  
SCALE: 1/4" = 1'-0"



**FLOOR HVAC PLAN**  
SCALE: 1/8" = 1'-0"

**NOTES:**

- 1. INSTALL 12'-0" x 4'-0" GREASE EXHAUST HOODS FURNISHED BY TENANT. HOOD SHALL BE 4200 CFM. SUPPORT FROM STRUCTURE ABOVE WITH UNISTRUT AND ALL THREAD ROD. MOUNT HOOD PER LOCAL CODE REQUIREMENTS. REFER TO PLAN FOR HOOD CONNECTIONS. SEE CODE COMPLIANCE DRAWINGS M-3 AND HOOD CALCULATION BELOW.
- 2. 16" x 24" GREASE EXHAUST DUCT CONNECT TO EXHAUST HOOD COLLAR, AND EXTEND UP TO ROOF MOUNTED GREASE EXHAUST FAN WITH FIRE RATED DUCT ENCLOSURE. FABRICATED DUCT FROM 16 GAUGE STEEL WITH WELDED SEAM CONSTRUCTION. SEE HOOD DETAIL DRAWING ON SHEET M-3.
- 3. 3/4" CONDENSATE DRAIN & 3/4" OVERFLOW DRAIN DOWN TO FLOOR SINK.
- 4. PROVIDE DUCT MOUNTED SMOKE DETECTOR AT MAIN SUPPLY AIR DUCT. PER UMC 2001, SEC. 604. SEE DETAIL.
- 5. 24" x 24" MAKE UP AIR DUCT UP TO MAKE UP AIR UNIT ON ROOF. FIELD VERIFY STRUCTURE FOR DUCT OPENING.
- 6. INSTALL GREASE EXHAUST FAN W/ CURB (EF-1) MAKE UP AIR (MA-1) FURNISHED BY TENANT. COORDINATE LOCATION OF UNIT WITH STRUCTURE.
- 7. 12" x 14" SA & 16" x 12" RA
- 8. MIN. 10'-0" AWAY ANY EXHAUST AIR OUTLET.
- 9. PROVIDE A NEW ROOF TOP UNIT. PROVIDE FABRICATED CURB PER LANDLORD'S REQUIREMENTS. COORDINATE EXACT LOCATION OF UNIT WITH LANDLORD'S FIELD REPRESENTATIVE. SHIM ROOF CURB LEVEL FOR PROPER CONDENSATE DRAINAGE. FURNISH AND INSTALL ALL TEMPERATURE CONTROL WIRING FROM THE UNIT TO THE THERMOSTAT OR OTHER CONTROL DEVICES. CONTACT THE LANDLORD'S ROOFING CONTRACTOR TO PERFORM ALL ROOF PENETRATIONS AND SEALS TO MAINTAIN THE ROOF WARRANTY.
- 10. 12" Ø EXHAUST DUCT UP TO EF-2 ON ROOF.
- 11. EXISTING SA & RA DUCT
- 12. PROVIDE A NEW PROGRAMMABLE THERMOSTAT W/ VENTED LOCKABLE COVER AT THIS LOCATION. MOUNT THERMOSTAT AT 48" AFF.

REVISIONS	BY
△ HEALTH	LL
△	
△	
△	

DESIGNER/ENGINEER:  
**HTC CONSULTING ENGINEERS, Inc.**  
 256 N. Diamond Bar Blvd., # 304 - Diamond Bar, CA 91765  
 Tel: (909) 396-0166 Fax: (909) 396-0167  
 E-mail: HTC@HTCENGINEERS.COM

**HAYC FLOOR PLAN**  
**HVAC ROOF PLAN**

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PROJECT:  
**DRAGON GATE EXPRESS T.I.**  
**RESTAURANT**  
 17012 BELFLOWER BLVD., #A  
 BELFLOWER, CA 91006

ISSUE DATE	11/14/03
Scale:	
Drawn:	G.Y.
Approved:	LL
Job:	CO3050
Sheet:	<b>M-2</b>
Of	Sheets

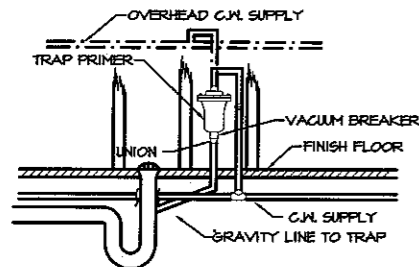




PIPE MATERIAL SCHEDULE		
SERVICE	UNDERGROUND	ABOVE GROUND
COLD & HOT WATER	HARD DRAWN COPPER TUBE TYPE "K" OR "L"	HARD DRAWN COPPER TUBE TYPE "L"
SANITARY WASTE	CAST IRON OR ABS	"NO-HUB" CAST IRON OR ABS
SANITARY VENT	CAST IRON OR ABS	GALV. STEEL, SCHEDULE 40/ "NO-HUB" CAST IRON OR ABS
GAS	---	BLACK STEEL, SCHEDULE 40
INDIRECT DRAIN	---	HARD DRAWN COPPER TUBE TYPE "M"

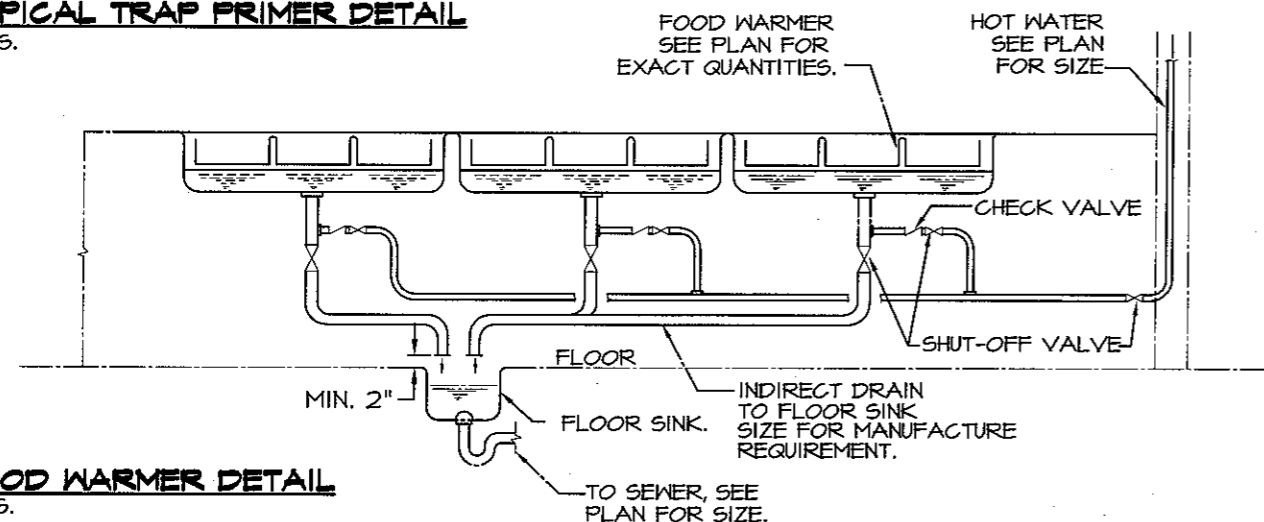
PLUMBING FIXTURE SCHEDULE							
SYMBOL	FIXTURE TYPE	PIPE CONNECTION					DESCRIPTION
		WASTE	TRAP	VENT	GW	HW	
(WC)	WATER CLOSET (DISABLED)	4"	INT	2"	3/4"	---	FLOOR MOUNTED, FLUSH VALVE A/S "CADET" 17H EL. 16"/V, #3043102 16 GALLON, ELONGATED OPEN FRONT WITHOUT COVER.
(L)	LAVATORY (DISABLED)	2"	1-1/2"	1-1/2"	1/2"	1/2"	WALL HUNG, A/S "LICERNE" #0355,012 FAUCET, CHICAGO FAUCET #802A
(S)	HAND SINK	2"	1-1/2"	1-1/2"	1/2"	1/2"	5/8 WALL MOUNTED "CROWNE" 155 STAINLESS STEEL.
(FS)	FLOOR SINK	3"	3"	2"	---	---	FULL GRATE "CONEROLL ENAMELING" MODEL 906
(FS2)	FLOOR SINK	2"	2"	1-1/2"	---	---	1/2 GRATE "CONEROLL ENAMELING" MODEL 906
(FD)	FLOOR DRAIN	2"	2"	1-1/2"	---	---	"J.R. SMITH" 2005 TAPPED WITH TRAP PRIMER
(HB)	HOSE BIBB	---	---	---	3/4"	3/4"	WALL MOUNTED NON-REMOVABLE VACUUM BREAKER
(GI)	GREASE INTERCEPTOR	4"	---	2"	---	---	750 GAL. CAPACITY LOCAL APPROVED GREASE INTERCEPTOR.

◇ PROVIDED & INSTALLED BY PLUMBING CONTRACTOR

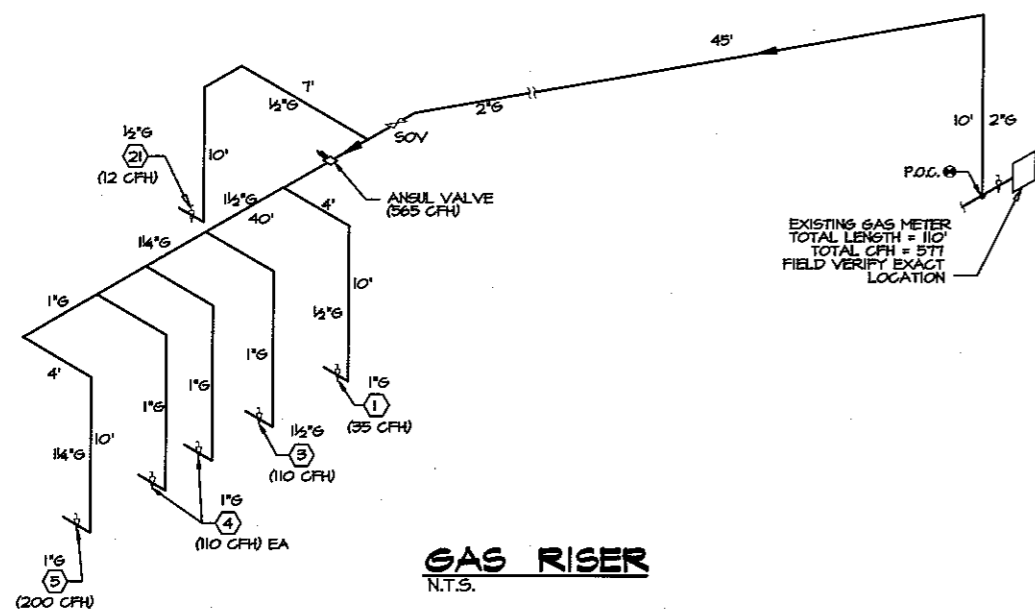


NOTE: PROVIDE TRAP PRIMER CONNECTION W/ AIR GAP REQUIRED PER 1997 UPC SEC.609.3

**TYPICAL TRAP PRIMER DETAIL**  
N.T.S.



**FOOD WARMER DETAIL**  
N.T.S.



**GAS RISER**  
N.T.S.

**PLUMBING GENERAL NOTES**

1. THE PLUMBING SYSTEM SHALL COMPLY WITH THE 2001 CALIFORNIA PLUMBING CODE.
2. DRAWING AND SPECIFICATIONS GOVERN WHERE THEY EXCEED CODE REQUIREMENTS.
3. CONTRACTOR SHALL VERIFY LOCATION AND DEPTH OF UTILITIES AT POINT OF CONNECTION BEFORE START OF TRENCHING.
4. REFER TO ARCHITECTURAL DRAWINGS FOR EXACT LOCATION OF PLUMBING FIXTURES.
5. ALL UNDERGROUND SHUT OFF VALVES OUTSIDE OF BUILDING SHALL BE IN CONCRETE BOXES WITH THE NAME OF THE SERVICE CASTED IN THE COVER.
6. ALL PLUMBING FIXTURES AND EQUIPMENT SHALL HAVE ISOLATING VALVES ON WATER SUPPLY LINES. VALVE SHALL BE LINE SIZE, UNLESS NOTED OTHERWISE.
7. ALL PLUGGED TEES AND PLUGGED WYES SHALL BE LINE SIZE, UNLESS NOTED OTHERWISE.
8. ALL PIPING PENETRATING WALL, CEILING, AND FLOOR SHALL BE ISOLATED FROM BUILDING STRUCTURES WITH RESILIENT SEALS.
9. RUN ALL INDOOR PLUMBING PIPING CONCEALED IN WALL OR ABOVE CEILING, UNLESS NOTED OTHERWISE.
10. PROVIDE DIELECTRIC UNIONS AT BIMETALLIC PIPE JOINTS.
11. PROVIDE CHROME PLATED CAPS FOR WALL CLEANOUTS.
12. WASTE LINE SHALL BE SLOPED NOT LESS THAN 1/4" PER FT. IN THE DIRECTION OF FLOW.
13. ALL VALVES AND COCKS SHALL BE LOCATED TO BE READILY ACCESSIBLE. WHERE VALVES ARE INSTALLED WITHIN OR BEHIND WALLS OR CEILING, ACCESS PANEL SHALL BE INSTALLED.
14. INSULATE ALL EXPOSED WASTE & HOT WATER LINES UNDER HANDICAPPED LAVATORIES.
15. EACH VENT SHALL TERMINATE NOT LESS THAN 10 FT. FROM, OR AT LEAST 3 FT. ABOVE ANY WINDOW, DOOR, OPENING AIR INTAKE OR VENT SHAFT, NOR LESS THAN 3 FT. IN EVERY DIRECTION FROM ANY LOT LINE, ALLEY AND STREET EXCEPTED.
16. EACH VENT SHALL TERMINATE NOT LESS THAN 10 FT. FROM, OR AT LEAST 3 FT. ABOVE ANY WINDOW, DOOR, OPENING AIR INTAKE OR VENT SHAFT, NOR LESS THAN 3 FT. IN EVERY DIRECTION FROM ANY LOT LINE, ALLEY AND STREET EXCEPTED.

**FIXTURE UNIT SUMMARY**

SERVICE	OLD F.U.	NEW F.U.	TOTAL F.U.
DOMESTIC WATER	18	18	36
SANITARY SEWER	17	24	41

**SERVICE REQUIREMENTS**

SERVICE	SIZE MAIN	CAPACITY
DOMESTIC WATER	(2) 1/2 INCH	29 GPM
SANITARY SEWER	(2) 4 INCH	41 F.U.
FUEL GAS	2 INCH	571 CFH

**WATER PIPE SIZING CHART**

PIPE SIZE	GPM	VELOCITY FT/SEC	FIXTURE UNITS	
			F - TANK	F - VALVE
1/2"	2.5	3.5	2 F.U. @ 6.0 psi	F.U. @ psi
3/4"	6.6	4.4	8 F.U. @ psi	F.U. @ psi
1"	13.4	5.2	14 F.U. @ psi	F.U. @ psi
1 1/4"	29.3	5.9	37 F.U. @ psi	6 F.U. @ psi
1 1/2"	36.7	6.6	74 F.U. @ psi	23 F.U. @ psi
2"	76.4	7.9	254 F.U. @ psi	132 F.U. @ psi

\* BACKFLOW PREVENTER MODEL: \_\_\_\_\_ EXISTING SIZE: \_\_\_\_\_ N/A  
 \*\* PRESSURE REGULATING VALVE MODEL: \_\_\_\_\_ N/A SIZE: \_\_\_\_\_ N/A

**NOTE:**

DRAWINGS ARE ONLY AN APPROXIMATION OF EXISTING CONDITIONS. CONTRACTOR SHALL FIELD VERIFY EXISTING CONDITIONS & EXTENT OF NEW WORK TO BE COMPLETED BEFORE SUBMITTING BIDS.

**PLUMBING LEGEND**

SYMBOL	ABBREV.	DEFINITION
---	S OR W	SANITARY SEWER OR WASTE ABOVE GRADE(OR FLOOR)
---	S OR W	SANITARY SEWER OR WASTE BELOW GRADE(OR FLOOR)
---	V	SANITARY VENT
---	D	INDIRECT DRAIN
---	GW	DOMESTIC COLD WATER
---	HW	DOMESTIC HOT WATER
---	HW R	DOMESTIC HOT WATER RETURN
---	G	NATURAL GAS
---	COTG	CLEANOUT TO GRADE
---	FCO	FLOOR CLEANOUT
---	WCO	WALL CLEANOUT
---	WHA	WATER HAMMER ARRESTOR
---	GV	GATE VALVE
---	GLV	GLOBE VALVE
---	STR	STRAINER
---	U	UNION
---	GAS OR GATE COCK	
⊙	POC	POINT OF CONNECTION
WC - I		PLUMBING FIXTURE DESIGNATION
⊕		PLUMBING EQUIPMENT DESIGNATION
⊕	FD	FLOOR DRAIN
⊕	FS	FLOOR SINK
(E)	EXIST'G	EXISTING
(N)		NEW
AP		ACCESS PANEL
CFM		CUBIC FEET PER HOUR
CONT.		CONTINUATION
DN.		DOWN
GPM		GALLONS PER MINUTE
IE		INVERT ELEVATION
MAX.		MAXIMUM
MECH.		MECHANICAL
MIN.		MINIMUM
PLBG		PLUMBING
TEMP.		TEMPERATURE
TYP.		TYPICAL
VCP		VITRIFIED CLAY PIPE
VTR		VENT THROUGH ROOF
W		WITH
YB		YARD BOX
FV		FLAT VENT
RPBEPF		REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTER

**NON-RESIDENTIAL ENERGY CONSERVATION STANDARDS NOTE:**

1. PIPING INSULATION SHALL COMPLY WITH CEC BUILDING ENERGY EFFICIENCY STANDARD.
2. ALL PLUMBING EQUIPMENT SHALL BE CERTIFIED PER CEC BUILDING EFFICIENCY STANDARD.
3. THE "MANDATORY MEASURES" OF THE ENERGY EFFICIENCY STANDARD HAVE BEEN REVIEWED AND THE DESIGN, DRAWINGS AND CALCULATIONS COMPLY WITH THESE STANDARDS.

REVISIONS BY

HEALTH 01/14/04 LL

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SHEET TITLE: **PLUMBING LEGEND, NOTE, SCHEDULE & DETAIL**

PROJECT: **DRAGON GATE EXPRESS T.I. RESTAURANT**  
 17012 BELFLOWER BLVD., #A  
 BELFLOWER, CA 90706

ISSUE DATE: 11/14/03

AS SHOWN

Scale: S.C.

Drawn: L.L.

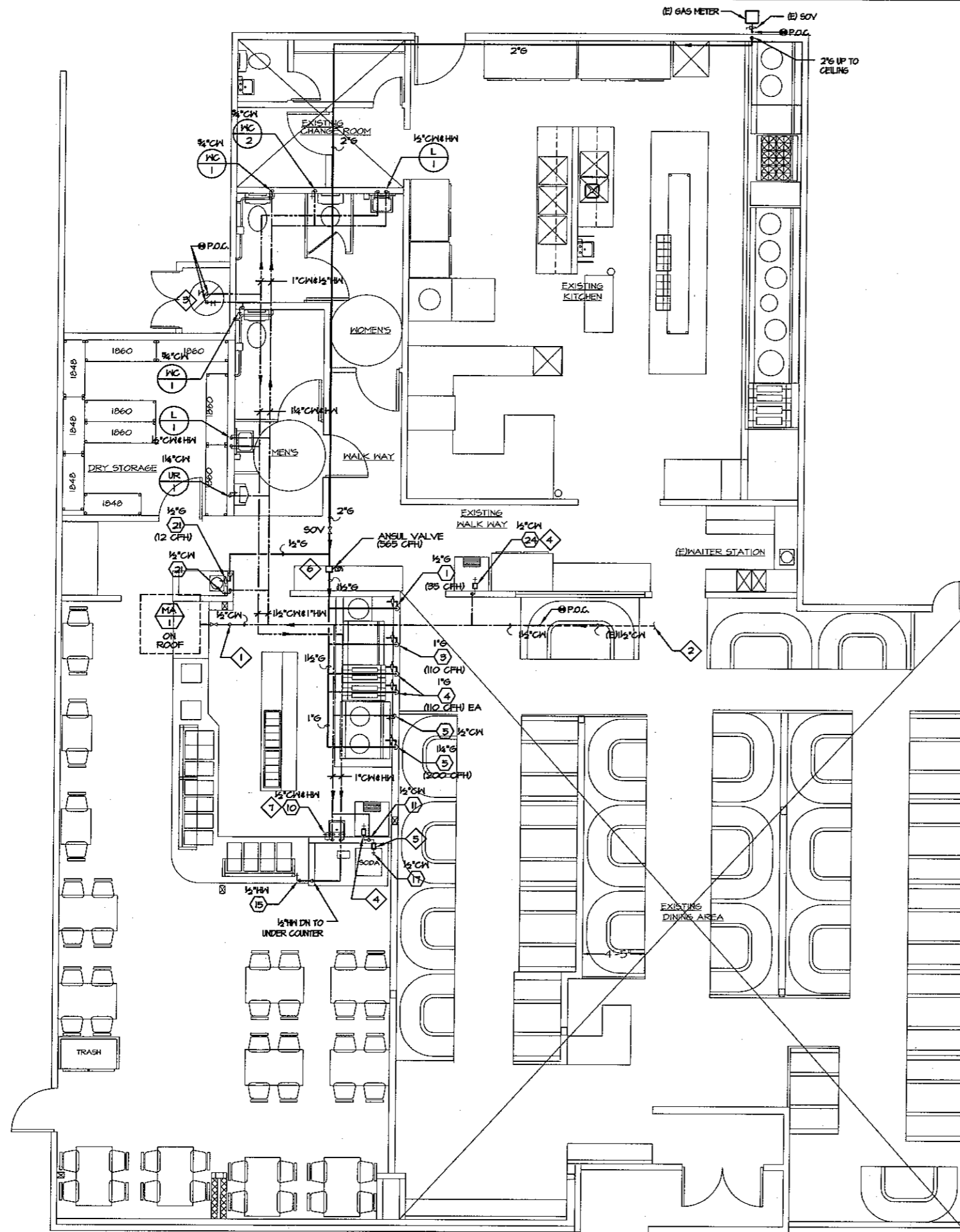
Approved:

Job: C03058

Sheet: **P-1**

Of Sheets





**WATER & GAS PLAN**  
SCALE: 1/4" = 1'-0"

**KEY NOTES:**

- 1 1/2" CH UP THRU ROOF TO TWO MAKE-UP AIR UNIT. WITH MAIN SOV. ON ROOF
- 2 EXISTING 1/2" CH TO EXISTING COLD WATER SYSTEM, FIELD VERIFY EXACT LOCATION & SIZE.
- 3 1/2" CH & 8" H UP FROM EXISTING WALL
- 4 PROVIDE WATER BACKFLOW PREVENTER FOR ICE MACHINE.
- 5 POTABLE WATER SUPPLY TO CARBONATORS/SODA DISPENSOR SHALL BE PROTECTED BY THE LISTED REDUCED PRESSURE PRINCIPLE BACK FLOW PREVENTER AS APPROVED BY THE ADMINISTRATIVE AUTHORITY FOR THE SPECIFIC USE. "MATT'S", 1/2" NO. 004.
- 6 PROVIDE AUTO SHUT-OFF VALVE IN CEILING FOR COOKING AREA.
- 7 3/4" CH 1/4" DN. 3/4" CH 1/4" DN TO HOSE BIBB  
1/2" CH 1/4" DN TO HAND SINK

FIXTURE UNIT SCHEDULE			
FIXTURE	QTY	WATER FU	
		EACH	TOTAL
1) WATER CLOSET	3	2.5	7.5
2) LAVATORY	2	1	2
3) HAND SINK	1	1	1
4) HOSE BIBB	1	2.5	2.5
5) ICE MAKER	1	1	1
6) WARMER	1	1	1
7) RANGE	1	1	1
8) FOOD WARMER	1	1	1
9) WATER BOILER	1	1	1
10) MAKE UP AIR	1	1	1
<b>TOTAL</b>			<b>18</b>

GAS EQUIPMENT SCHEDULE				
ITEM	QTY	EQUIPMENT	CFH	
			EACH	TOTAL
1)	1	RICE COOKER	35	35
3)	1	36" GRIDDLE	110	110
4)	2	DEEP FRYER	110	220
5)	1	2-BURNER WOK RANGE	200	200
9)	1	WATER BOILER	12	12
<b>TOTAL</b>				<b>577</b>

REVISIONS	BY
1 HEALTH 01/14/04	LL
2	
3	
4	
5	

DESIGNER / ENGINEER  
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**WATER & GAS PLAN**

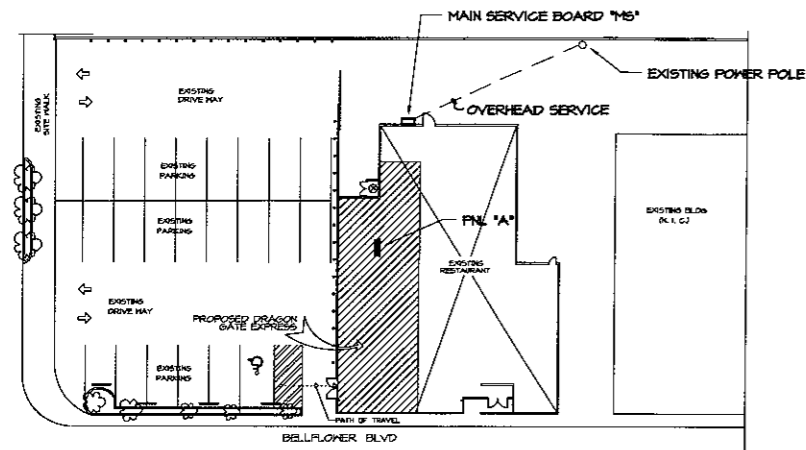
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PROJECT:  
**DRAGON GATE EXPRESS T.I. RESTAURANT**  
 17812 BELLEFLOWER BLVD., #A  
 BELLEFLOWER, CA 90706

ISSUE DATE	11/14/03
Scale:	S.C.
Drawn:	LL
Approved:	
Job:	C03058
Sheet:	P-2
Of	Sheets







**SITE PLAN**  
N.T.S.

**EQUIPMENT SCHEDULE** (ALL EQUIPMENT SHALL BE NEF APPROVED, (E)-EXISTING TO REMAIN)

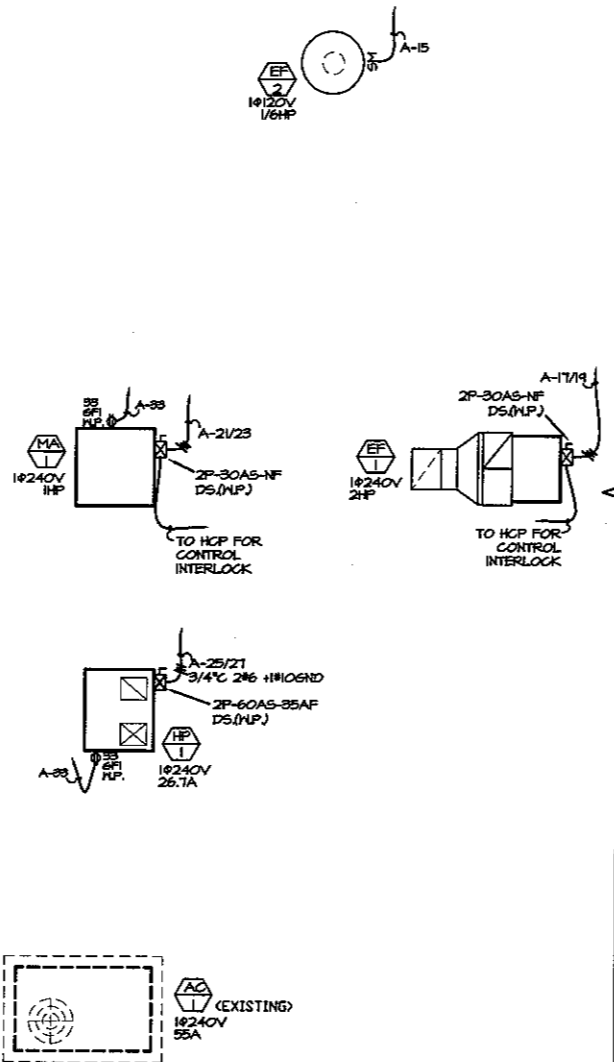
ITEM	DESCRIPTION	QTY	ELECTRICAL VOLT AMP HP PH	REMARK
7	EXHAUST FAN	2	200 2	SEE 'M' DWS FOR DETAIL
8	5/8" EXHAUST HOOD ENCLOSEURE SKIRT TO CL6 & 5/8" WALL FLASHING	1	115	12'-0" L X 4'D, TYPE I HOOD
9	MAKE UP AIR	2	200 1 1	SEE 'M' DWS FOR DETAIL
11	ICE MAKER	1	120 13	
13	COLD TABLE W/SHELF ABOVE	1	115 3/4	6' L X 30" D
14	CASHER REGISTER	2	115 0	SELECTED BY OWNER
15	4-PAN FOOD WARMER	2	240 1.6KN	
15A	3-PAN FOOD WARMER	1	240 1.2KN	
16	SNEEZE GUARD	1	115 1KN	
16A	SNEEZE GUARD	1	115 500KN	

240/120V		3		WIRE		TYPE		MAIN BKR SIZE					
1		200		BUS AMPS		FLUSH		MOUNTING					
PHASE		200		BUS AMPS		FLUSH		MOUNTING					
REMARKS	LOAD (VA)	EA	EC	LTG REC	MISC BKR	CIR	CIR BKR	MISC REC	LTG	LOAD (VA)	EA	EC	REMARKS
EMER & NIGHT LTS	86			2	2	20	1			920			① CASHER REGISTER
DINING & SOFFIT LTS	143	31					4			920			① CASHER REGISTER
REST RM & WALKWAY LTS	570	13					6	20		800			① FOOD WARMER
UC NEON LT	480	24FT					8	2		800			① FOOD WARMER
SOFFIT NEON LT	480	24FT					10	20		800			① FOOD WARMER
SPARE							12	2		800			
SPARE							14	2		500			② COLD TABLE
EF-2	306						16			500			② COLD TABLE
EF-1	180						18			600			③ HOOD
MA-1	920						20	20		600			④ ICE MAKER
HP-1	2171						22	20		600			⑤ FOOD WARMER
SPARE							24	2		1000			⑥ SNEEZE GUARD
SPARE							26	2		500			⑥ SNEEZE GUARD
SPARE							28	2		200			HCP
SPARE							30	2		200			HCP
ROOF RECEPTACLES	540			3			32		4	120			CONV. OUTLETS
SHOW WINDOW	1200						34			1200			SIGN
	1200						36						SPARE
	1200						38						
	1200						40						
	1200						42						
TOTAL	6188		6006							7907		1471	TOTAL
TOTAL CONNECTED (VA)	28,923												
A/C OR HEATING (VA)	5554		100							5554			
KITCHEN EQUIPMENT	11,424		0.65							1,426			
LIGHTING LCL	1,971		1.25							1,724			
REMAINDER	10,566		1.00							10,566			
TOTAL DEMAND (VA)										25,270			
TOTAL DEMAND AMPS										105			

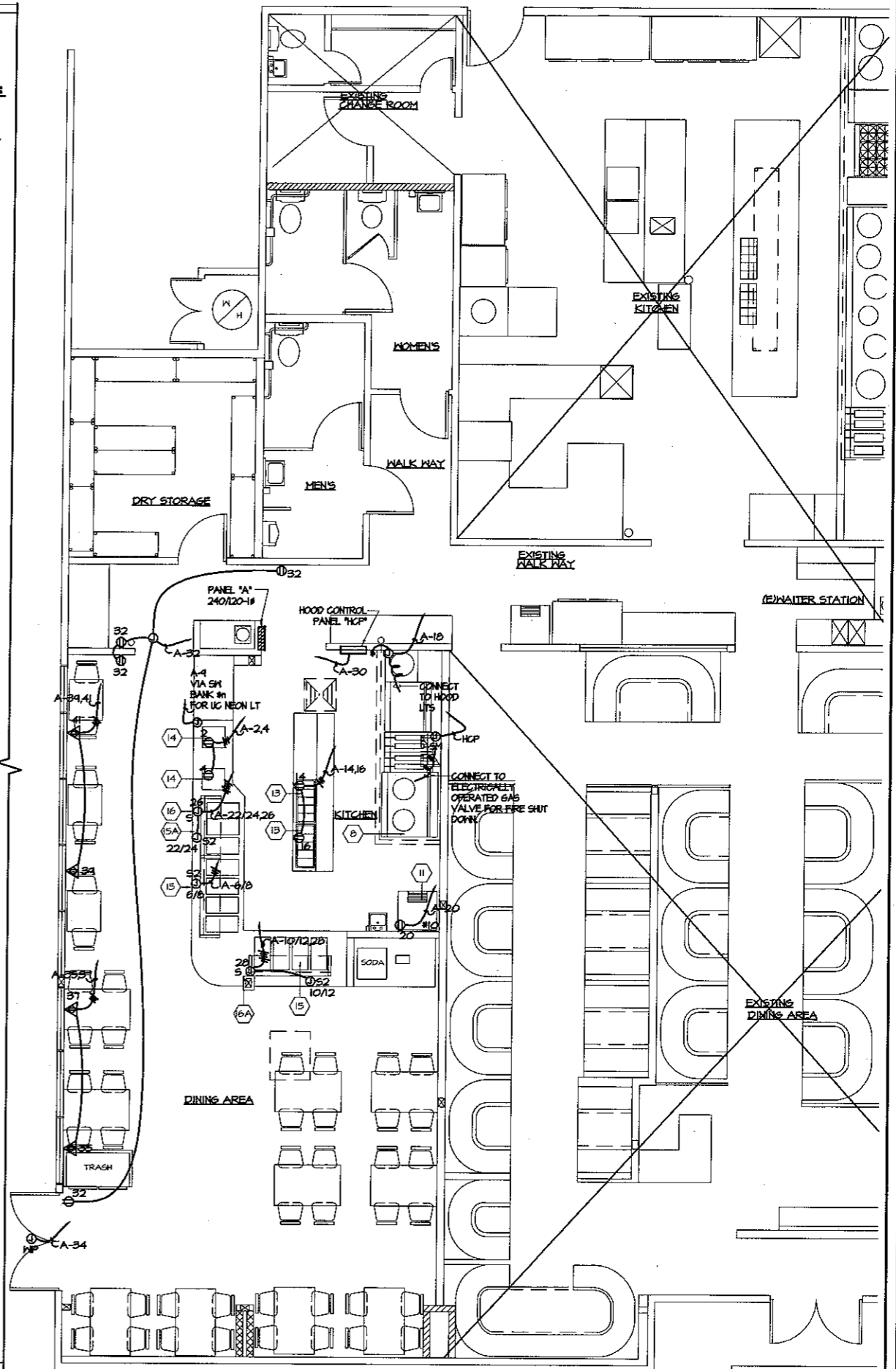
- ◆ LOCK ON DEVICE OF BREAKER SERVICES.
- ① KITCHEN EQUIPMENT
- ② LIGHTING CONTINUE LOAD
- ③ 25% OF LARGEST MOTOR IS INCLUDED

**ROOF EQUIPMENT NOTES:**

- ALL ROOF MOUNTED EQUIPMENT SHALL BE IN NEMA-3R ENCLOSEURES.
- ALL CONDUIT RUNS SHOWN ON THE ROOF SHALL BE RUN BELOW THE CEILING SPACE WHERE AMBIENT TEMPERATURE WILL BE BELOW 50% C. FINAL CONNECTIONS TO THE ROOF EQUIPMENT IS LIMITED TO 5'-0" OF DIRECT SOLAR EXPOSURE.
- ALL ROOF RECEPTACLES SHALL BE 6F TYPE.
- VERIFY ALL RISE SIZES AND TYPES WITH THE AIR CONDITIONING EQUIPMENT MANUFACTURER PRIOR TO INSTALLATION.
- REVIEW THE MECHANICAL PLANS FOR THE AIR CONDITIONING CONTROL REQUIREMENTS AND SCOPE OF WORK PRIOR TO BIDDING AND INCLUDE ALL COSTS IN BID.
- VERIFY CONNECTION POINTS OF ALL HVAC EQUIPMENT PRIOR TO INSTALLATION. PROVIDE CONTROL VOLTAGE CONNECTION TO DUCT HTD. SMOKE DETECTOR AS REQUIRED BY MECHANICAL.
- SEE MECHANICAL DRAWINGS FOR EXACT LOCATIONS OF MECHANICAL EQUIPMENT AND THERMOSTATS. PROVIDE RAINWATER SYSTEM FOR ALL CONTROL WIRING AS REQUIRED BY MECHANICAL DRAWING H-1.



**ROOF PLAN**  
SCALE: 1/4"=1'-0"



**POWER PLAN**  
SCALE: 1/4"=1'-0"

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HEALTH 01/13/04	L

DESIGNER / ENGINEER  
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SHEET TITLE  
**POWER PLAN, ROOF PLAN & ELEC PANEL**

PROJECT  
**DRAGON GATE EXPRESS T.I. RESTAURANT**  
17812 BELFLOWER BLVD., #A  
BELFLOWER, CA 901106

ISSUE DATE  
11/13/03

Scale:  
Drawn: KK  
Approved:  
Job: C03056  
Sheet:  
**F-2**  
Of 1 Sheets

**CERTIFICATE OF COMPLIANCE** Part 1 of 3 **LTG-1**

PROJECT NAME: DRAGON GATE EXPRESS RESTAURANT T.I. DATE: 12/3/03

PROJECT ADDRESS: 17812 BELLFLOWER BLVD., #A, BELLFLOWER, CA 90706

PRINCIPAL DESIGNER - LIGHTING: JEN HSIU

DOCUMENTATION AUTHOR: HYC Consulting Engineers, Inc.

GENERAL INFORMATION: DATE OF PLANS: 11/19/03, BUILDING CONDITIONED FLOOR AREA: 1579 sq.ft., CLIMATE ZONE: B

BUILDING TYPE:  NONRESIDENTIAL,  HIGH RISE RESIDENTIAL,  HOTEL/MOTEL GUEST ROOM

PHASE OF CONSTRUCTION:  NEW CONSTRUCTION,  ADDITION,  ALTERATION,  EXISTING + ADDITION

METHOD OF LIGHTING COMPLIANCE:  COMPLETE BUILDING,  AREA CATEGORY,  TAILORED,  PERFORMANCE

STATEMENT OF COMPLIANCE: This Certificate of Compliance lists the building features and performance specifications needed to comply with Title 24, Parts 1 and 6 of the California Code of Regulations. This certificate applies only to building lighting requirements.

The documentation preparer hereby certifies that the documentation is accurate and complete.

DOCUMENTATION AUTHOR: HYC Consulting Engineers, Inc. SIGNATURE: DATE:

The Principal Lighting Designer hereby certifies that the proposed building design represented in this set of construction documents is consistent with the other compliance forms and worksheets, with the specifications, and with any other calculations submitted with this permit application. The proposed building has been designed to meet the lighting requirements contained in Sections 110, 115, 130 through 132, and 145 of Title 24, Part 6.

Please check one:

I hereby affirm that I am eligible under the provisions of Division 3 of the Business and Professions Code to sign this document as the person responsible for its preparation, and that I am licensed in the State of California as a civil engineer or electrical engineer, or I am a licensed architect.

I affirm that I am eligible under the provisions of Division 3 of the Business and Professions Code by Section 5537.2 or 5737.3 to sign this document as the person responsible for its preparation, and that I am a licensed contractor performing this work.

I affirm that I am eligible under the exemption to Division 3 of the Business and Professions Code to sign this document because it pertains to a structure or type of work described as exempt pursuant to Business and Professions Code Sections 5537, 5538 and 5737.1.

PRINCIPAL LIGHTING DESIGNER: NAME: JEN HSIU SIGNATURE: DATE: LIC.#: E7155

LIGHTING MANDATORY MEASURES: Indicate location on plans of Note Block for Mandatory Measures: SHEET E-3

INSTRUCTIONS TO APPLICANT: For detailed instructions on the use of this and all Energy Efficiency Standards compliance forms, please refer to the Nonresidential Manual published by the California Energy Commission.

LTG-1: Required on plans for all submittals. Part 2 and 3 may be incorporated in schedules on plans.

LTG-2: Required on all submittals.

LTG-3: Optional. Use only if lighting control credits are taken.

LTG-4: Optional. Use only if Tailored method is used.

LTG-5: Optional. Use only if Tailored method is used.

EnergyPro 3.1 By EnergySoft User Number: 4537 Job Number: CP-0324 Page 1 of 8

**LIGHTING COMPLIANCE SUMMARY** Part 2 of 3 **LTG-1**

PROJECT NAME: DRAGON GATE EXPRESS RESTAURANT T.I. DATE: 12/3/03

INSTALLED LIGHTING SCHEDULE

Code	LUMINAIRE DESCRIPTION	LAMP TYPE	Watt	Ballasts	Luminaire (Lamp + Ballast)	Total Watts
A	COMPACT FLU. LT.	FLU. 13W	26	20 SELECT	33	910
B	1'x4' FLU.	FLU. 32W	59	32 SELECT	4	236
D	2'x4' FLU.	FLU. 32W	59	32 SELECT	5	445

Lighting Schedule on Plans Shows Exterior Lighting Watts: Subtotal from this Page: 1591

Efficiency and Control Requirement of 130(c): Total: 1591

Control Requirements of 131(f): Permitted Lighting (From LTG-1): 0

Less Control Credit Watts (From LTG-3): 0

Adjusted Actual Watts: 1591

MANDATORY AUTOMATIC CONTROLS

CONTROL LOCATION (Room #)	CONTROL IDENTIFICATION	CONTROL TYPE (Auto Time Switch, Exterior, etc.)	SPACE CONTROLLED	NOTE TO FIELD
KITCHEN	30d	DUAL SWITCH	ENTIRE AREA	
CUSTOMER AREA	30b	DAY/LITE SWITCH	CUSTOMER AREA	

CONTROLS FOR CREDIT

CONTROL LOCATION (Room # or Dept. #)	CONTROL IDENTIFICATION	CONTROL TYPE (Occupant, Daylight, Dimming, etc.)	LUMINAIRE CONTROLLED TYPE & # OF LUMINAIRE	NOTE TO FIELD
--------------------------------------	------------------------	--	--	---------------

NOTES TO FIELD - For Building Department Use Only

EnergyPro 3.1 By EnergySoft User Number: 4537 Job Number: CP-0324 Page 2 of 8

**LIGHTING COMPLIANCE SUMMARY** **LTG-2**

PROJECT NAME: DRAGON GATE EXPRESS RESTAURANT T.I. DATE: 12/3/03

ACTUAL LIGHTING POWER

LUMINAIRE NAME	DESCRIPTION	NUMBER OF LUMINAIRE	WATTS PER LUMINAIRE (Including Ballast)	CEG DEFAULT Y/N	Total Watts
A	COMPACT FLU. LT.	33	26	<input checked="" type="checkbox"/>	810
B	1'x4' FLU.	4	59	<input checked="" type="checkbox"/>	236
D	2'x4' FLU.	5	59	<input checked="" type="checkbox"/>	445

\*45WFT X 12' X 75W X 6 Subtotal from this Page: 1591

Building Total: 1591

Portable Lighting (From LTG-1): 0

Less Control Credit Watts (From LTG-3): 0

Adjusted Actual Watts: 1591

ALLOWED LIGHTING POWER (Choose One Method)

COMPLETE BUILDING METHOD

BUILDING CATEGORY (From Table 1-4)	WATTS PER SF	COMPLETE BLDG. AREA	ALLOWED WATTS
KITCHEN & FOOD PREPARATION	1.7	316	537
DINING & HALL WAY	1.1	1051	1156
RESTROOM STORAGE	0.6	379	227

PAGE TOTAL: BUILDING TOTAL: 1748 ALLOWED WATTS: 1921

TAILORED METHOD

TOTAL ALLOWED WATTS (From LTG-4 or from computer run):

EnergyPro 3.1 By EnergySoft User Number: 4537 Job Number: CP-0324 Page 4 of 8

**LIGHTING MANDATORY MEASURES**

131(a) For every floor, all interior lighting systems shall be equipped with a separate automatic control to shut off the lighting. This automatic control shall meet the requirements of Section 114 and may be an occupancy sensor, automatic time switch, or other device capable of automatically shutting off the lighting.

131(a)2 Override for Building Lighting Shut-off. The automatic building shut-off system is provided with a manual, accessible override switch in sight of the lights. The area of override is not to exceed 5000 square feet.

114(h) Automatic Control Devices Certified. All automatic control devices specified are certified, all alternate equipment shall be certified and installed as directed by the manufacturer.

111 Fluorescent Ballast and Luminaires Certified. All fluorescent fixtures specified for the project are certified and listed in the Directory. All installed fixtures shall be certified.

132 Tandem Wiring for One and Three Lamp Fluorescent Fixtures. All one and three lamp fluorescent fixtures are tandem wired with two lamp ballasts where required by Standards Section 132 or all one and three lamp fluorescent fixtures are specified with electronic high-frequency ballasts and are exempt from tandem wiring requirements.

131(a) Individual Room/Area Controls. Each room and area in this building is equipped with a separate switch or occupancy sensor device for each area with floor-to-ceiling walls.

131(b) Uniform Reduction for Individual Rooms. All rooms and areas greater than 100 square feet and more than 0.8 Watts per square foot of lighting load shall be controlled with bi-level switching for uniform reduction of lighting within the room.

131(c) Daylight Area Control. All rooms with windows and skylights that are greater than 250 square feet and that allow for the effective use of daylight in the area shall have 50% of the lamps in each daylight area controlled by a separate switch, or the effective use of daylight cannot be accomplished because the windows are continuously shaded by a building on the adjacent lot. Diagram of shading during different times of the year is included on plans.

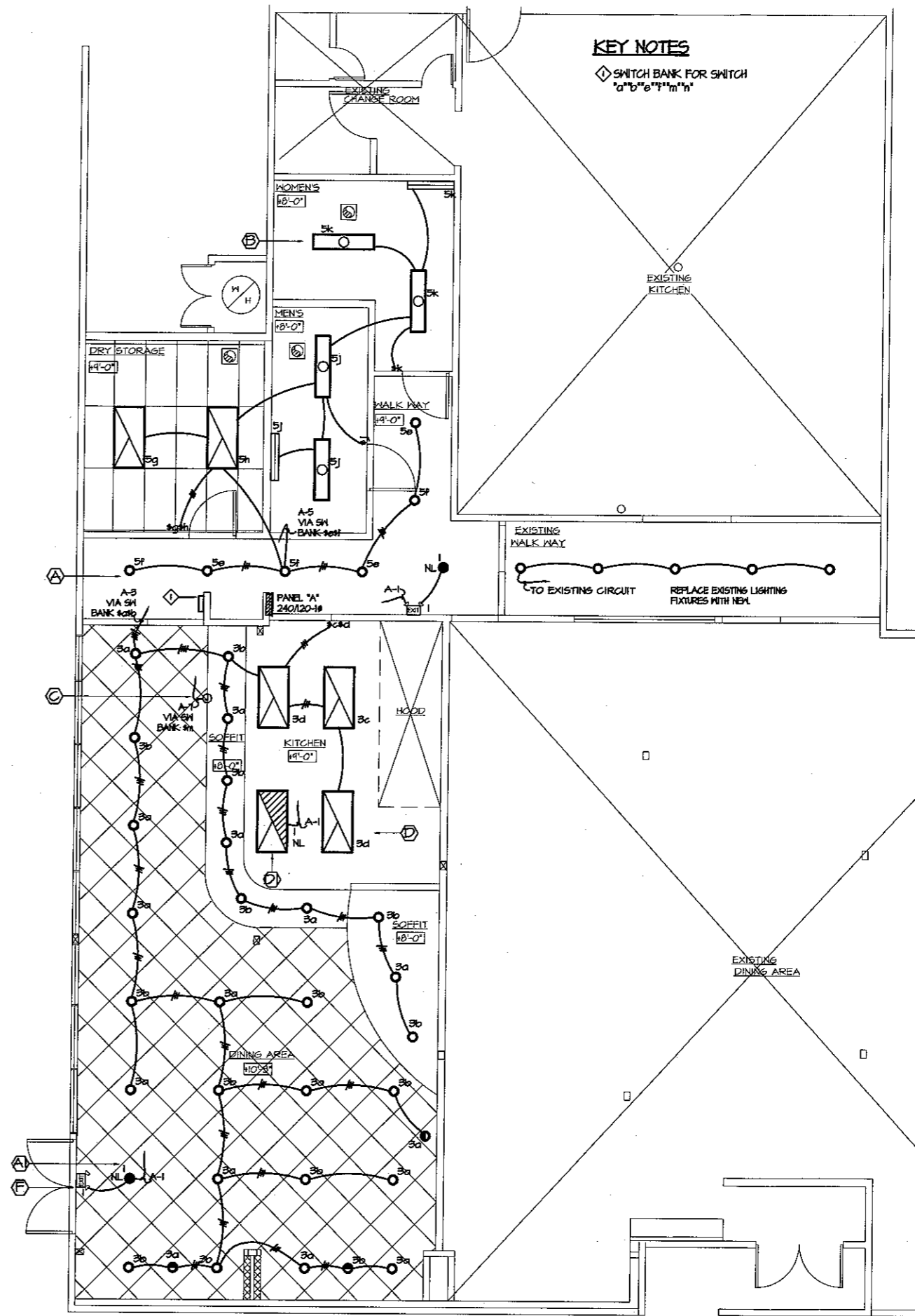
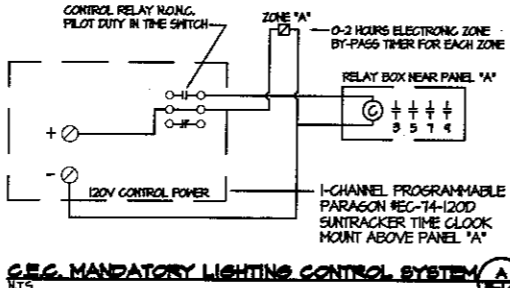
131(f) Control of Exterior Lights. Exterior mounted fixtures served from the electrical panel inside the building are controlled with a directional photo cell control on the roof and a corresponding relay in the electrical panel, or use an astronomical time clock.

131(e) Display Lighting. Display lighting shall be separately switched on circuits that are 20 lamps or less.

130(c) Efficacy of Exterior Lights. Exterior mounted fixtures with lamps over 100 Watts served from the electrical panel inside the building have a source efficacy of at least 60 lumens per Watt, or are controlled by a motion sensor.

**LIGHTING FIXTURE SCHEDULE**

TYPE	SYMBOL	DESCRIPTION	LAMP TYPE	NO.	WATT	VOLT	MOUNTING	MANUFACTURE & MODEL
(A)	○	RECESS COMPACT FLUORESCENT LT.	FLU. 13W	1	26	120	RECESS	SELECTED BY THE OWNER
(B)	●	RECESS COMPACT FLU. W/ 40 MIN. BAT. BACKUP	FLU. 13W	1	26	120	RECESS	
(C)	□	1'x4' RECESS FLUORESCENT LT.	FLU. 32W T-8 TUBE	2	59	120	RECESS	
(D)	▭	NEON LIGHT	20W/PT		120			
(E)	▭	2'x4' RECESS FLUORESCENT LT.	FLU. 32W T-8 TUBE	3	84	120	RECESS	
(F)	▭	2'x4' RECESS FLU. W/ 40 MIN. BAT. BACKUP	FLU. 32W T-8 TUBE	3	84	120	RECESS	
(G)	○	INCANDESCENT WALL	INC. 50W	1	50	120	WALL	
(H)	○	EMERGENCY EXIT COMBINATION	FLU. TH	2	20	120	CEILING	USED COMBO EXIT/EMERGENCY LIGHTS TO BE ON OR EQUAL EFFICACY TO 60 L.P.F.



REVISIONS BY

NO.	DATE	BY
1	01/14/04	LL

DESIGNER / ENGINEER: **HYC CONSULTING ENGINEERS, Inc.**  
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SHEET TITLE: **LIGHTING PLAN & ENERGY CALCULATION**

PROJECT: **DRAGON GATE EXPRESS T.I. RESTAURANT**  
 17812 BELLFLOWER BLVD., #A  
 BELLFLOWER, CA 91016

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Scale: Drawn: K.K. Approved: Job: C03058 Sheet: E-3 of 3 Sheets