

**APPLICATIONS:****DEPARTMENT OF CITY PLANNING APPLICATION***THIS BOX FOR CITY PLANNING STAFF USE ONLY***Case Number** \_\_\_\_\_**Env. Case Number** \_\_\_\_\_

Application Type \_\_\_\_\_

Case Filed With (Print Name) \_\_\_\_\_

Date Filed \_\_\_\_\_

Application includes letter requesting:

☐ Waived hearing☐ Concurrent hearing☐ Hearing not be scheduled on a specific date (e.g., vacation hold)

Related Case Number(s): \_\_\_\_\_

***Provide all information requested. Missing, incomplete or inconsistent information will cause delays.****All terms in this document are applicable to the singular as well as the plural forms of such terms.**Refer to the Department of City Planning Application Filing Instructions ([CP-7810](#)) for more information.***1. PROJECT LOCATION** 2146, 2148, 2148 1/2, and 2150 W. SUNSETStreet Address<sup>1</sup> BLVD, LOS ANGELES, CA 90026 Unit/Space Number \_\_\_\_\_Legal Description<sup>2</sup> (Lot, Block, Tract) LOT FR 2, BLOCK 7, TRACT WASHINGTON HEIGHTSAssessor Parcel Number 5402030001 Total Lot Area 6,538.8 (sq ft)**2. PROJECT DESCRIPTION**Present Use GROCERY STOREProposed Use GROCERY STORE TO START SELLING ALCOHOL FOR OFF-SITE CONSUMPTION

Project Name (if applicable) \_\_\_\_\_

Describe in detail the characteristics, scope and/or operation of the proposed project \_\_\_\_\_

(E) GROCERY STORE to start selling ALCOHOL FOR OFF-SITE CONSUMPTION

Additional information attached

☐ YES☒ NO

Complete and check all that apply:

**Existing Site Conditions**☐ Site is undeveloped or unimproved (i.e., vacant)☒ Site has existing buildings (provide copies of building permits)☐ Site is/was developed with uses that could release hazardous materials on soil and/or groundwater (e.g., dry cleaning, gas station, auto repair, industrial)☐ Site is located within 500 feet of a freeway or railroad☐ Site is located within 500 feet of a sensitive use (e.g., school, park)☐ Site has special designation (e.g., National Historic Register, Survey LA)<sup>1</sup> Street Addresses must include all addresses on the subject/application site (as identified in ZIMAS—<http://zimas.lacity.org>)<sup>2</sup> Legal Description must include all contiguously owned properties (even if they are not a part of the proposed project site)

### Proposed Project Information

(Check all that apply or could apply)

- ☐ Demolition of existing buildings/structures
- ☐ Relocation of existing buildings/structures
- ☐ Interior tenant improvement
- ☐ Additions to existing buildings
- ☐ Grading
- ☐ Removal of any on-site tree
- ☐ Removal of any street tree

- ☐ Removal of protected trees on site or in the public right of way
- ☐ New construction: \_\_\_\_\_ square feet
- ☐ Accessory use (fence, sign, wireless, carport, etc.)
- ☐ Exterior renovation or alteration
- ☒ Change of use and/or hours of operation
- ☐ Haul Route
- ☐ Uses or structures in public right-of-way
- ☐ Phased project

### Housing Component Information

Number of Residential Units: Existing \_\_\_\_\_ – Demolish(ed)<sup>3</sup> \_\_\_\_\_ + Adding \_\_\_\_\_ = Total \_\_\_\_\_

Number of Affordable Units<sup>4</sup> Existing \_\_\_\_\_ – Demolish(ed) \_\_\_\_\_ + Adding \_\_\_\_\_ = Total \_\_\_\_\_

Number of Market Rate Units Existing \_\_\_\_\_ – Demolish(ed) \_\_\_\_\_ + Adding \_\_\_\_\_ = Total \_\_\_\_\_

Mixed Use Projects, Amount of Non-Residential Floor Area: \_\_\_\_\_ square feet

### Public Right-of-Way Information

Have you submitted the Planning Case Referral Form to BOE? (required) ☐ YES ☐ NO

Is your project required to dedicate land to the public right-of-way? ☐ YES ☐ NO

If so, what is/are your dedication requirement(s)? \_\_\_\_\_ ft.

If you have dedication requirements on multiple streets, please indicate: \_\_\_\_\_

### **3. ACTION(S) REQUESTED**

Provide the Los Angeles Municipal Code (LAMC) Section that authorizes the request and (if applicable) the LAMC Section or the Specific Plan/Overlay Section from which relief is sought; follow with a description of the requested action.

Does the project include Multiple Approval Requests per LAMC 12.36? ☐ YES ☒ NO

Authorizing Code Section 12.24 W 1

Code Section from which relief is requested (if any): \_\_\_\_\_

Action Requested, Narrative: (E) GROCERY STORE TO START SELLING ALCOHOL FOR OFF-SITE  
(CONDITIONAL USE PERMIT PER LAMC SECTION 12.24 W 1, TO ALLOW THE SALE AND DISPENSING OF A FILLI I INF OE AI  
COHOLIC BEVERAGES FOR OFF-SITE CONSUMPTION IN CONJUNCTION WITH A 1123 S.F. GROCERY STORE WITH HOURS OF  
OPERATION FROM 9AM-8PM DAILY IN THE (Q)C2-1VL ZONE.)

Authorizing Code Section \_\_\_\_\_

Code Section from which relief is requested (if any): \_\_\_\_\_

Action Requested, Narrative: \_\_\_\_\_

Additional Requests Attached ☐ YES ☒ NO

<sup>3</sup> Number of units to be demolished and/or which have been demolished within the last five (5) years.

<sup>4</sup> As determined by the Housing and Community Investment Department

#### 4. RELATED DEPARTMENT OF CITY PLANNING CASES

Are there previous or pending cases/decisions/environmental clearances on the project site? ☐ YES ☐ NO

If YES, list all case number(s) \_\_\_\_\_

If the application/project is directly related to one of the above cases, list the pertinent case numbers below and complete/check all that apply (provide copy).

Case No. \_\_\_\_\_

Ordinance No.: \_\_\_\_\_

☐ Condition compliance review

☐ Clarification of Q (Qualified) classification

☐ Modification of conditions

☐ Clarification of D (Development Limitations) classification

☐ Revision of approved plans

☐ Amendment to T (Tentative) classification

☐ Renewal of entitlement

☐ Plan Approval subsequent to Master Conditional Use

For purposes of environmental (CEQA) analysis, is there intent to develop a larger project? ☐ YES ☐ NO

Have you filed, or is there intent to file, a Subdivision with this project? ☐ YES ☐ NO

If YES, to either of the above, describe the other parts of the projects or the larger project below, whether or not currently filed with the City:

#### 5. RELATED DOCUMENTS / REFERRALS

To help assigned staff coordinate with other Departments that may have a role in the proposed project, please provide a copy of any applicable form and reference number if known.

a. Specialized Requirement Form \_\_\_\_\_

b. Geographic Project Planning Referral \_\_\_\_\_

c. Citywide Design Guidelines Compliance Review Form \_\_\_\_\_

d. Affordable Housing Referral Form \_\_\_\_\_

e. Mello Form \_\_\_\_\_

f. Unpermitted Dwelling Unit (UDU) Inter-Agency Referral Form \_\_\_\_\_

g. HPOZ Authorization Form \_\_\_\_\_

h. Management Team Authorization \_\_\_\_\_

i. Expedite Fee Agreement \_\_\_\_\_

j. Department of Transportation (DOT) Referral Form \_\_\_\_\_

k. Preliminary Zoning Assessment Referral Form \_\_\_\_\_

l. SB330 Preliminary Application \_\_\_\_\_

m. Bureau of Engineering (BOE) Planning Case Referral Form (PCRF) \_\_\_\_\_

n. Order to Comply \_\_\_\_\_

o. Building Permits and Certificates of Occupancy \_\_\_\_\_

p. Hillside Referral Form (BOE) \_\_\_\_\_

q. Low Impact Development (LID) Referral Form (Storm water Mitigation) \_\_\_\_\_

r. SB330 Determination Letter from Housing and Community Investment Department \_\_\_\_\_

s. Are there any recorded Covenants, affidavits or easements on this property? ☐ YES (provide copy) ☐ NO

**PROJECT TEAM INFORMATION** (Complete all applicable fields)

**Applicant<sup>5</sup> name** VICTORIA FAYAD

Company/Firm BUCATINI

Address: 2146 W Sunset Blvd Unit/Space Number \_\_\_\_\_

City Los Angeles State CA Zip Code: 90026

Telephone 805-432-7306 E-mail: victoria@bucatini.la

Are you in escrow to purchase the subject property? ☐ YES ☒ NO

**Property Owner of Record** ☐ Same as applicant ☒ Different from applicant

Name (if different from applicant) Jonathan Steier JS Realty Co.

Address 2146 W Sunset Blvd Unit/Space Number \_\_\_\_\_

City Los Angeles State CA Zip Code: 90026

Telephone 805-432-7306 E-mail: victoria@bucatini.la

**Agent/Representative name** Victoria Fayad

Company/Firm Bucatini

Address: 2146 W Sunset Blvd Unit/Space Number \_\_\_\_\_

City Los Angeles State CA Zip: 90026

Telephone 805-432-7306 E-mail: victoria@bucatini.la

**Other** (Specify Architect, Engineer, CEQA Consultant etc.) \_\_\_\_\_

Name \_\_\_\_\_

Company/Firm \_\_\_\_\_

Address: \_\_\_\_\_ Unit/Space Number \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code: \_\_\_\_\_

Telephone \_\_\_\_\_ E-mail: \_\_\_\_\_

**Primary Contact for Project Information**  
(select only one)

☒ Owner

☐ Applicant

☐ Agent/Representative

☐ Other

To ensure notification of any public hearing as well as decisions on the project, make sure to include an individual mailing label for each member of the project team in both the Property Owners List, and the Abutting Property Owners List.

<sup>5</sup> An applicant is a person with a lasting interest in the completed project such as the property owner or a lessee/user of a project. An applicant is not someone filing the case on behalf of a client (i.e. usually not the agent/representative).



**PROPERTY OWNER**

7. **PROPERTY OWNER AFFIDAVIT.** Before the application can be accepted, the owner of each property involved must provide a notarized signature to verify the application is being filed with their knowledge. Staff will confirm ownership based on the records of the City Engineer or County Assessor. In the case of partnerships, corporations, LLCs or trusts the agent for service of process or an officer of the ownership entity so authorized may sign as stipulated below.

- **Ownership Disclosure.** If the property is owned by a partnership, corporation, LLC or trust, a disclosure identifying the agent for service of process or an officer of the ownership entity must be submitted. The disclosure must list the names and addresses of the principal owners (25% interest or greater). The signatory must appear in this list of names. A letter of authorization, as described below, may be submitted provided the signatory of the letter is included in the Ownership Disclosure. Include a copy of the current partnership agreement, corporate articles, or trust document as applicable.
- **Letter of Authorization (LOA).** A LOA from a property owner granting someone else permission to sign the application form may be provided if the property is owned by a partnership, corporation, LLC or trust or in rare circumstances when an individual property owner is unable to sign the application form. To be considered for acceptance, the LOA must indicate the name of the person being authorized the file, their relationship to the owner or project, the site address, a general description of the type of application being filed and must also include the language in items A-D below. In the case of partnerships, corporations, LLCs or trusts the LOA must be signed and notarized by the authorized signatory as shown on the Ownership Disclosure or in the case of private ownership by the property owner. Proof of Ownership for the signatory of the LOA must be submitted with said letter.
- **Grant Deed.** Provide a Copy of the Grant Deed If the ownership of the property does not match City Records and/or if the application is for a Coastal Development Permit. The Deed must correspond exactly with the ownership listed on the application.
- **Multiple Owners.** If the property is owned by more than one individual (e.g. John and Jane Doe or Mary Smith and Mark Jones) notarized signatures are required of all owners.


- a. I hereby certify that I am the owner of record of the herein previously described property located in the City of Los Angeles which is involved in this application or have been empowered to sign as the owner on behalf of a partnership, corporation, LLC or trust as evidenced by the documents attached hereto.
- b. I hereby consent to the filing of this application on my property for processing by the Department of City Planning.
- c. I understand if the application is approved, as a part of the process the City will apply conditions of approval which may be my responsibility to satisfy including, but not limited to, recording the decision and all conditions in the County Deed Records for the property.
- d. By my signature below, I declare under penalty of perjury under the laws of the State of California that the foregoing statements are true and correct.

*Property Owner's signatures must be signed/notarized in the presence of a Notary Public.  
The City requires an original signature from the property owner with the "wet" notary stamp.  
A Notary Acknowledgement is available for your convenience on following page.*

Signature \_\_\_\_\_

*Jonathan Steier*

Date \_\_\_\_\_

*9/30/2021* 

Print Name \_\_\_\_\_

*JONATHAN STEIER*

Signature \_\_\_\_\_

Date \_\_\_\_\_

Print Name \_\_\_\_\_

Space Below For Notary's Use

California All-Purpose Acknowledgement

Civil Code ' 1189

A notary public or other officer completing this certificate verifies only the identity of the individual who signed the document, to which this certificate is attached, and not the truthfulness, accuracy, or validity of that document.

State of California

County of Los Angeles

On September 30, 2021 before me, Michael Christopher Caballero, Notary Public  
(Insert Name of Notary Public and Title)

personally appeared Jonathan Steier, who  
proved to me on the basis of satisfactory evidence to be the person(s) whose name(s) is/are subscribed to the within  
instrument and acknowledged to me that he/she/they executed the same in his/her/their authorized capacity(ies), and that  
by his/her/their signature(s) on the instrument the person(s), or the entity upon behalf on which the person(s) acted,  
executed the instrument.

I certify under PENALTY OF PERJURY under the laws of the State of California that the foregoing paragraph is true and  
correct.

WITNESS my hand and official seal.

(Signature)

Signature

(Seal)





**APPLICANT**

8. **APPLICANT DECLARATION.** A separate signature from the applicant, whether they are the property owner or not, attesting to the following, is required before the application can be accepted

- a. I hereby certify that the information provided in this application, including plans and other attachments, is accurate and correct to the best of my knowledge. Furthermore, should the stated information be found false or insufficient to fulfill the requirements of the Department of City Planning, I agree to revise the information as appropriate.
- b. I hereby certify that I have fully informed the City of the nature of the project for purposes of the California Environmental Quality Act (CEQA) and have not submitted this application with the intention of segmenting a larger project in violation of CEQA. I understand that should the City determine that the project is part of a larger project for purposes of CEQA, the City may revoke any approvals and/or stay any subsequent entitlements or permits (including certificates of occupancy) until a full and complete CEQA analysis is reviewed and appropriate CEQA clearance is adopted or certified.
- c. I understand that the environmental review associated with this application is preliminary, and that after further evaluation, additional reports, studies, applications and/or fees may be required.
- d. I understand and agree that any report, study, map or other information submitted to the City in furtherance of this application will be treated by the City as public records which may be reviewed by any person and if requested, that a copy will be provided by the City to any person upon the payment of its direct costs of duplication.
- e. I understand that the burden of proof to substantiate the request is the responsibility of the applicant. Additionally, I understand that planning staff are not permitted to assist the applicant or opponents of the project in preparing arguments for or against a request.
- f. I understand that there is no guarantee, expressed or implied, that any permit or application will be granted. I understand that each matter must be carefully evaluated and that the resulting recommendation or decision may be contrary to a position taken or implied in any preliminary discussions.
- g. I understand that if this application is denied, there is no refund of fees paid.
- i. I understand and agree to defend, indemnify, and hold harmless, the City, its officers, agents, employees, and volunteers (collectively "City"), from any and all legal actions, claims, or proceedings (including administrative or alternative dispute resolution (collectively "actions"), arising out of any City process or approval prompted by this Action, either in whole or in part. Such actions include but are not limited to: actions to attack, set aside, void, or otherwise modify, an entitlement approval, environmental review, or subsequent permit decision; actions for personal or property damage; actions based on an allegation of an unlawful pattern and practice; inverse condemnation actions; and civil rights or an action based on the protected status of the petitioner or claimant under state or federal law (e.g. ADA or Unruh Act). I understand and agree to reimburse the City for any and all costs incurred in defense of such actions. This includes, but is not limited to, the payment of all court costs and attorneys' fees, all judgments or awards, damages, and settlement costs. The indemnity language in this paragraph is intended to be interpreted to the broadest extent permitted by law and shall be in addition to any other indemnification language agreed to by the applicant.
- i. By my signature below, I declare under penalty of perjury, under the laws of the State of California, that all statements contained in this application and any accompanying documents are true and correct, with full knowledge that all statements made in this application are subject to investigation and that any false or dishonest answer to any question may be grounds for denial or subsequent revocation of license or permit.

*The City requires an original signature from the applicant. The applicant's signature below does not need to be notarized.*

Signature:   
Print Name: Victoria Fayad

Date: 10/29/21

**OPTIONAL**  
**NEIGHBORHOOD CONTACT SHEET**

**9. SIGNATURES** of adjoining or neighboring property owners in support of the request are not required but are helpful, especially for projects in single-family residential areas. Signatures may be provided below (attach additional sheets if necessary).

NAME (PRINT)	SIGNATURE	ADDRESS	KEY # ON MAP

**REVIEW** of the project by the applicable Neighborhood Council is not required, but is helpful. If applicable, describe, below or separately, any contact you have had with the Neighborhood Council or other community groups, business associations and/or officials in the area surrounding the project site (attach additional sheets if necessary).



GENERAL NOTES

1. FOR THE CONSTRUCTION OF THIS PROJECT DESCRIBED HERE AND IN THE FOLLOWING SHEETS, THE CONTRACTOR SHALL PROVIDE ALL MATERIAL, LABOR AND SUPERVISION TO SECURE UNIFORM QUALITY IN WORKMANSHIP THROUGHOUT.
2. CONTRACTOR IS ENCOURAGED TO PROPOSE AMENDMENTS IF IT WILL RESULT IN LOWER COSTS, IMPROVEMENTS, OR SHORTEN COMPLETION DATE. APPROVAL SHALL BE OBTAINED FROM OWNER PRIOR TO EXECUTING ANY MODIFICATION OR GENERAL DEVIATION FROM DRAWINGS.
3. ALL MATERIALS USED BY AND WORKMANSHIP PERFORMED BY GENERAL AND SUBCONTRACTORS SHALL CONFORM TO PRESENT LAWS, REGULATIONS, ORDINANCES, AND ADOPTED CODES OF THE 2010 CALIFORNIA BUILDING CODE, 2010 UNIFORM PLUMBING CODE, THE 2010 UNIFORM MECHANICAL CODE AND THE 2010 ELECTRICAL CODE.
4. ALL WORK SHALL BE PROPERLY INSTALLED, LEVELED, PLUMB AND TRUE BY SKILLED MECHANICS.
5. THE CONTRACTOR SHALL ASSUME RESPONSIBILITY FOR THE WORK OF HIS SUBCONTRACTORS AND SHALL COORDINATE ALL ACTIVITIES OF ALL TRADES ENGAGED IN THE CONSTRUCTION.
6. DETAILS NOT EXPLICITLY SHOWN ON THE DRAWINGS SHALL BE EXECUTED IN ACCORDANCE WITH STANDARD CONSTRUCTION PRACTICES AND WORKMANSHIP.
7. CONTRACTOR SHALL PROVIDE TEMPORARY FIRE PROTECTION AS PER CITY OF LOS ANGELES FIRE DEPARTMENT RULES AND REGULATIONS THROUGHOUT THE PERIOD OF WORK.
8. ALL CONTRACTORS SHALL VERIFY ALL DIMENSIONS AND CONDITIONS BEFORE COMMENCING WITH BIDS AND SUBSEQUENT WORK. THE CONTRACTOR SHALL BE RESPONSIBLE FOR ALL METHODS, PROCEDURES, EXISTING CONDITIONS WHICH NECESSITATE ANY CHANGES OR MODIFICATIONS, THEN WRITTEN APPROVAL MUST BE OBTAINED FROM THE OWNER PRIOR TO THE START OF SAID CHANGES.
9. CONTRACTOR SHALL CARRY LIABILITY INSURANCE AND AGREE TO HOLD ENVIROTECHNO (ET) HARMLESS OF ALL LAWSUITS ARISING FROM HIS ACTIVITIES DURING THE PERIOD OF CONSTRUCTION. CONTRACTOR ALSO AGREES TO HOLD THE OWNER AND ET HARMLESS OF ALL LAWSUITS AFTER CONSTRUCTION HAS BEEN COMPLETED DUE TO ANY DEFECTS THAT MAY EXIST IN THE TECHNICAL WORKMANSHIP.
10. THE CONTRACTOR AND/OR SUBCONTRACTORS AWARDED THE CONSTRUCTION OF THIS PROJECT OR PHASES OF THIS PROJECT SHALL SUBMIT FOR APPROVAL ALL REQUESTED SAMPLES, REPORTS, LITERATURE, MATERIAL LISTS, SHOP DRAWINGS, ETC., AS SPECIFIED IN THE DRAWINGS, TO THE OWNER BEFORE FABRICATION, INSTALLATION AND/OR CONSTRUCTION OF ANY WORK.
11. THE GENERAL CONTRACTOR AWARDED THE CONSTRUCTION OF THIS PROJECT SHALL BE RESPONSIBLE FOR THE DISTRIBUTION OF ALL AND/OR PORTIONS OF ALL PERTINENT INFORMATION, CALCULATIONS, DRAWINGS AND SPECIFICATIONS REQUIRED FOR EACH SUBCONTRACTOR'S PHASE OF CONSTRUCTION.
12. THE GENERAL CONTRACTOR SHALL BE HELD RESPONSIBLE FOR COLLECTIONS, TRANSMITTING, AND SUBMITTING ANY REQUESTED ITEMS TO THE OWNER FOR APPROVAL PRIOR TO FABRICATION, INSTALLATION, AND/OR CONSTRUCTION, AS STATED IN THE SPECIFICATIONS.
13. THE GENERAL CONTRACTOR SHALL SUBMIT A DETAILED CONSTRUCTION SCHEDULE INDICATING THE OVERLAPPING PHASES OF CONSTRUCTION INCLUDING HIS AND ALL SUBCONTRACTED WORK AS WELL AS A SCHEDULE FOR ALL ITEMS REQUIRED AND PROVIDED BY THE OWNER.
14. THE AWARDED GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROCUREMENT OF ALL LONG-LEAD ITEMS SUCH AS EQUIPMENT, MATERIALS AND SPECIFIED PRODUCTS, SO AS TO MEET HIS CONSTRUCTION SCHEDULE. THE GENERAL CONTRACTOR SHALL MAKE INITIAL INVESTIGATION INTO THE AVAILABILITY OF ALL ITEMS AT BID AWARD, AND REPRESENT THE FINDING IN HIS SUBMITTED CONSTRUCTION SCHEDULE.
15. THE GENERAL CONTRACTOR SHALL INCUR THE COST DIFFERENTIAL FOR ANY SUBSTITUTION OF LONG-LEAD ITEMS SUCH AS EQUIPMENT, MATERIALS AND SPECIFIED PRODUCTS, OF EQUAL OR BETTER QUALITY, RESULTING FROM HIS FAILURE TO PROCURE THEM TO MEET HIS CONSTRUCTION SCHEDULE. THE GENERAL CONTRACTOR'S INITIAL INVESTIGATION IN PREPARING A CONSTRUCTION SCHEDULE SHALL IDENTIFY THESE ITEMS, AND NOTIFICATION SHALL BE MADE TO THE ARCHITECT AND OWNER AT THAT TIME SO AS TO AVOID THIS SITUATION.
16. PRIOR TO THE ISSUANCE OF A BUILDING PERMIT, THE CONTRACTOR SHALL HAVE THE FOLLOWING: 1) CERTIFICATE OF WORKERS COMPENSATION INSURANCE MADE OUT TO THE CONTRACTOR'S STATE LICENSE BOARD. 2) COPY OF CITY OF LOS ANGELES BUSINESS TAX REGISTRATION CERTIFICATE OR A NEWLY PAID RECEIPT FOR ONE. 3) NOTARIZED LETTER OF AUTHORIZATION FOR AGENTS. 4) COPY OF CONTRACTORS STATE LICENSE OR POCKET ID.
17. PERMITS: EACH SUBCONTRACTOR WHOSE WORK IS NOT NORMALLY COVERED BY THE BUILDING PERMIT SUCH AS ELECTRICAL, MECHANICAL PLUMBING, AND ANY OFF-SITE WORK SHALL BE RESPONSIBLE TO OBTAIN AND PAY THE APPROPRIATE PERMIT FEES.
18. UTILITIES: APPROPRIATE SUB-CONTRACTORS TO CONSULT WITH WATER, ELECTRIC, SEWER, AND TELEPHONE COMPANIES TO VERIFY INSTALLATIONS AND CONNECTIONS.
19. THE MECHANICAL, PLUMBING AND ELECTRICAL DRAWINGS ARE SUPPLEMENTARY TO THE ARCHITECTURAL DRAWINGS AND THE STRUCTURAL DRAWINGS. ANY DISCREPANCY IS TO BE BROUGHT TO THE ATTENTION OF ARCHITECT AND OWNERS' REPRESENTATIVE, BY THE CONTRACTOR AND SUB-CONTRACTORS WHO SHALL RECEIVE INSTRUCTIONS PRIOR TO INSTALLATION OF SAID WORK PERFORMED OR INSTALLED IN CONFLICT WITH THE DRAWINGS AND SHALL BE CORRECTED BY THE CONTRACTOR AT HIS OWN EXPENSE.
20. DO NOT SCALE DRAWINGS. ALL DIMENSIONS AND CONDITIONS SHALL BE CHECKED AND VERIFIED ON THE JOB SITE BY EACH SUBCONTRACTOR, BEFORE THAT SUBCONTRACTOR BEGINS WORK. ANY ERRORS, OMISSIONS OR DISCREPANCIES SHALL BE BROUGHT TO THE ATTENTION OF THE ARCHITECT AND GENERAL CONTRACTOR BEFORE CONSTRUCTION BEGINS.

21. DETAILS ARE INTENDED TO SHOW METHOD AND MANNER OF DESIGN INTENT. MINOR MODIFICATIONS MAY BE REQUIRED TO SUIT JOB DIMENSIONS OR SITE CONDITIONS AND SHALL BE INCLUDED AS PART OF THE WORK. WORK NOT EXPLICITLY IN THE DRAWINGS BUT CLEARLY IMPLIED AS NECESSARY TO COMPLETE THE DRAWING SHALL BE INTERPRETED AS FULLY DRAWN.
22. GENERAL CONTRACTOR TO VERIFY SIZE AND LAYOUT OF ALL ORDERED ITEMS PRIOR TO ORDERING. NOTIFY ARCHITECT OF ANY DISCREPANCY FOR ARCHITECT'S DECISION.
23. ALL GENERAL CONTRACTORS, SUB-CONTRACTORS, ARCHITECTS AND ENGINEERS CONDUCTING BUSINESS WITHIN THE CITY OF LOS ANGELES ARE REQUIRED TO MAINTAIN A CURRENT CITY BUSINESS LICENSE.
24. TEMPORARY PEDESTRIAN PROTECTION SHALL BE PROVIDED AS REQUIRED BY THE L.A. COUNTY BUILDING CODE.
25. PLUMBING FIXTURES SHALL BE PROVIDED IN ACCORDANCE WITH TABLE 4-1, SECTION 413 OF THE COUNTY OF LOS ANGELES PLUMBING CODE.
26. COMBUSTIBLE MATERIAL (WOOD) IN DUCTS AND RETURN AIR PLENUMS SHALL HAVE A FLAME-SPREAD RATING <25 AND A SMOKE-DEVELOPED RATING <50.
27. THE USE OF ROLLED STEEL SECTIONS AND/OR BOLTS MANUFACTURED OUTSIDE THE UNITED STATES WILL REQUIRE VERIFICATION THAT THE PRODUCTS COMPLY WITH APPLICABLE ASTM STANDARDS. MILL CERTIFICATES WILL BE REQUIRED FOR ALL STEEL. STEEL GRADES OTHER THAN ASTM-A36 WILL REQUIRE TESTING BY AN APPROVED LABORATORY. ALL FOREIGN BOLTS MUST BE APPROVED BY COUNTY OF LOS ANGELES BUILDING AND SAFETY PRIOR TO THEIR USE.
28. PROVIDE DOCUMENTATION SHOWING THAT A MINIMUM OF 50% OF NON-HAZARDOUS CONSTRUCTION AND DEMOLITION DEBRIS WILL BE SALVAGED, RECYCLED AND/OR REUSED.
29. PRIOR TO THE PERMIT BEING FINALED, A COMPLETE REPORT OF THE COMMISSIONING PROCESS SHALL BE PROVIDED TO THE OWNER OR THE OWNER'S REPRESENTATIVE AND FACILITIES OPERATOR, AND FPRM 5.410 - VERIFICATION SHALL BE PROVIDED TO THE INSPECTOR.
30. AT THE TIME OF ROUGH INSTALLATION OR DURING STORAGE ON THE CONSTRUCTION SITE AND UNTIL FINAL STARTUP OF THE HEATING AND COOLING EQUIPMENT, ALL DUCT AND OTHER RELATED AIR DISTRIBUTION COMPONENT OPENINGS SHALL BE COVERED WITH TAPE, PLASTIC, SHEET METAL OR OTHER ACCEPTABLE METHODS TO REDUCE THE AMOUNT OF DUST OR DEBRIS WHICH MAY COLLECT IN THE SYSTEM. (5.504.3)



SOURCE: <https://www.loopnet.com/Listing/2146-2150-W-Sunset-Blvd-Los-Angeles-CA/20806677/>

PROJECT NAME: BUCATINI MARKET  
ADDRESS: 2146 SUNSET BLVD. LOS ANGELES, CA 90026

PROJECT DATA

OWNER:

Victoria Fayad & Sophia Stephens

DESIGNER:

STRUCTURAL:

MECHANICAL/  
PLUMBING:

ELECTRICAL:

PROJECT ADDRESS: 2146 SUNSET BLVD. LOS ANGELES, CA 90026

SCOPE OF WORK: OBTAINING PERMIT FOR SITE ALCOHOL CONSUMPTION PERMIT

AREA OF WORK: UNIT 2146 1280.5 SQFT

OCCUPANT LOAD: 14  
CONSTRUCTION TYPE: V  
SPRINKLER BUILDING: NO  
NUMBER OF STORIES: 2  
LAND USE: COMMUNITY COMMERCIAL

APPLICABLE CODES:

JURISDICTION: CITY OF LOS ANGELES, CALIFORNIA  
BUILDING CODE: 2022 CBC  
ELECTRICAL CODE: 2022 CEC  
MECHANICAL CODE: 2022 CMC  
PLUMBING CODE: 2022 CPC  
TITLE 24: 2022 CENC

ZONE: C2-1VL  
GROSS SITE AREA: 5220  
APN #: 5402030001  
TRACT: WASHINGTON HEIGHTS  
BLOCK: 7  
LOT #: FR 2

SECURITY NOTES

1. SECURITY CAMERAS SHALL BE INSTALLED IN ALL NEW COMMERCIAL/RETAIL ESTABLISHMENTS IF THE POLICE DEPARTMENTS DEEMS IT NECESSARY DUE TO THE TYPE OF BUSINESS, HOURS OF OPERATION, LOCATION AND PROPENSITY OF CRIME.
2. THE POLICE DEPARTMENT SHALL DETERMINE THE MONITORING AND RECORDING LOCATION OF THE SECURITY CAMERAS, WHICH INCLUDE, BUT NOT BE LIMITED TO: RECEIVING AREAS, CASH HANDELING/COUNTING AREAS, THE MANAGERS OFFICE, THE SAFE, ALL ACCESS DOORS AND ANY OTHER AREAS DEEMED NECESSARY BY THE POLICE DEPARTMENT.
3. MONITOR AND RECORDING EQUIPMENT SHALL BE STORED IN A SECURE AREA (EX. MANAGERS OFFICE).
4. THE POLICE DEPARTMENT'S MINIMUM CAMER EQUIPMENTS SHALL BE LISTED AFTER THE CAMERA SPECIFICATIONS.
5. CAMERA SPECIFICATIONS:
  - ALL SECURITY CAMERAS SHALL BE IN COLOR.
  - CAMERAS, ESPECIALLY THOSE VIEWING CUSTOMERS AS THEY ENTER THE BUSINESS OR STAND AT THE CASH REGISTERS, SHALL CAPTURE THE INDIVUAL FROM WAIST TO TOP OF THE HEAD, STRAIGHT ON.
  - IF THE STOREFRONT WINDOWS AND ENTRY DOORS ARE CONSTRUCTED OF GLASS, CAMERAS SHALL BE POSITIONED TO FACE AWAY FROM THEM TO PREVENT GLARE.
  - CAMERA FACING POINT OF SALE SHALL BE SLIGHTLY OFF SET SO THE EMPLOYEE AT THE REGISTER DOES NOT BLOCK FULL VIEW OF THE COSTUMER
  - CAMERA SHALL BE SITUATED LOW ENOUGH SO THAT CAPS/HATS OR OTHER DISUISES (TYPICALLY USED WHEN COMMIT TING A CRIME) WILL NOT OBSTRUCT THE VIEW OF INDIVIDUAL'S FACE. THIS WILL PROVIDE THE BEST POSSIBLE PICTURE FOR IDENTIFICATION DURING THE INVESTIGATION PROCESS.
  - THE MAXIMUM MOUNTING HEIGHT SHALL BE 8 FEET.
  - THE RECORDING EQUIPMENT SHALL BE DIGITAL AND SHALL HAVE A MINIMUM OF TWENTY ONE (21) DAYS OF STORAGE CAPACITY.
  - CAMERA SHALL BE OF THE HIGHEST RESOLUTION.
  - THERE SHALL BE A MONITOR CONNECTED TO THE RECORDING EQUIPMENT TO PLAY BACK AND REVIEW THE VIDEO. THE EQUIPMENT SHALL BE STORED IN A SECURE AREA (EX. MANAGERS OFFICE).
  - SECURITY CAMERA RECORDINGS SHALL BE MADE AVAILABLE TO LAW ENFORCEMENT.
6. THE MINIMUM CAMERA PLAN FOR THIS PROJECT SHALL BE (SHOW LOCATIONS IN PLAN):
  - ☒ ONE CAMERA AT THE FRONT ENTRY DOOR, FACING THE CUSTOMERS AS THEY EXIT (MOUNTED AT 8FT).
  - ☒ SUFFICIENT CAMERAS FACING THE CUSTOMERS AS THEY STAND AT THE POINT OF SCALE (MOUNTED AT 8FT).
  - ☒ ONE CAMERA FACING THE SAFE.

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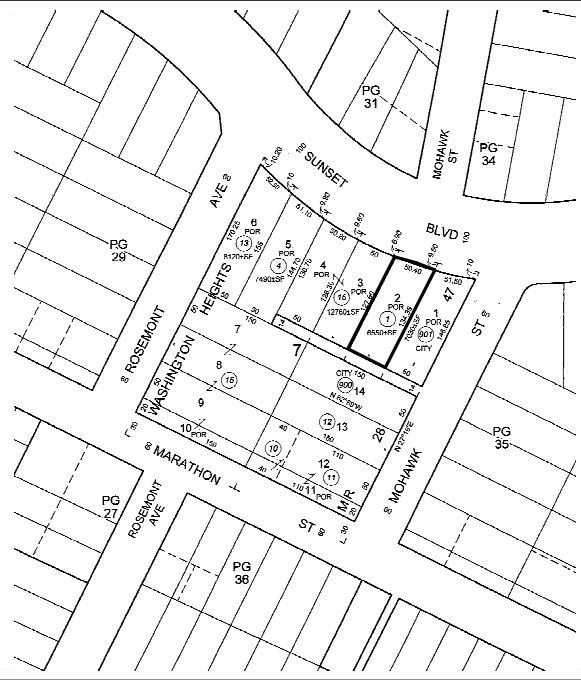
PLUMBING (INCLUDED FOR INFORMATION ONLY, UNDER SEPARATE PERMIT )

ELECTRICAL (INCLUDED FOR INFORMATION ONLY, UNDER SEPARATE PERMIT )

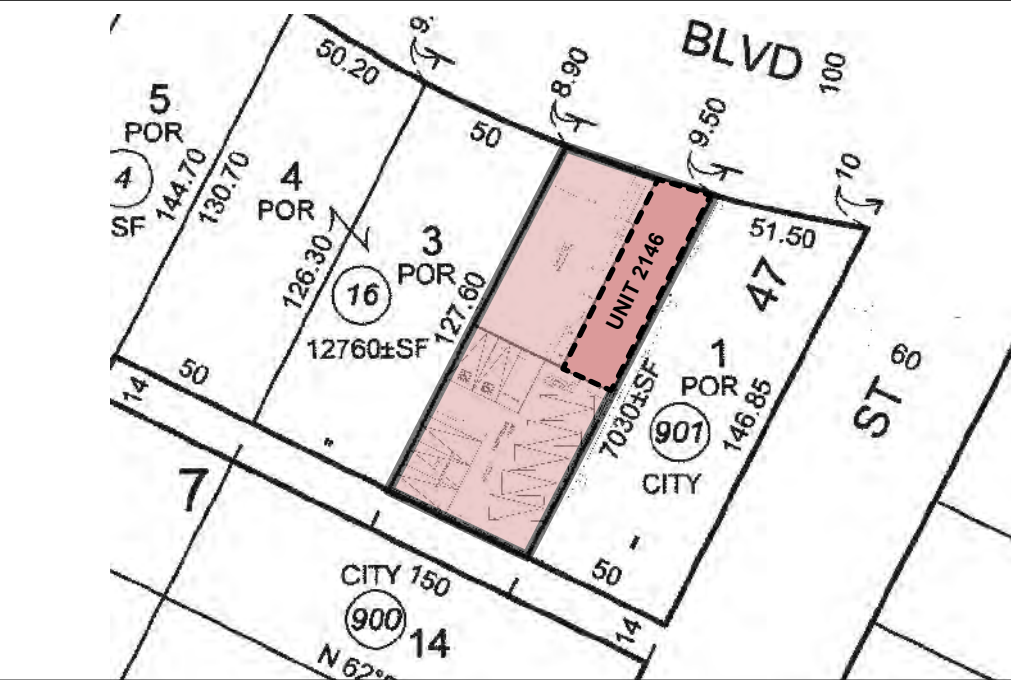
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SIGNAGE (NOT INCLUDED, UNDER SEPARATE PERMIT)

VICINITY MAP



KEY PLAN



SYMBOLS

- DETAIL NUMBER
- SHEET NUMBER
- ELEVATION NUMBER
- SHEET NUMBER
- WINDOW NUMBER
- DOOR NUMBER
- ROOM NAME
- ROOM NUMBER
- KEY NOTES
- REVISION CLOUD
- PLUMBING CONTROL
- PLUMBING FIXTURE

BFS

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Planning & Design

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REV	DATE	DESCRIPTION

PROJECT NAME: BUCATINI MARKET

ADDRESS: 2146 SUNSET BLVD, LOS ANGELES, CA 90023

Issue Date:

Ref. No:

Scale: AS NOTED

Drawn Be:

Title:

COVERSHEET

Sheet No:

CS-1



1- CONDUCT INVENTORY OF THE PRODUCT USED AND/OR EXPECTED TO BE USED AND THE END PRODUCTS THAT ARE PRODUCED AND /OR EXPECTED TO BE PRODUCED. THIS DOES NOT INCLUDE MATERIALS AND EQUIPMENT THAT ARE DESIGNED TO BE BU OUTDOOR OR EXPOSED TO ENVIRONMENTAL CONDITIONS, (I.E. POLES, EQUIPMENT PADS, CABINETS, CONDUCTORS, INSULATORS, BRICKS, ETC. ...).

2- COVER AND BERM LOOSE STOCKPILED CONSTRUCTION MATERIALS THAT ARE NOT ACTIVELY BEING USED (I.E., SOIL, SPOILS, AGGREGATE, FLY-ASH, STUCCO, HYDRATE LIME, ETC. ...).

3- STORE CHEMICALS (IN WATERTIGHT CONTAINERS WITH APPROPRIATE SECONDARY CONTAINMENT TO PREVENT ANY SPILLAGE OR LEAKAGE) OR IN A STORAGE SHED (COMPLETELY ENCLOSED).

4- MINIMIZE EXPOSURE OF CONSTRUCTION MATERIALS TO PRECIPITATION. THIS DOES NOT INCLUDE MATERIALS AND EQUIPMENT THAT ARE DESIGNED TO BE OUTDOORS AND EXPOSED TO ENVIRONMENTAL CONDITION, (I.E. POLES, EQUIPMENT PADS, CABINETS, CONDUCTORS, INSULATORS, BRICKS, ETC. ....).

5- IMPLEMENT BMPs TO PREVENT THE OFF-SITE TRACKING OF LOOSE CONSTRUCTION AND LANDSCAPE MATERIALS.

6- PREVENT DISPOSAL OF ANY RINSE OR WASH WATER OR MATERIALS ON IMPERVIOUS OR PERVIOUS SITE SURFACES OR IN TO THE STORM DRAIN SYSTEM.

7- ENSURE THE CONTAINMENT OF SANITATION FACILITIES (E.G. PORTABLE TOILETS) TO PREVENT DISCHARGES OF POLLUTANTS TO THE STORM WATER DRAINAGE SYSTEM OR RECEIVING WATER.

8- CLEAN OR REPLACE SANITATION FACILITIES AND INSPECT THEM REGULARLY FOR LEAKS AND SPILLS.

9- COVER WASTE DISPOSAL CONTAINERS AT THE END OF EVERY BUSINESS DAY AND DURING A RAIN EVENT.

10- PREVENT DISCHARGES FROM WASTE DISPOSAL CONTAINERS TO THE STORM WATER DRAINAGE SYSTEM OR RECEIVING WATER.

11- CONTAIN AND SECURELY PROTECT STOCKPILED WASTE MATERIAL FROM WIND AND RAIN AT ALL TIME UNLESS ACTIVELY BEING USED.

12- IMPLEMENT PROCEDURES THAT EFFECTIVELY ADDRESS HAZARDOUS AND NON-HAZARDOUS SPILLS. HAVE A PROCEDURE MANUAL ON SITE.

13- ENSURE THE CONTAINMENT OF CONCRETE WASH-OUT AREAS AND OTHER WASHOUT AREAS THAT MAY CONTAIN ADDITIONAL POLLUTANTS SO THERE IS NO DISCHARGE IN TO UNDERLYING SOIL AND SURROUNDING AREAS.

14- PREVENT OIL, GREASE, OR FUEL TO LEAK INTO THE GROUND, OR STORM DRAINS.

15- CLEAN LEAK IMMEDIATELY AND DISPOSE OF THE LEAKED MATERIALS PROPERLY.

16- CONTAIN STOCKPILED MATERIALS SUCH AS MULCHES AND TOPSOIL WHEN THEY ARE NOT ACTIVELY BEING USED.

17- CONTAIN FERTILIZER AND OTHER LANDSCAPE MATERIALS WHEN THEY ARE NOT ACTIVELY BEING USED.

18- DISCONTINUE THE APPLICATION OF ANY ERODIBLE LANDSCAPE MATERIALS WITHIN 2-DAYS BEFORE A FORECASTED RAIN EVENT OR DURING PERIOD OF PRECIPITATION.

19- APPLY ERODIBLE LANDSCAPE MATERIAL AT THE QUANTITIES AND APPLICATION RATES ACCORDING TO THE MANUFACTURERS RECOMMENDATION OR BASED ON THE WRITTEN SPECIFICATIONS BY KNOWLEDGEABLE AND EXPERIENCED FIELD PERSONNEL.

20- STACK ERODIBLE LANDSCAPE MATERIAL ON PALLETS AND COVERING OR STORING SUCH MATERIALS WHEN NOT BEING USED OR APPLIED.

21- CONSIDER THE QUANTITY, PHYSICAL CHARACTERISTIC (E.G. LIQUID, POWDER, SOLD), AND LOCATION S OF EACH POTENTIAL POLLUTANT SOURCE HANDLED, PRODUCED, STORED, RECYCLED, OR DISPOSED OF AT THE SITE.

22- CONSIDER THE DEGREE TO WHICH POLLUTANTS ASSOCIATED WITH THOSE MATERIALS MAY BE EXPOSED TO AND MOBILIZED BY CONTACT WITH STORM WATER.

23- CONSIDER THE DIRECT AND INDIRECT PATHWAYS THAT POLLUTANTS MAY BE EXPOSED TO STORM WATER OR AUTHORIZED NON-STORM WATER DISCHARGES. THIS SHALL INCLUDE AN ASSESSMENT OS PAST SPILLS OR LEAKS, NON-STORM WATER DISCHARGES, AND DISCHARGES FROM ADJOINING AREAS.

24- ENSURE EFFECTIVENESS OF BMPs TO REDUCE OR PREVENT POLLUTANTS IN STORM WATER DISCHARGES AND AUTHORIZED NON-STORM WATER DISCHARGES.

25- CONTROL ALL NON-STORM WATER DISCHARGES DURING CONSTRUCTION.

26- WASH ALL VEHICLES IN SUCH MANNER AS TO PREVENT NON-STORM WATER DISCHARGES TO SURFACE WATERS OR MS4 DRAINAGE SYSTEM.

27- IMPLEMENT EFFECTIVE WIND EROSION CONTROL.

28- PROVIDE EFFECTIVE SOIL COVER FOR INACTIVE ARES AND ALL FINISHED SLOPE, OPEN SPACES, UTILITY BACKFILL, AND COMPLETED LOT.

29- WHERE PLASTIC MATERIALS ARE DEEMED NECESSARY, THE DISCHARGE SHALL CONSIDER THE USE OF PLASTIC MATERIALS RESISTANT TO SOLAR DEGRADATION.

30- MAINTAIN EFFECTIVE PERIMETER CONTROLS AND STABILIZE ALL CONSTRUCTION ENTRANCES AND EXITS TO SUFFICIENTLY CONTROL EROSION AND SEDIMENT DISCHARGES FROM THE SITE.

ENVIRONMENTAL HEALTH PLAN CHECK PROGRAM

WEST OFFICE  
6101 W. CENTINELA AVE., SUITE 300  
CULVER CITY, CA 90230  
OFFICE: (310) 410-3400

1- Once plans are approved by the Health Department, obtain all necessary permits and approvals from the local building department and all applicable agencies prior to construction.

2- Any changes to approved Health Department plans must be brought to your Plan Checkers attention.

3- All construction and equipment installation is subject to on-site inspections. During the course of construction, and particularly before you plan to open, you are advised to call if you should have any questions.

4- Prior to calling for a final inspection and issuance of your Public Health Operating Permit, the local building department as well as any other applicable local authorities must have given final approvals regarding construction completion.

5- Final inspection, on-site approval, and issuance of a Public Health Operating Permit are required before opening the food facility or before utilizing any remodeled areas within existing food facilities. The inspector requires at least three (3) working days advance notice to schedule a final inspection.

6- On-site approval is required before stocking food on the premises.

WARNING  
IT IS A MISDEMEANOR VIOLATION TO BEGIN OPERATING WITHOUT A FINAL INSPECTION AND OBTAINING A VALID PUBLIC HEALTH OPERATING PERMIT. PLEASE NOTE: IF YOU OPEN FOR BUSINESS PRIOR TO OBTAINING A PUBLIC HEALTH OPERATING PERMIT, YOU WILL BE SUBJECT TO CLOSURE AND POSSIBLE FURTHER LEGAL ACTION. CRFC-114381

NOTE: A Public Health Operating Permit will not be issued to a portion of a food facility for the purpose of being subleased, rented or shared.

All facilities are subject to construction inspections, and routine, random inspections thereafter, by the Health Department. These inspections are intended to protect the health of the public as well as the well-being of the operator by ensuring that food facilities are operated in a clean and sanitary manner with all utensils and equipment being maintained operational and in good repair. CRFC – 114390

1. FULL ENCLOSURE: Each permanent food facility shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meet the minimum standards as prescribed by this part. Food facilities that are not fully enclosed on all sides and that are in operation on January 1, 1985, shall not be required to meet the requirements of this section until the facility is remodeled or has a significant change in menu or its method of operation. CRFC – 114266

2. FLOORS: The floor surfaces in all areas (except in sales and dining areas) where food is prepared, prepackaged, or stored, employee change rooms, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, and in all toilet and hand washing areas, shall be smooth and of durable construction and nonabsorbent material that is easily cleanable (impervious to water, grease and acid) (e.g. quarry tile or troweled epoxy, approved commercial grade sheet vinyl or other approved materials). Painted floor surfaces and Vinyl Composition Tile (VCT) are not acceptable. CRFC - 114268

These floor surfaces shall be coved at the juncture of the floor and wall with a three-eighths inch (3/8") minimum radius coving and shall extend up the wall at least four inches (4"), except in areas where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers. Vinyl top set cove base is not acceptable.

Approved anti-slip floor finishes or materials are ONLY acceptable in areas where necessary for safety reasons, such as foot traffic areas. However, floors and base coving under all sinks and equipment shall be smooth and washable.

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 1/50, approximately one-quarter inch (¼") per foot toward the floor drains. When floor drains are added to an existing facility where the floor surface is not sloped, a two (2) foot surrounding depression/slope to the floor drain may be required. CRFC – 114269 (a) and (b)

3. WALL & CEILINGS: The walls and ceilings of all rooms shall be of a durable, smooth, nonabsorbent, easily cleanable surface except in the following areas: (a) bar areas in which only alcoholic beverages are sold or served directly to the consumers, except wall areas adjacent to bar sinks and areas where food is prepared; (b) areas where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers; (c) dining and sales areas; (d) offices; (e) restrooms used exclusively by the consumers, except that the walls and ceilings shall be of a nonabsorbent and washable surface. Acceptable materials are glass or semigloss enamel paint, epoxy paint, FRP (Fiberglass Reinforced Panel), stainless steel, ceramic tile or other approved materials and finishes. Acoustical ceiling tile may be used if it is installed not less than six feet above the floor. Brick, concrete block, rough concrete, rough plaster or textured gypsum boards are not acceptable. A sample may be required for review. CRFC - 114271

Walls and ceilings of food preparation areas, restrooms, janitorial areas, warewashing areas, and interior surfaces of walk-in refrigeration units are recommended to be light colored.

Conduits of all types shall be installed within walls as practicable. When otherwise installed, they shall be mounted or enclosed so as to facilitate cleaning (e.g., at least ½ inch from the wall and six (6) inches above the floor surface).

4. LIGHTING: In every room and area in which food is prepared, processed or packaged, or in which utensils are cleaned, sufficient natural or artificial lighting shall be provided to produce the following light intensity while the area is in use:

a) At least 10-foot candles at a distance of 30 inches above the floor in walk-in refrigeration units and dry food storage areas.

b) At least 20-foot candles where food is provided for consumer self-service; where fresh produce or prepackaged foods are sold or offered for consumption; inside equipment such as reach-in and under-counter refrigerators; handwashing areas; warewashing areas; equipment and utensil storage areas; and in toilet rooms.

c) At least 50-foot candles at surfaces where a food employee is working with food or with utensils, equipment such as knives, slicers, grinders, or saws where employee safety is a factor; and in other rooms during periods of cleaning. CRFC - 114252

Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there are non-prepackaged ready-to-eat foods, clean equipment, utensils, and linens, or unwrapped single-use articles. CRFC – 114252.1

5. VENTILATION: Ventilation shall be provided to remove toxic gases, odor, steam, heat, grease, vapors, or smoke from the food facility including: food preparation, scullery, toilet, janitorial, garbage and change rooms. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee. CRFC – 114149

Mechanical Exhaust Ventilation shall be provided over all cooking equipment such as ranges, multiple table top cooking units, broilers, fry grills, steam jacketed kettles, griddles, ovens, deep fat fryers, barbecues, rotisseries, high temperature warewash machines (160°F-rinse water), and similar equipment to effectively remove steam, heat, grease, vapors, cooking odors and smoke from the food facility. Ventilation plans for each system shall include front and side elevation of the exhaust hood and duct details to the roof fans (both exhaust and make-up air.) Provide manufacturer specification sheets for exhaust fan, make-up air fan and hood filters along with the static pressure calculations. Refer to the California Mechanical Code Chapter on Commercial Kitchen Ventilation Systems. Refer to CCDEH Mechanical Exhaust Ventilation Systems Operational Guidelines at www.cdeh.com. Specify the number and location(s) of make-up air diffusers. An air balance report completed by a third party may be required prior to final clearance. CRFC – 114149.1 (See Appendix B)

NOTE: A maximum of two (2) pieces of electrical cooking equipment may be exempt from mechanical exhaust ventilation requirements when this department has determined that the equipment does not produce toxic gases, smoke, grease, vapors, or heat and when operated under conditions recommended by the manufacturer. Additional supporting documentation and fees may be required (Refer to the Cooking Equipment Exhaust Ventilation Exemption Document on www.publichealth.lacounty.gov/eh). CRFC – 114149.1(c)

Toilet rooms shall be vented to the outside air by means of an operable, screened window, an air shaft, or a light-switch activated exhaust fan consistent with the requirements of local building codes. CRFC – 114149

6. FLIES, RODENT AND VERMIN EXCLUSION: A food facility shall at all times be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, birds and vermin, including, but not limited to, rodents and insects. CRFC - 114259

Windows: Operable exterior windows are not allowed in proximity to food preparation areas, except for passthrough windows.

Passthrough windows: Passthrough window service openings shall be limited to 216 square inches each. Each opening shall be provided with a solid or screened window, equipped with a self-closing device. Screening shall be at least 16 mesh per square inch. Passthrough windows up to 432 square inches are approved if equipped with an air curtain device. Window openings must be closed when not in use. The minimum distance between the openings shall not be less than eighteen inches (18"). CRFC-114259.2

Delivery Doors: All delivery doors leading to the outside shall be self-closing. Overhead, automatic switch-activated air curtains must be provided at delivery doors. The air curtain will produce an air flow eight (8) inches thick at the discharge opening and with an air velocity of not less than 1600 FPM (feet per minute) across the entire opening measured at a point three (3) feet below the air curtain. Food facilities that sell only pre-packaged food are exempt from this requirement. Large cargo-type doors shall not open directly into a food preparation or utensil washing area.

Exterior Doors: All exterior doors leading to the outside shall be self-closing, tight-fitting and vermin proof. Air curtains may be used as auxiliary fly control but are not adequate substitute devices to permit a door to remain open. A door system such as nano doors, bi-fold doors, and manual sliding doors shall not replace a permanent exterior wall.

Vector Control: Openings at the base and side of exterior doors shall not exceed one-fourth inch (¼"). All exterior wall pipes or other openings shall be tightly sealed. All exterior wall vents shall be properly screened with one-fourth inch (¼") hardware wire screening.

Garbage and Trash Area: Each food facility shall be provided with facilities and equipment necessary to store or dispose of all waste material. An area designated for refuse, recyclables, returnables, and a redeeming machine for recyclables or returnables shall be located so that it is separate from food, equipment, utensils, linens, and single-service and single-use articles, and a public health hazard or nuisance is not created. If located within the food facility, a storage area for refuse, recyclables, and returnables shall meet the requirements for floors, walls, ceilings, and vermin exclusion. If provided, an outdoor storage area or enclosure used for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be easily cleanable, durable, and sloped to drain. CRFC – 114244, 114245, 114245.3, 114245.4

7. TOILET FACILITIES: Each permanent food facility shall be provided with clean toilet rooms, in good repair for the use by employees. The number of toilet and handicapped facilities required shall be in accordance with local building and plumbing ordinances. Toilet rooms shall be separated from other portions of the food facility by well-fitted, self-closing doors. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. CRFC – 114250, 114276

Toilet facilities (at least one separate toilet facility for men and one separate toilet facility for women) in good repair shall be provided for consumers, guests, or invitees, when the food facility was constructed after July 1, 1984, and has more than 20,000 square feet of floor space.

For any building that is constructed after January 1, 2004, that provides space for the consumption of food on the premises shall provide clean toilet facilities in good repair for consumers, guests or invitees. These facilities shall be located where consumers, guests, and invitees do not pass through food preparation, food storage, or utensil washing areas to reach the toilet facilities.

Food facilities located within amusement parks, stadiums, arenas, food courts, fairs/grounds, and similar premises shall not be required to provide toilet facilities for employee use within each food facility if the following conditions are met:

a. Approved common use toilet facilities are located within 200 feet in travel distance of each food facility.

b. Approved common use toilet facilities are readily available for use by employees.

c. The On-site Management office shall be staffed with personnel responsible for the maintenance of the designated common toilet facilities.

d. Prior approval must be obtained from the Health Department Plan Check.

e. Approved common use toilet facilities shall be located in a common area that will not be accessible through another business.

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 sinks shall have water provided from a combination or premixing faucet which supplies warm water (at least 100°Fahrenheit) for a minimum of fifteen (15) seconds while both hands are free for washing. The number of handwashing facilities required shall be in accordance with local building and plumbing ordinances. Handwashing cleanser and single-use sanitary towels or hot-air blowers shall be provided in dispensers at all handwashing facilities.

Where alcoholic beverages are sold or given away for consumption on the premises there shall be provided for use by the public, separate toilet rooms for each gender, with the men's toilet room having at least one urinal. At least one lavatory shall be provided in conjunction with and convenient to each toilet room. The toilet rooms must be located within the food facility and where consumers, guests, and invitees do not pass through food preparation, storage, or utensil washing areas to reach the toilet facilities. Los Angeles County Code, Title 11.38.570(D)

8. EMPLOYEE CHANGING ROOM: Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, and singleuse articles cannot occur. Dressing rooms or dressing areas shall be provided and used by employees if the employees regularly change their clothes in the facility. CRFC - 114256

9. EQUIPMENT STANDARD: All equipment shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. All new and replacement food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. In the absence of an applicable sanitation certification, unique or special equipment may be evaluated for approval by the local enforcement agency. All materials that are used in the construction of utensils and food contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food; and under normal use conditions shall be safe, durable, corrosion-resistant, nonabsorbent, sufficient in weight and thickness to withstand repeated washing, finished to have a smooth, easily cleanable surface, and resistant to pitting, chipping, crazing, scratching, scoring, distortion and decomposition. CRFC – 114130

Handwashing Sink: Food facilities constructed or extensively remodeled after January 1, 1996, that handle non-prepackaged food, shall provide facilities exclusively for handwashing in the food preparation areas and in warewashing areas that are not located within or immediately adjacent to food preparation areas. Handwashing facilities shall be sufficient in number and conveniently located, maintained clean, unobstructed and accessible at all times for use by food employees. Handwashing sinks shall have water provided from a combination or premixing faucet which supplies warm water (at least 100°Fahrenheit) for a minimum of fifteen (15) seconds while both hands are free for washing. Automatic faucets at handwashing sinks shall be pre-set at 100-108°Fahrenheit. Handwashing facilities shall be provided with handwashing cleanser and sanitary single-use towels. CRFC – 113953

Food Preparation Sink: Food facilities are required to have a separate sink for when they are engaged in activities such as washing, rinsing, soaking, thawing, or similar preparation of foods, and shall be located within the food preparation area. The sink shall have an integral drain board, and have minimum tub dimensions of 18" x 18" by 12" deep. An adjacent work table of similar dimensions may be substituted for the drain board. A food preparation sink must drain indirectly through an air gap into a floor sink and must be free standing (not installed in cabinets). CRFC – 114163

Manual Warewashing Sink: All food facilities, except those that have only prepackaged items in their original unopened sealed containers, shall provide a three-compartment warewashing sink with two integral drain boards. The tub compartments shall be large enough to accommodate immersion of the largest piece of equipment and utensils; i.e., minimum 16" x 20" or 18" x 18" by 12" deep. The sink must be free standing (not installed in cabinets). Hot and cold running water under pressure shall be provided to each compartment. When the three-compartment sink is installed next to a wall, a metal "back splash" shall extend up the wall a minimum of eight (8) inches, and shall be formed as an integral part of the unit and sealed to the wall. The manual warewashing sink shall be easily accessible and conveniently located to the food preparation area. CRFC - 114099

Bar Sink (Warewashing): A three (3) compartment bar sink (minimum 10" X 14" X 10") with two integral metal drain boards shall be provided in bars.

Warewashing Machines: Mechanical warewashing shall be accomplished by using an approved machine installed and operated in accordance with the manufacturer's specifications. Warewashing machines shall have two integral drain boards that are of adequate size and construction to accommodate the warewashing trays (i.e., 24" x 24"). The drain-boards shall be sloped and drained to an approved waste receptor. Where an undercounter warewashing machine is used, there shall be two metal drain boards located adjacent to the machine. This requirement may be satisfied by using the drain boards that are part of the manual warewashing sinks if the facilities are located adjacent to the machine. Pot and pan washers shall be equipped with drain boards or shall be equipped with approved alternative equipment that provides adequate and suitable space for soiled and clean equipment and utensils.NOTE: Installation of a mechanical warewashing machine does not eliminate the requirement for a 3-compartment sink. CRFC – 114101, 114103

Rinse/work sink: A single compartment rinse/work sink may be provided in service areas where blenders or similar equipment are rinsed and the three-compartment sink is not located within the area. NOTE: Rinse/work sink will not be a substitute for the requirement of a 3-compartment sink.

Dump sink: A single compartment dump sink is generally installed in alcoholic beverage bars for the emptying of the contents of used pitchers and glasses.

Drainage connection for warewashing, rinse/work sink, dump sink and similar type equipment: While an indirect connection to a floor sink is acceptable, verify with the local building department for the proper connection of the drainage system to sewer. A direct connection will result in the requirement of an adjacent (within five feet) floor drain upstream of the warewashing equipment, as per the California Plumbing Code Section 704.3.

Janitorial Sink: At least one (1) of the following is to be used for general cleaning purposes and for the disposal of mop bucket wastes and other liquid wastes:

1. A one-compartment, non-porous janitorial sink.

2. A slab, basin, or curbed cleaning facility constructed of concrete or equivalent material, and sloped to a drain.

Such facilities shall be connected to an approved sewerage, provided with hot and cold running water and protected with a backflow protection device. Janitorial sinks and basins shall be separated from other equipment by at least 30 inches, or a solid partition that extends a minimum of 18 inches above the rim or top of the janitorial sink or basin. A room, area, or cabinet separated from any food preparation, food storage area or warewashing area shall be provided for the storage of cleaning equipment and supplies, such as mops, buckets, brooms, cleansers and waxes. CRFC – 114279, 114281

Janitorial facilities shall not be required within each food facility if the following conditions are met:

a. Approved common use janitorial facilities are located within 100 feet in travel distance of each food facility and shall be on same level as the food facility.

b. Approved common use janitorial facilities are readily available for use by employees.

c. The on-site management office shall be staffed with personnel responsible for the maintenance of the designated common use janitorial facilities.

d. Prior approval must be obtained from the Health Department Plan Check.

e. Approved common use janitorial facilities shall be located in a common area that will not be accessible through another business.

Food and Equipment Protection: Non-prepackaged food on display and food contact surfaces shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intersect a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means. Cafeteria, buffet and salad bar self-service, food preparation equipment and food preparation areas shall be protected by approved sneeze guards. Non-prepackaged food may be displayed and sold in bulk on other than self-service containers if the food is served by a food employee directly to a consumer. CRFC – 113980, 114060

Equipment for cooling and heating food and for holding cold and hot food shall be sufficient in number and capacity to ensure proper food temperature control during transportation and operation. CRFC - 114153

Garbage Disposals: Garbage disposals may be installed in drain boards if the drain board is lengthened to accommodate the disposal cone in addition to the minimum required drain board guards. Garbage disposals may not be installed under a sink compartment, unless an additional compartment is provided for the disposal. Verify with local building department and industrial waste management prior to installation of a garbage disposal.

Reach-In Refrigeration: Reach in refrigerators shall either be self-contained or drained indirectly to a floor sink. Refrigeration units shall be provided with an accurate, readily visible thermometer, have shelving that is nonabsorbent, non-corrodible, easily cleanable, and shall meet all applicable NSF/ANSI standards. Wood is not an acceptable structural material finish of the refrigeration unit. CRFC – 113885, 114130, 114193

Walk-In Refrigeration: Walk-in refrigerators shall have a well-fitted door, shall open into an approved area of the food facility, shall be constructed flush with the floor, coved base shall be provided at the intersection of floors and walls with a minimum 3/8" radius and 4" height; be flashed or sealed to walls and/or ceiling as needed to prevent rodent and vermin harborage; have non-corrodible shelving that is at least six (6) inches above the floor; shall be certified or classified for sanitation to applicable NSF/ANSI standards. Wood is not acceptable. Diamond plated floor is not acceptable unless a french drain is provided just outside the walk-in refrigeration door, the walk-in floor slopes 1:50 towards the french drain, and a power wash spray method of cleaning is provided. Condensate from refrigeration units shall be drained in a sanitary manner to a floor sink, or other approved device by an indirect connection. Plumbing waste receptors, including floor drains, floor sinks, and evaporators are to be located outside of refrigeration units. CRFC – 113885, 114130, 114193

INSTALLATION OF EQUIPMENT:

Floor mounted: All equipment shall be either easily movable (e.g., on casters), elevated on legs that provide at least a six inch (6") clearance between the floor and the equipment, 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, and large bakery ovens. CRFC - 114169

Table mounted: Table-mounted equipment that is not easily movable shall be installed to allow cleaning of the equipment and areas underneath and around the equipment by being sealed to the table or elevated on legs that provide at least a four-inch clearance between the table and the equipment. Gaps and spaces between equipment base and top of islands shall be sealed with a non-hardening silicone sealant. All equipment flashings and backspashes are to be adequately sealed to the wall 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 guards. A minimum of thirty inches (30") clearance is to be provided for all aisles and working areas.

10. STORAGE: Adequate and suitable space shall be provided for the storage of food. Approximately twenty-five percent (25%) of the food preparation area and at least 96 lineal feet of approved shelving for each 100 square feet of required storage area is considered adequate (excluding refrigeration). Adequate storage generally means a minimum of 96 linear feet of 18" deep shelving. Each food facility will be evaluated on a case by case basis. If pallets are to be used, pallet jacks or forklifts should be available for ease in movement. Shelving is to be constructed so as to be easily cleanable. Shelves installed on a wall shall have at least a one inch (1") open space between the back edge of the shelf or be sealed to the wall with silicone sealant or equivalent. The lowest shelf shall be at least six inches (6") above the floor with a clear, unobstructed area below. All shelves supported by legs on the floor must be in compliance with applicable NSF/ANSI standards. CRFC – 114047

11. PLUMBING, GAS AND ELECTRIC: All plumbing, plumbing fixtures, gas lines and gas operated equipment shall be installed in compliance with local plumbing ordinances. They shall be maintained so as to prevent any contamination; shall be kept clean; shall be fully operative, and shall be in good repair. All liquid wastes shall be disposed of through the plumbing system which shall discharge into the public sewerage or into an approved private sewage disposal system. CRFC - 114190

All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigerators, dipper wells for scooping ice cream and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink or other approved type of receptor. Waste lines shall not cross any aisle, traffic area, or door opening. CRFC - 114193

Dipper wells plumbed with cold running water shall be provided for ice cream dipping cabinet or other similar scooping operations.

Effective July 1, 1999, Los Angeles City, all unincorporated areas of Los Angeles County and most incorporated cities have adopted the California Plumbing Code. These jurisdictions will require that all utensil/pot washing sinks and mechanical warewashing machines shall be connected DIRECTLY to the sewage system. Per the California Plumbing Code, Section 704.3, a floor drain shall be provided adjacent to the fixture, and the fixture shall be connected on the sewer side of the floor drain trap, provided that no other drainage line is connected between the floor drain waste connection and the fixture drain. Contact the local Building department for further information.

ELECTRIC SUPPLY: Electrical power shall be supplied at all times to operate the food facility. All electrical features and accessories shall be installed in compliance with the applicable local electrical ordinances. (Generators will only be allowed as a backup power source in the event of an emergency, i.e. power outage) CRFC – 114182

WATER SUPPLY: An adequate, protected, pressurized, potable supply of hot water at least 49° Celsius (120° F) measured from the faucet and cold running water shall be provided from an approved source. The potable water supply shall be protected with a backflow or backsiphon device, as required by applicable local plumbing codes.

Each food facility shall be provided with its own dedicated commercial water heater. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food facility. Where fixtures are located more than sixty feet (60') from the water heater, a recirculation pump must be installed. CRFC – 114192, 114195

In sizing the water heater, the peak hourly demands for all sinks, warewashing machines, etc., are added together to determine the minimum required recovery rate. If installing a tankless water heater, the manufacturer specification sheet (including the flow rate in GPM and temperature rise) must be provided for review. CCDEH Water Heater Sizing Guidelines may be downloaded at www.cdeh.com

"Instahot" units are not accepted in lieu of a commercial water heater.

SEWAGE DISPOSAL, GREASE TRAPS AND INTERCEPTORS  
A grease trap or grease interceptor shall not be located in a food or utensil handling area, unless specifically approved by the enforcement agency, and shall be easily accessible for servicing. Contact the local Building department, Sanitary, or Public Works agencies for information or regulations regarding special sewerage, grease trap and grease interceptor requirements. CRFC – 114190, 114201

Issue Date:

Ref. No:

Scale: AS NOTED

Drawn Be:

Title:

HEALTH DEPT.  
NOTES, GOOD  
HOUSEKEEPING  
REQUIREMENTS

Sheet No:

PROJECT NAME: BUCATINI MARKET

ADDRESS: 2146 SUNSET BLVD. LOS ANGELES, CA 90026

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REV

DATE

DESCRIPTION

CS-2

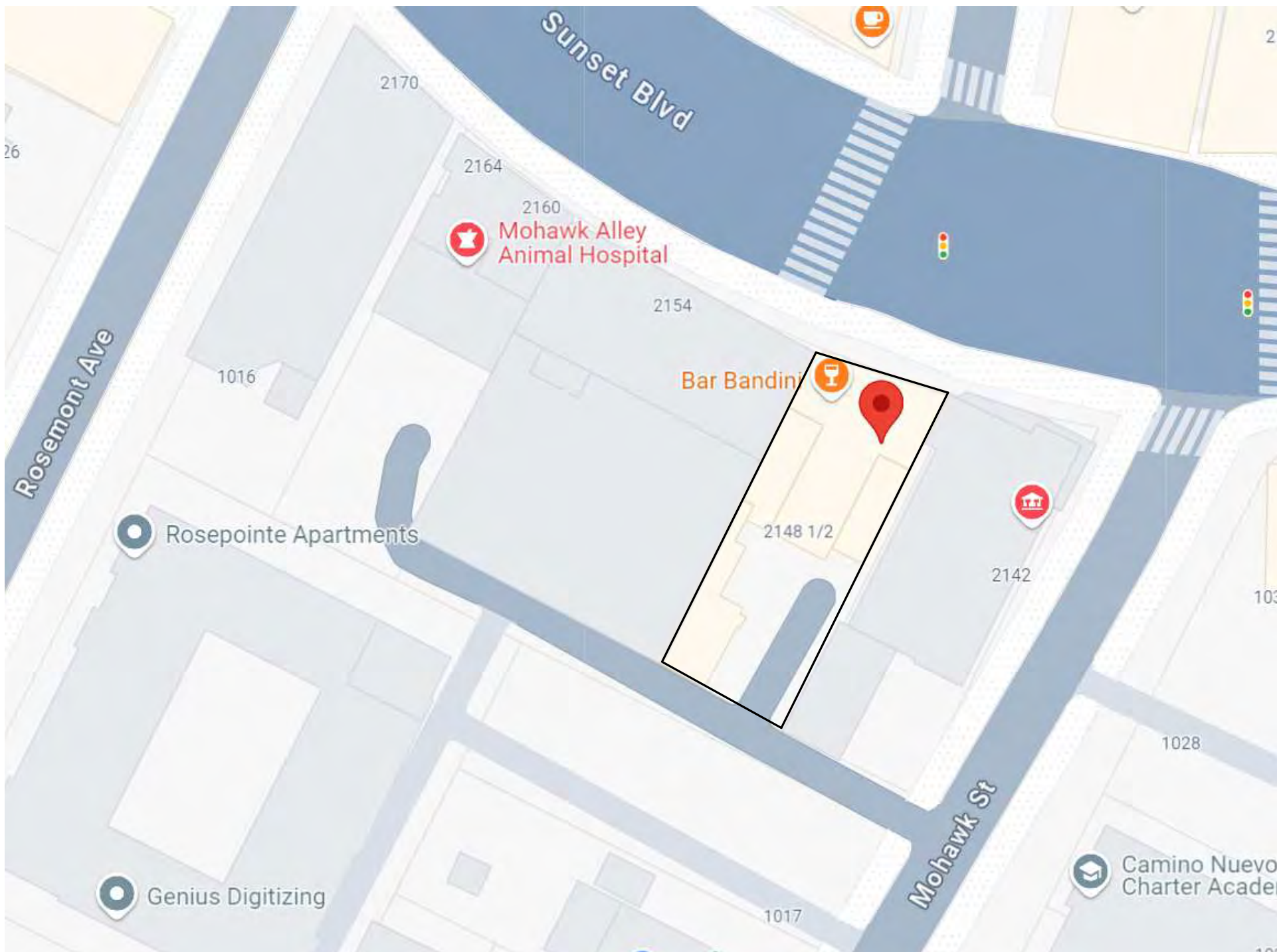




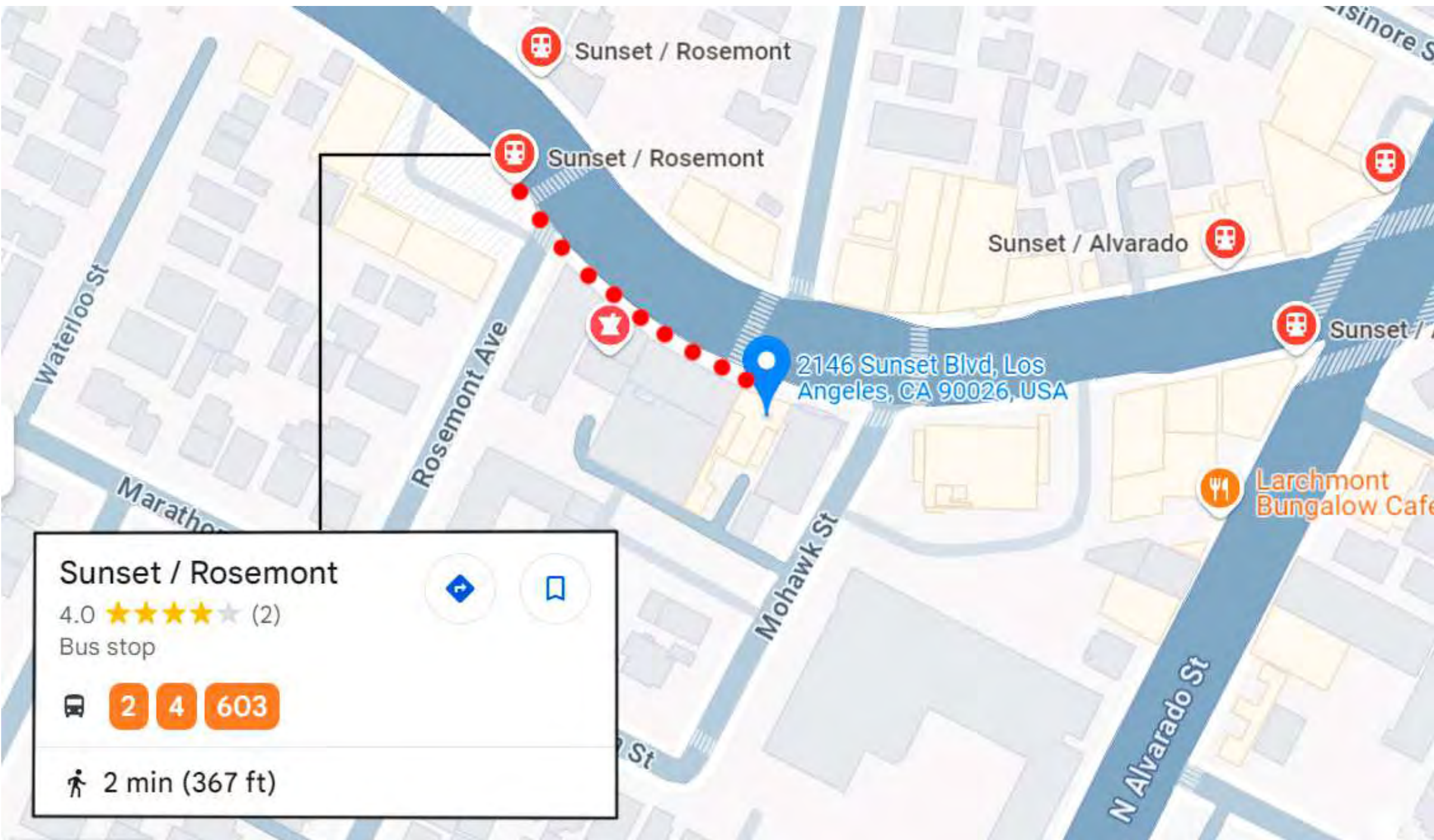






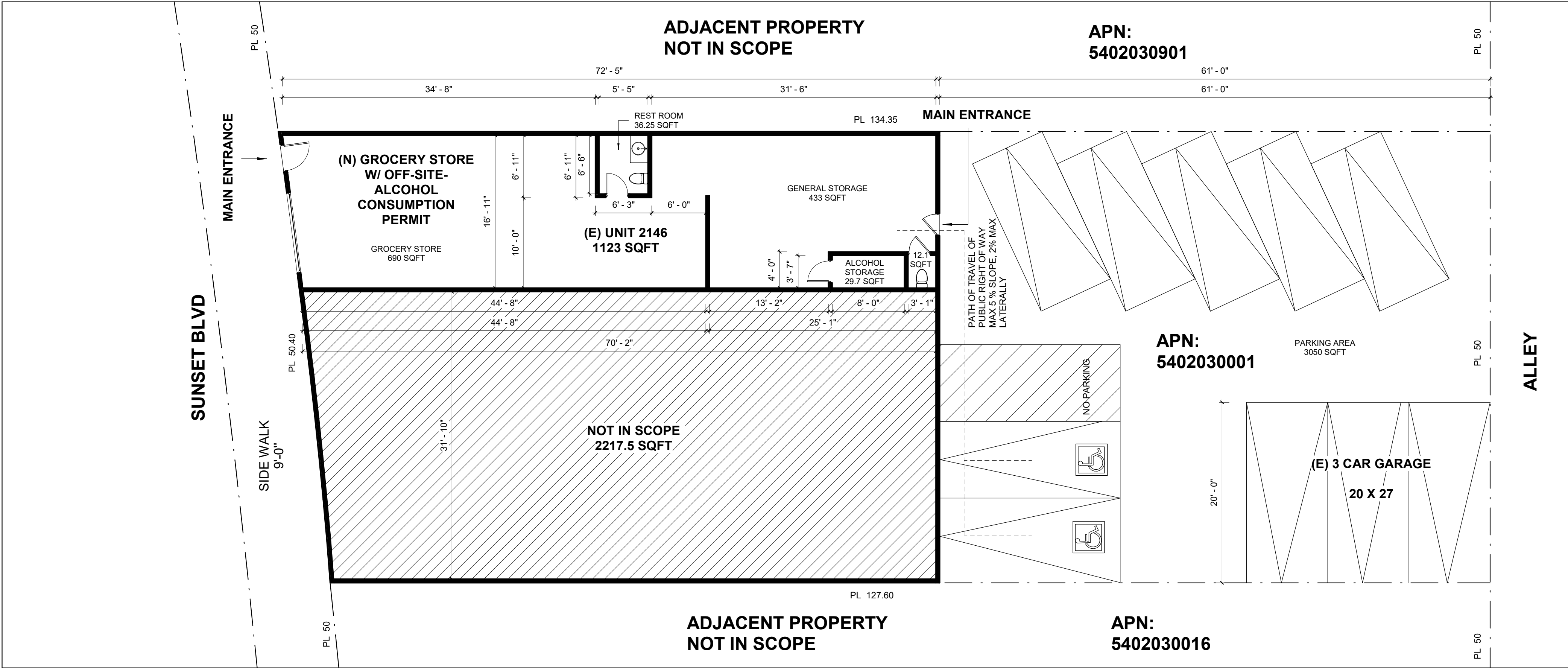
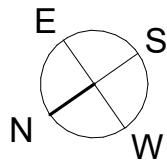


VICINITY MAP



RADIUS MAP

**AB 2097 (2022)**  
**NEAREST TRANSIT STOP**  
**within one-half mile**



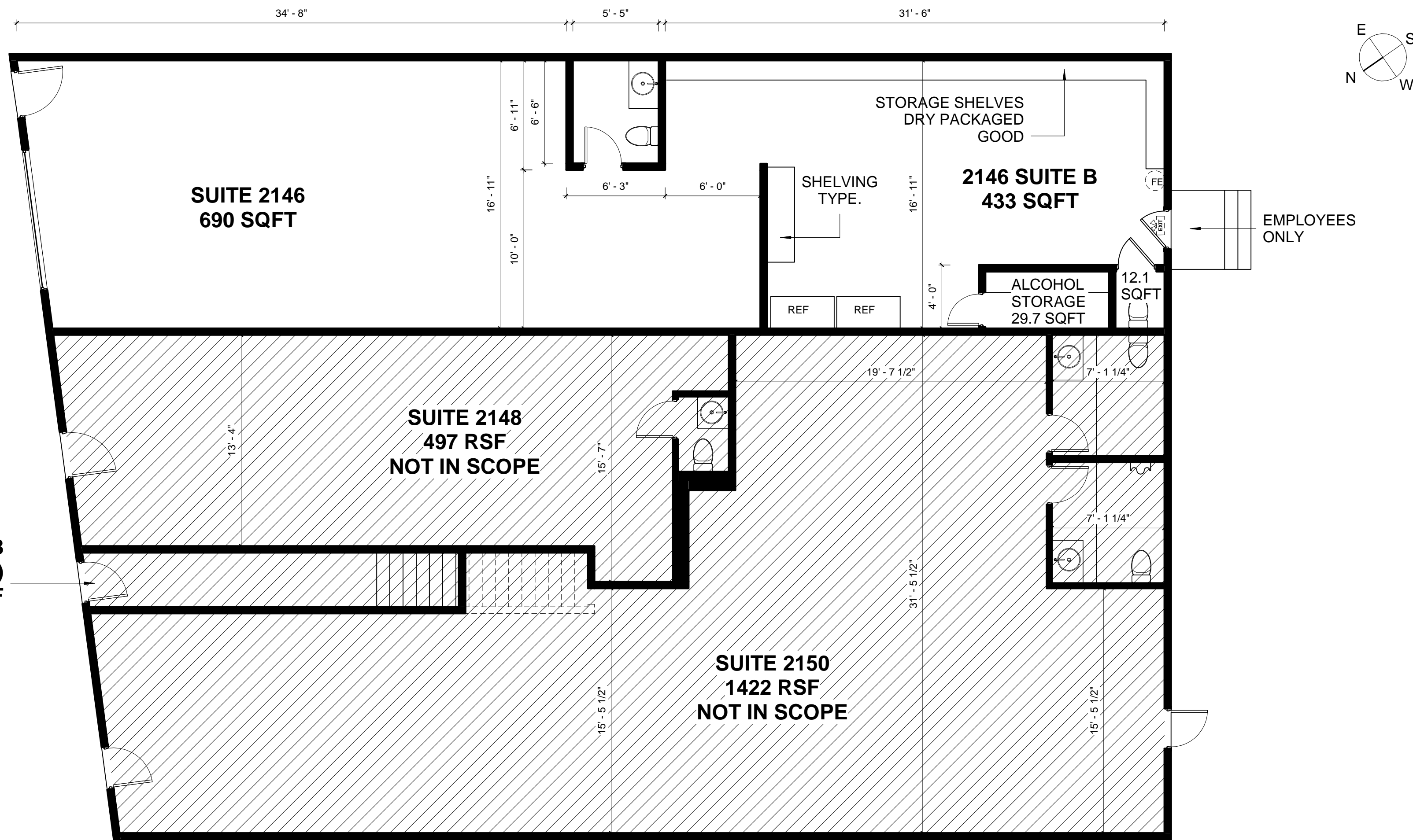
**PARKING MATRIX**

NO PARKING REQUIRED AS PER AB 2097  
10 SPACES PROVIDED  
NO CHANGE OF USE  
NO CHANGE IN PARKING

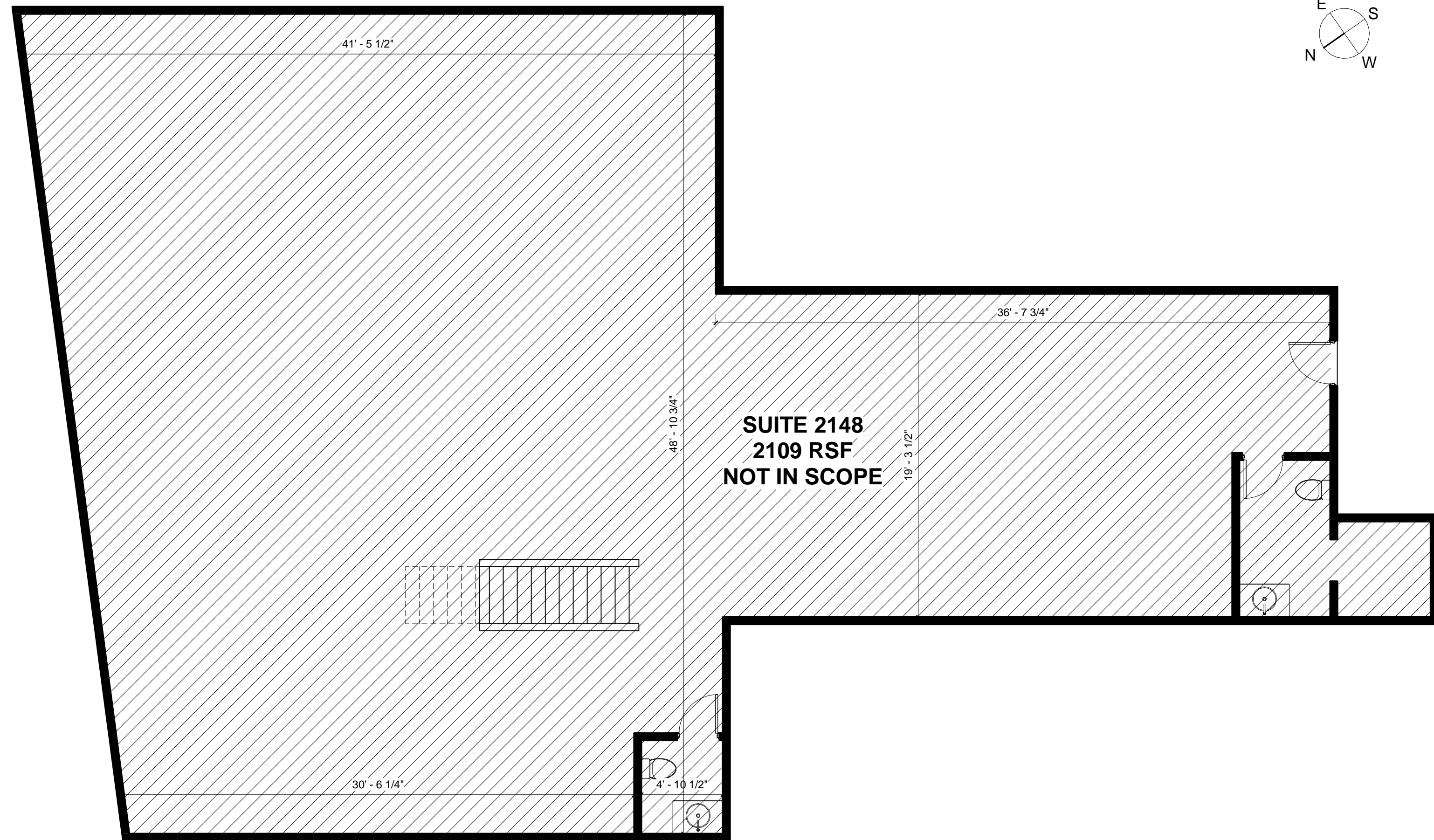
**AREA CALCULATIONS**

LOT AREA: 6538.8 SQFT (PER ZIMAS)  
BUILDING FOOTPRINT AREA: 3488.8 SQFT  
BUILDING GROSS AREA: 5220 SQFT (PER ZIMAS)  
UNIT 2146 AREA : 1123 SQFT  
PARKING AREA:3050 SQFT





1 (E) 1ST FLOOR PLAN  
3/16" = 1'-0"



2 (E) 2ND FLOOR PLAN  
3/16" = 1'-0"

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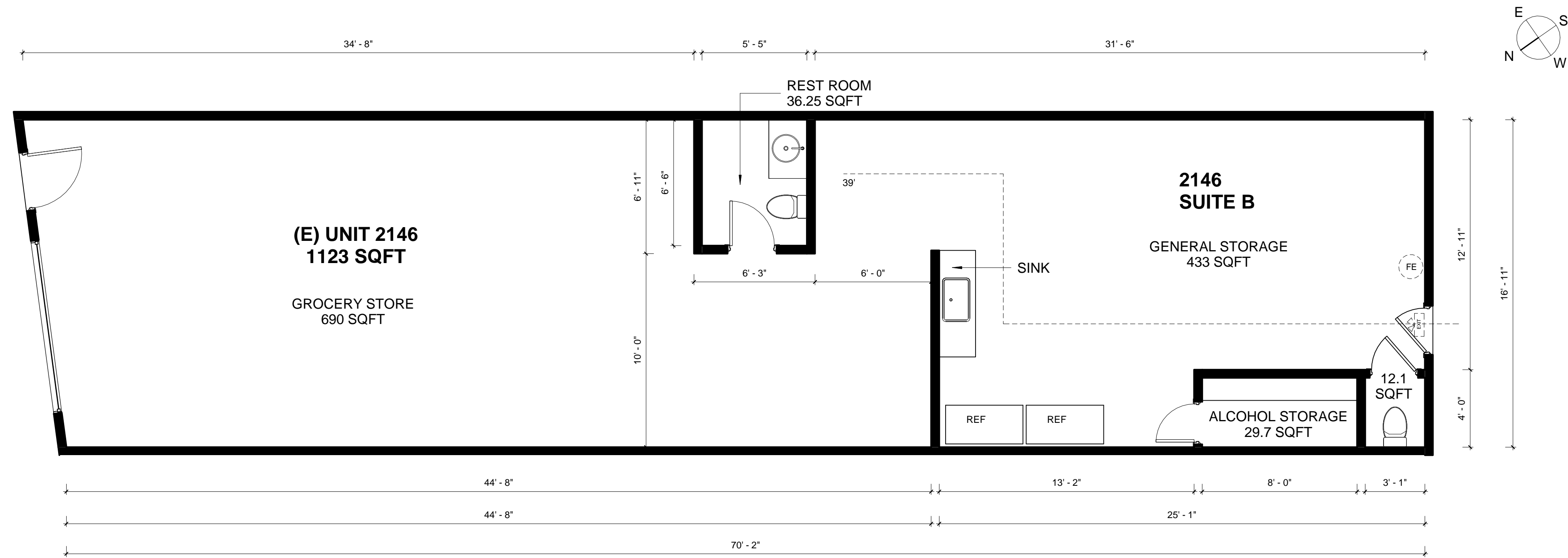
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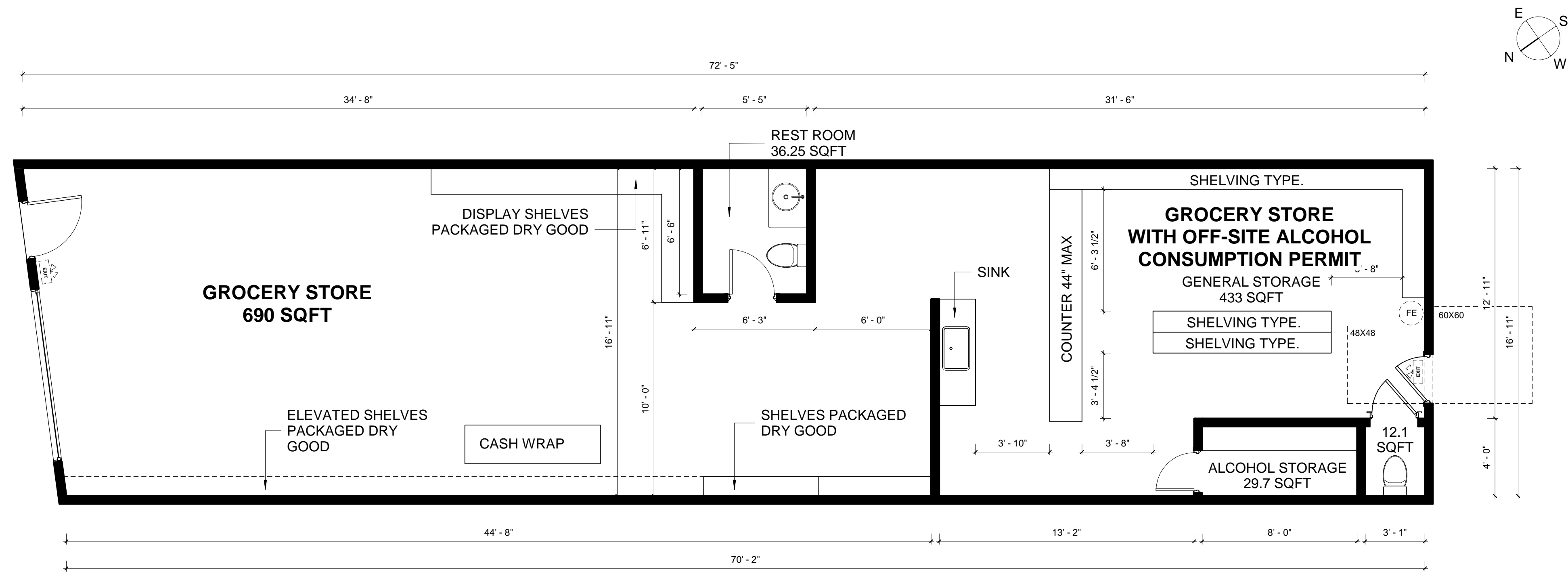
(E) FLOOR PLAN

Sheet No:

A-1.0



1 (E) EGRESS FLOOR PLAN  
1/4" = 1'-0"



2 (N) FIXTURE & ADA FLOOR PLAN  
1/4" = 1'-0"

FIRE LIFE SAFETY LEGEND



DUAL POWERED ILLUMINATED EXIT SIGN  
W/ "BUG-EYE"  
BATTERY IS ALTERNATE POWER SOURCE. MAIN  
POWER OUTAGE TO EXECUTE BATTERY POWER



TYPE A FIRE EXTINGUISHER

PLUMBING FIXTURE COUNT

GROUP B OCCUPANCY, LOAD FACTOR 2000 TABLE A. CPC  
1317 SF / 2000 = 1 PERSONS

UNISEX ADA RESTROOM PROVIDED & 1 SERVICE SINK

1. PROVIDE ULTRA LOW FLUSH TOILET
2. PROVIDE FAUCETS WITH MAX 1.8 GPM PER MINUTE
3. MIN 24" CLEARANCE IN FRONT OF TOILETS, TYP FOR NON ADA TOILETS

AS PER TABLE 2902.1

OCC PER SEX	RATIO WC	RQD WC	PRD WC	RATIO LAV	RQD LAV	PRD LAV	ROD SERV SINK	PRD SERV SINK
MALE 50 % = 2	1 PER 150	1	1	1 PER 200	1	1	1	1
FEMALE 50 % = 2	1 PER 150	1	1	1 PER 200	1	1		

**LOT SIZE:** 6538.8 SQFT  
**GENERAL STORAGE:** 433 SQFT  
**ALCOHOL STORAGE:** 29.7 SQFT  
**TOTAL:** 462.7 SQFT  
463 SQFT / 300 = 1.54 APPROX 2 OCCUPANTS  
**GROCERY STORE:** 690 SQFT  
690 / 60 = 11.5 APPROX 12 OCCUPANTS  
**REST ROOMS:** 48.35 SQFT  
**TOTAL OCCUPANT LOAD:** 14  
**OCCUPANT LOAD < 50 : 1 EXIT REQUIRED**

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(N) EGRESS PLAN

Sheet No:

A-2.0



DIVISION 1 - GENERAL REQUIREMENTS

- 1.1 IF ANY ERRORS, DISCREPANCIES, OR OMISSIONS APPEAR IN THE DRAWINGS, SPECIFICATIONS OR OTHER CONTRACT DOCUMENTS, THE CONTRACTOR SHALL NOTIFY THE ARCHITECT IN WRITING OF SUCH ERROR OR OMISSION. IN THE EVENT THE CONTRACTOR FAILS TO GIVE SUCH NOTICE BEFORE CONSTRUCTION AND/OR FABRICATION OF THE WORK, THE CONTRACTOR WILL BE HELD RESPONSIBLE TO THE RESULT OF ANY SUCH ERRORS, DISCREPANCIES, OR OMISSIONS AND THE COST OF RECTIFYING THE SAME.
- 1.2 THIS PROJECT SHALL COMPLY WITH THE REQUIREMENTS OF THE 2013 C.B.C. IN ADDITION, CONTRACTOR AND SUBCONTRACTORS SHALL CONFORM TO ALL LOCAL CODES AND REQUIREMENTS WHICH SUPERSEDE ALL NOTES AND SPECIFICATIONS IN THESE PLANS.
- 1.3 ALL IMPROVEMENTS REQUIRED IN THE CITY RIGHT-OF-WAY SHALL BE PERFORMED ACCORDING TO PROCEDURES AND CONSTRUCTION TECHNIQUES APPROVED BY THE GOVERNING CITY.
- 1.4 THE CONTRACTOR SHALL TAKE SPECIAL CARE TO PROVIDE ADEQUATE SHORING OR PROTECTION FOR ALL EXISTING OR ADJACENT SITE STRUCTURES PRIOR TO ANY SUBSEQUENT CONSTRUCTION ACTIVITY. ALL SHORING CONSTRUCTIONS SHALL BE APPROVED BY THE DEPARTMENT OF BUILDING AND SAFETY. PROVIDE ADEQUATE SHORINGS FOR ALL VERTICAL CUTS EXCEEDING FIVE (5) FEET AND ALL CUTS AT PROPERTY LINE, ESPECIALLY THOSE AREAS ADJACENT TO EXISTING STRUCTURES AND VEGETATION.
- 1.5 THE CONTRACTOR SHALL SUBMIT TO THE CITY DEPARTMENT OF BUILDING AND SAFETY EVIDENCE OF ALL APPROPRIATE INSURANCES AND LICENSES PRIOR TO OBTAINING ALL CONSTRUCTION PERMITS.
- 1.6 THE CONTRACTOR SHALL SCHEDULE ALL WORK ACCORDING TO DIRECT AGREEMENTS WITH THE OWNER, AND ACCORDING TO ALL LOCAL GOVERNMENTAL SCHEDULING REQUIREMENTS.
- 1.7 PRIOR TO CONSTRUCTION, THE CONTRACTOR SHALL VERIFY ALL SITE SERVICE REQUIREMENTS SUCH AS CONNECTIONS FOR SEWER SYSTEM, FRESH WATER, FIRE SYSTEM, GAS, ELECTRICAL SYSTEM, PHONE SYSTEM, AND CABLE TELEVISION. THE CONTRACTOR SHALL MAKE A SPECIFIC AGREEMENT WITH THE OWNER REGARDING PAYMENT OF ALL COSTS RELATING TO THESE ITEMS. THE CONTRACTOR SHALL NOTIFY THE DESIGNER OF ANY FURTHER PLAN MODIFICATIONS REQUIRED TO ACCOMMODATE THESE ITEMS.
- 1.8 CONTRACTOR SHALL INSTALL HOUSE NUMBERS AND OTHER POSTAL EQUIPMENT ACCORDING TO THE STANDARDS OF THE LOCAL POSTAL AUTHORITIES
- 1.9 ALL DIMENSIONS ON PLAN VIEWS OF THE BUILDING ARE SET TO EITHER FACE OF STUD OR CENTERLINE OF STUD AT FRAMED WALLS, FACE OF MASONRY OR CENTERLINE OF MASONRY, FACE OF CONCRETE OR CENTERLINE OF CONCRETE - UNLESS OTHERWISE NOTED. ALL DIMENSIONS ON SECTION AND ELEVATION VIEWS ARE SET TO PLATE LINE OR TOP OF FINISH FLOOR UNLESS OTHERWISE NOTED.
- 1.10 WRITTEN DIMENSIONS SHALL HAVE PRECEDENCE OVER SCALED DIMENSIONS ON THE DRAWINGS. THE CONTRACTOR AND ALL SUBCONTRACTORS SHALL VERIFY ALL DIMENSIONS AND CONDITIONS AT JOB SITE AND REPORT ANY DISCREPANCIES TO THE ARCHITECT BEFORE PROCEEDING WITH WORK.
- 1.11 EQUIPMENT AND MATERIAL NOT INSTALLED BUT SUPPLIED BY CONTRACTOR OR SUBCONTRACTOR WILL BE THE RESPONSIBILITY OF THAT CONTRACTOR DUE TO LOSS FROM FIRE, THEFT, ETC. EACH SUBCONTRACTOR WILL CLEAN UP HIS WASTE MATERIAL AND RUBBISH AND DEPOSIT SAME AT AN ON-SITE DUMP AREA PROVIDED BY THE CONTRACTOR. CONTRACTOR SHALL LEAVE THE ENTIRE BUILDING AND PREMISES "BROOM CLEAN," ALL GLASS BRUSHED CLEAN AND FREE FROM STAINS AND DISCOLORATION.
- 1.12 CONTRACTOR SHALL BE RESPONSIBLE FOR SUPERVISING ALL WORK AND FOR CONSTRUCTION MEANS, METHODS, SEQUENCE AND PROCEDURE. CONTRACTOR SHALL PROVIDE MEASURES NECESSARY TO PROJECT STRUCTURE DURING CONSTRUCTION. OBSERVATION VISITS TO THE SITE BY THE DESIGNER OR ENGINEER OR THEIR REPRESENTATIVES SHALL NOT INCLUDE INSPECTION OF THESE PROJECT MEASURES. ANY SUPPORT SERVICES PERFORMED BY THE ARCHITECT OR HIS REPRESENTATIVE DURING CONSTRUCTION SHALL BE FOR THE PURPOSE OF ASSISTING IN QUALITY CONTROL AND IN ACHIEVING CONFORMANCE WITH CONTRACTOR'S PERFORMANCE AND SHALL NOT BE CONSTRUED AS SUPERVISION OF CONSTRUCTION.
- 1.13 THESE DRAWINGS AND SPECIFICATIONS ARE THE PROPERTY OF DOUGLAS J. LEACH, ARCHITECT, INC. AND AS SUCH SHALL NOT BE COPIED IN PART OR WHOLE WITHOUT PERMISSION.
- DIVISION 2 - SITE WORK
- 2.1 IF A SOILS REPORT IS PERFORMED FOR THE SITE, ALL DESIGN AND CONSTRUCTION PROVISIONS INCLUDED IN THE SOILS REPORT AND SUBSEQUENT ADDENDUMS ARE HEREBY INCORPORATED IN THIS PLAN.
- 2.2 CONTRACTOR SHALL KEEP THE CONSTRUCTION AREA SUFFICIENTLY DAMPENED TO CONTROL DUST CAUSED BY GRADING AND CONSTRUCTION CONTRACTOR SHALL AT ALL TIMES PROVIDE REASONABLE CONTROL OF DUST CAUSED BY WIND.
- 2.3 NO BACKFILL SHALL BE PLACED AGAINST CONSTRUCTIONS IN GRADE UNTIL ALL WORK HAS PASSED INSPECTION. BACKFILLING MUST BE THOROUGHLY TAMPED TO PREVENT FURTHER SETTLING. SEE OTHER PROVISIONS WITHIN THESE SPECIFICATIONS FOR DRAINAGE AND WATERPROOFING REQUIREMENTS. IMPORTANT: NO BACKFILLING PRIOR TO PLACEMENT OF CONCRETE DECK SLAB, IF APPLICABLE, AND PROPER CURING AND INSPECTION PROCESS.
- 2.4 CONTRACTOR SHALL PROVIDE TEMPORARY TOILETS DURING CONSTRUCTION.
- 2.5 CONTRACTOR SHALL CONSULT WITH LOCAL CITY ENGINEERS REGARDING REQUIREMENTS FOR ALL EXISTING AND FUTURE PLANTING WITHIN CITY RIGHT-OF-WAY.
- 2.6 ALL CONSTRUCTION WASTE AND DEBRIS SHALL BE KEPT IN AN ENCLOSED CONTAINER IN ACCORDANCE WITH LOCAL FIRE DEPARTMENT STANDARDS.
- 2.7 UNLESS OTHERWISE NOTED AT PLAN, ALL FOUNDATION BEARING SURFACES FOR THE PROPOSED BUILDING SHALL PENETRATE COMPETENT BEARING SOIL MINIMUM 24". COMPETENT BEARING SOIL SHALL BE DEFINED BY THE PROJECT SOILS REPORT, OR BY ACCEPTED PARAMETERS APPROVED BY THE GOVERNING BUILDING & SAFETY DEPARTMENT.
- 2.8 SEE SPECIFIC NOTES AT FOUNDATION PLAN FOR FURTHER, MORE SPECIFIC FOUNDATION REQUIREMENTS.
- 2.9 CONTRACTOR TO PROVIDE A MINIMUM 4" DIAMETER PERFORATED PLASTIC DRAIN LINE AT THE BASE OF ALL RETAINING WALLS. THIS DRAIN LINE SHOULD BE PLACED IN MINIMUM 16" X 16" CONTINUOUS GRAVEL POCKET, AND BE SLOPED TO DRAIN BY GRAVITY TO A SITE OUTLET.
- 2.10 CONTRACTOR SHALL VERIFY DEPTH OF BUILDING SEWER LATERAL IN FIELD PRIOR TO THE START OF CONSTRUCTION.

- 2.11 ALL UTILITIES SHALL BE UNDERGROUND.
- 2.12 CONSULT CITY ENGINEER REGARDING STREET TREE ORDINANCE INCLUDING REGULATIONS FOR THE PLANTING, PRUNING AND REMOVAL OF TREES AND SHRUBS ON CITY PROPERTY.
- 2.13 ALL EXCAVATIONS TO BE KEPT WET WHILE IN PROGRESS.
- 2.14 ALL YARD DRAINS TO BE MINIMUM 4" P.V.C. OR A.B.S. WITH MINIMUM 1% SLOPE TO OUTLET.
- 2.15 DRAIN LINE FROM CATCH BASIN TO BE MINIMUM 6" P.V.C. OR A.B.S. WITH 1% SLOP TO OUTLET.
- 2.16 PROVIDE MINIMUM 36" GUARDRAIL AT CHANGE IN GRADE OVER 30".

DIVISION 3 - CONCRETE

- 3.1 NOTES INCLUDED IN THE STRUCTURAL ENGINEER'S SPECIFICATIONS, OR ELSEWHERE ON THE STRUCTURAL PLAN SUPERSEDE ALL NOTES BELOW. WHERE NO SPECIFIC REQUIREMENT IS NOTED ON THE PLAN, USE THE FOLLOWING NOTES TO SET MINIMUM STANDARDS.
- 3.2 ALL REINFORCING BARS SHALL BE SECURED IN POSITION PRIOR TO PLACING OF CONCRETE.
- 3.3 THE CONTRACTOR SHALL VERIFY ALL DIMENSIONS OF FOUNDATIONS AT THE JOB PRIOR TO ANY FRAMEWORK, AND AGAIN PRIOR TO PLACEMENT OF CONCRETE.
- 3.4 PROVIDE A WOOD FLOAT FINISH UNLESS OTHERWISE NOTED ON PLANS BROOM FINISH AT ALL INTERIOR PARKING SLABS, AND ALL EXTERIOR PEDESTRIAN SLABS, UNLESS OTHERWISE NOTED ON PLANS.
- 3.5 BEFORE ANY CONCRETE IS PLACED, THE CONTRACTOR SHALL COORDINATE AND CHECK WITH ALL TRADES TO ENSURE THE PROPER PLACEMENT OF ALL OPENINGS, SLEEVES, INSERTS, CURBS, DEPRESSIONS, ETC. RELATING TO THE PROJECT REQUIREMENTS.
- 3.6 THE CONTRACTOR SHALL USE ADEQUATE METHODS TO ENSURE THAT ALL CONCRETE PLACED CONSISTENTLY FILLS ALL FORMED AREAS, ESPECIALLY AROUND REINFORCEMENT, EMBEDDED FIXTURES, AND AT CORNERS AND OFFSETS IN FRAMEWORK. WET ALL FORMS PRIOR TO THE PLACEMENT OF CONCRETE.
- 3.7 THE CONTRACTOR SHALL REMOVE OR OTHERWISE ALTER ALL FORM TIES AND OTHER PROTRUSIONS FROM THE CONCRETE SURFACE WHICH WILL INTERFERE WITH THE FINISH NOTED ON THE PLAN.
- 3.8 THOROUGHLY COMPACT BASE, WETTING AS REQUIRED FOR OPTIMUM RESULTS. BEFORE POURING CONCRETE SLABS, CURE WITH POLYETHYLENE SHEET OR KEEP WET BY SPRINKLING WITH WATER. SEE PLAN FOR REQUIRED FINISH.

DIVISION 4 - MASONRY

- 4.1 NOTES INCLUDED IN THE STRUCTURAL ENGINEER'S SPECIFICATIONS, OR ELSEWHERE ON THE STRUCTURAL PLAN SUPERSEDE ALL NOTES BELOW. WHERE NO SPECIFIC REQUIREMENT IS NOTED ON THE PLAN, USE THE FOLLOWING NOTES TO SET MINIMUM STANDARDS.
- 4.2 ALL MASONRY CONSTRUCTION SHALL CONFORM TO STANDARDS OR THE CALIFORNIA BUILDING CODE.
- 4.3 WHERE LIFTS EXCEED 4 FEET, PROVIDE INSPECTION HOLES AT BOTTOM OF EVERY CELL CONTAINING A VERTICAL REINFORCING BAR. MORTAR DROPPINGS TO BE CLEANED OUT OF CELL BEFORE SLAB IS PLACED.
- 4.4 ALL MASONRY UNITS SHALL BE SUFFICIENTLY MOIST AT THE TIME OF LAYING TO PREVENT DEHYDRATION OF MORTAR AND GROUT.
- 4.5 ALL REINFORCING STEEL, IN MASONRY CONSTRUCTION SHALL CONFORM TO STANDARDS NOTED ABOVE IN DIVISION 3 OF THESE SPECIFICATIONS.
- 4.6 CONSULT PLAN NOTES, DETAILS, & SCHEDULES FOR MASONRY WHICH THE ENGINEER HAS DETERMINED TO REQUIRE SPECIAL INSPECTION.

DIVISION 5 - METALS

- 5.1 NOTES INCLUDED IN THE STRUCTURAL ENGINEER'S SPECIFICATIONS, OR ELSEWHERE ON THE STRUCTURAL PLAN SUPERSEDE ALL NOTES BELOW. WHERE NO SPECIFIC REQUIREMENT IS NOTED ON THE PLAN, USE THE FOLLOWING NOTES TO SET MINIMUM STANDARDS.
- 5.2 THE AMERICAN WELDING SOCIETY CODE FOR FUSION WELDING OF BUILDINGS AND BRIDGES SHALL BE USED TO DETERMINE STANDARD WELDING PRACTICE. WHERE SHOP WELDING IS TO BE PERFORMED, A CERTIFICATE OF FOR WELDING FROM A FABRICATOR APPROVED BY THE CITY IS REQUIRED PRIOR TO FRAMING INSPECTION. ALL FIELD WELDING IS TO BE PERFORMED UNDER THE SUPERVISION OF AN INSPECTOR APPROVED BY THE LOCAL CITY DEPARTMENT OF BUILDING AND SAFETY.
- 5.3 STRUCTURAL WELDS REFER TO ANY WELDS PERFORMED ON STEEL BEAMS, COLUMNS, AND THEIR CONNECTIONS, AND MISCELLANEOUS CUSTOM CONNECTORS WHICH ARE INTEGRAL TO THE SUPPORT OF BUILDING.
- 5.4 STEEL FABRICATOR TO PROVIDE FOR ATTACHMENT OF WOOD NAILER PLATES TO ALL STRUCTURAL STEEL MEMBERS AS REQUIRED BY PLAN BY INCLUDING STAGGERED 1/2" CLEAR DRILLED HOLES AT 48" O.C. MAXIMUM AT BEAM WEBS, AND 1/2" DIAMETER MACHINE BOLT STUDS WELDED TO THE TOP AND BOTTOM FLANGES AT 48" O.C. MAXIMUM (USING MINIMUM 1/8" FILLET WELD ALL AROUND). SIMILAR FASTENERS ARE TO BE PROVIDED ON ALL VERTICAL STEEL MEMBERS. EXPLOSIVE DRIVEN [RAMSET] FASTENERS MAY BE USED WITH THE SPECIFIC PERMISSION OF THE PROJECT ENGINEER.
- 5.5 STEEL FABRICATOR TO PROVIDE SHOP DRAWINGS OF ALL STEEL MEMBERS AND CONNECTORS FOR APPROVAL BY GENERAL CONTRACTOR AND DESIGNER MINIMUM 2 WEEKS PRIOR TO ANY SHOP FABRICATION.
- 5.6 STEEL FABRICATOR TO VERIFY ALL FIELD DIMENSIONS AFFECTING HIS WORK PRIOR TO FINALIZING SHOP DRAWINGS.
- 5.7 STEEL FABRICATOR TO PROVIDE TEMPLATES WHICH ACCURATELY LOCATE AL ANCHOR BOLTS REQUIRED TO CONNECT STEEL COLUMNS, BEAMS OR OTHER MISCELLANEOUS CONNECTORS TO MASONRY OR CONCRETE FOOTINGS, WALLS, AND SIMILAR SUPPORT POINTS.
- 5.8 ALL WELDS ON ORNAMENTAL IRON TO BE GROUND SMOOTH.
- 5.9 ALL STEEL TO BE SHOP PRIMED PRIOR TO DELIVERY TO SITE.
- 5.10 WHERE SHOP WELDING IS TO BE PERFORMED, A CERTIFICATE OF WELDING FROM AN APPROVED FABRICATOR IS REQUIRED PRIOR TO FRAMING INSPECTION.

DIVISION 6 - WOOD AND PLASTICS

- 6.1 NOTES INCLUDED IN THE STRUCTURAL ENGINEER'S SPECIFICATIONS, OR ELSEWHERE ON THE STRUCTURAL PLAN SUPERSEDE ALL NOTES BELOW. WHERE NO SPECIFIC REQUIREMENT IS NOTED ON THE PLAN, USE THE FOLLOWING NOTES TO SET MINIMUM STANDARDS.
- 6.2 ALL WOOD SILLS ON CONCRETE SHALL BE FOUNDATION GRADE REDWOOD OR PRESSURE-TREATED DOUGLAS FIR. PROVIDE 2 CAULKING BEADS OR APPROVED RUBBER GASKETING UNDER ALL EXTERIOR SILL PLATES AT SLABS WHERE SILL LIES DIRECTLY BETWEEN HEATED AND NON-HEATED SPACES.
- 6.3 FIRE-BLOCKING AND FIRE STOPS SHALL BE INSTALLED IN ALL WALLS, FLOOR/CEILING, SOFFITS, CONCEALED SPACES, ATTICS, AND OTHER AREAS ACCORDING TO THE REQUIREMENTS OF THE CALIFORNIA BUILDING CODE. SPECIAL CARE SHALL BE TAKEN TO CORRECTLY BLOCK ALL FIRE-RATED WALLS. CONSULT PLAN FOR TYPICAL CONDITIONS, AND NOTIFY ARCHITECT IMMEDIATELY WHEN ALTERNATE DETAILS ARE REQUIRED.
- 6.4 SOLID BLOCKING FOR STRUCTURAL PURPOSES SHALL ALSO BE INCLUDED AT ALL JOISTS AND RAFTER SUPPORT POINTS, AND AT 8' INTERVALS WHERE HORIZONTAL OR VERTICAL SPANS EXCEED THOSE ALLOWED IN THE CALIFORNIA BUILDING CODE.
- 6.5 DOUBLE TOP PLATE IN BEARING PARTITIONS SHALL BE LAPPED MINIMUM 4" AT ALL BREAKS. PROVIDE FRAMING STRAPS ACCORDING TO THE REQUIREMENTS OF THE FRAMING PLAN.
- 6.6 ALL TYPICAL FRAMING CONNECTIONS SHALL CONFORM TO THE MINIMUM NAILING STANDARDS NOTED IN THE CALIFORNIA BUILDING CODE.
- 6.7 SEE SCHEDULE AT FRAMING PLAN FOR ALL PLYWOOD REQUIRED AT SHEAR PANELS.
- 6.8 PROVIDE DOUBLE FLOOR JOISTS UNDER ALL PARALLEL PARTITIONS, AND SOLID BLOCKING UNDER ALL PERPENDICULAR BEARING PARTITIONS.
- 6.9 NORMALLY, PROVIDE RAFTER TIES @ MINIMUM 48" O.C. IMMEDIATELY ABOVE CEILING JOISTS WHERE CEILING JOISTS ARE NOT PARALLEL TO ROOF RAFTERS.
- 6.10 STUDS IN RAKED WALLS SHALL EXTEND FROM THE FLOOR TO THE PLATE AT THE HORIZONTAL DIAPHRAGM ABOVE WITHOUT INTERMEDIATE PLATES UNLESS THE INTERMEDIATE PLATES HAVE BEEN SPECIFICALLY ENGINEERED TO SPAN HORIZONTALLY. MAXIMUM HEIGHTS FOR 2X4 AND 2X6 = 10' FOR BEARING WALLS (WITHOUT SPECIAL ENGINEERING), AND 20' FOR 2X6 AT NON-BEARING WALLS.
- 6.11 BRACING OF ALL WALLS SHALL CONFORM TO CALIFORNIA BUILDING CODE. BRACING OF ALL FOUNDATION CRIPPLE WALLS SHALL CONFORM TO CALIFORNIA BUILDING CODE.
- 6.12 NOTCHING AND BORING OF ALL WOOD FRAMING MEMBERS SHALL NOT EXCEED LIMITS OUTLINED IN CALIFORNIA BUILDING CODE.
- 6.13 TYPICAL FRAMING CONNECTORS SHALL BE "SIMPSON" OR EQUAL.
- 6.14 PROVIDE BLOCKING FOR ALL EAVE VENTS, SKYLIGHT OPENINGS, GARAGE VENTS, PLUMBING PENETRATIONS; AND BACKING FOR FINISH APPLICATION AS REQUIRED BY GENERAL CONTRACTOR.
- 6.15 CONTRACTOR SHALL DEPRESS OR MAKE OTHER APPROPRIATE ALLOWANCES FOR ALL FINISHES NOTED ON PLAN SUCH AS: CONCRETE TOPPING, TILE AND GROUT, REQUIRED SLOPES FOR DECK AND ROOF SURFACES, ETC.
- 6.16 WHERE REQUIRED TO ACHIEVE MINIMUM ROOF OR DECK SLOPES, PROVIDE 2X RIPPINGS OVER FLAT-FRAMED JOISTS. ATTACH RIPPINGS WITH MINIMUM 16D @ 10" O.C. FACED NAILS TO JOISTS BELOW WHERE RIPPINGS ARE LESS THAN 2 1/4" DEEP. OTHERWISE, ATTACH RIPPINGS WITH MINIMUM SIMPSON A35 (OR EQUAL NAILING CLIPS) @ 48" O.C. MAXIMUM TO JOISTS BELOW.
- 6.17 PROVIDE CANT STRIPS AND CRICKETS AT ALL ROOF AREAS TO ENSURE PROPER DRAINAGE, AND TO EASE BENDS IN BUILT-UP ROOFING TO LESS THAN MAXIMUM OF 45 DEGREE BEND. PROVIDE NAILING BOARDS AND BLOCKS AS REQUIRED FOR PROPER ATTACHMENT OF SHEET-METAL FLASHING AND DRAINAGE.
- 6.18 SOLID BLOCK ALL PANEL EDGES OR USE T&G AT FLOOR SHEATHING.
- 6.19 CONTRACTOR SHALL VERIFY PLAN DIMENSIONS RELATING TO ALL PLUMBING FIXTURE INSTALLATION (CHECK FOR ALLOWANCE AT ONE-PIECE SHOWER/TUB + FINISH BEHIND), AND SASH INSTALLATIONS.
- 6.20 ALL FURRED CEILINGS AND SOFFITS INSTALLED BELOW REQUIRED ONE-HOUR FLOOR/CEILING SHALL BE CONSTRUCTED WITH FIRE-RETARDANT TREATED WOOD OR METAL JOIST.
- 6.21 CONTRACTOR SHALL PROVIDE SUPPORT FOR ALL DRAFT STOPS IN CONCEALED AREAS AND ATTICS. PARTY WALLS SHALL EXTEND CONTINUOUSLY TO THE ROOF SHEATHING ACCORDING TO DETAILS INCLUDED AT THE PLAN.
- 6.22 GLUE ALL PLYWOOD SUB-FLOOR PANEL EDGES CONTINUOUSLY TO FLOOR JOISTS AND BLOCKING.
- 6.23 PLYWOOD ROOF PANELS TO BE BONDED WITH EXTERIOR GLUE AND BE OF EXTERIOR TYPE WHERE EXPOSED TO THE WEATHER. ALL ROOFING PLYWOOD TO BE T&G OR APPLIED WITH STAGGERED EDGES ALONG THE LONG AXIS.
- 6.24 PROVIDE MINIMUM OF TWO CAULKING BEADS UNDER ALL EXTERIOR SILL PLATES AT SLABS WHERE SILL IS ADJACENT TO HEATED ROOMS.
- 6.25 SUBMIT CERTIFICATION OF FABRICATION FOR GLU-LAM BEAMS TO BUILDING DEPARTMENT PRIOR TO INSTALLATION.
- 6.26 GLU-LAM BEAMS TO BE DOUGLAS FIR/LARCH COMBINATION 24F WITH SHOP CAMBER UNLESS OTHERWISE NOTED AT PLAN.

DIVISION 7 - THERMAL, MOISTURE AND ACOUSTIC PROTECTION

- 7.1 PROVIDE MINIMUM 1 LAYER 15# FELT OR EQUIVALENT VAPOR BARRIER UNDER ALL EXTERIOR WALL FINISHES. 2 LAYERS OF 15# FELT IS REQUIRED OVER ALL EXTERIOR WALL PLYWOOD (SHEAR WALLS).
- 7.2 WHERE ONE-PIECE FIBERGLASS TUB/SHOWERS ARE NOT USED, PROVIDE CEMENT PLASTER-BACKED TILE WALL FINISH TO A MINIMUM OF 6" ABOVE FLOOR LEVEL. PROVIDE PROPERLY WATERPROOFED TILED JAMB AND SILL @ ALL WINDOW SECTIONS ADJACENT TO SHOWERS AND TUBS BELOW 6" HEIGHT.
- 7.3 ALL ROOF FLASHING, SADDLES, GUTTERS, AND DOWNSPOUTS TO BE MINIMUM 26 GA. G.I. PAINTED OUT TO MATCH MOUNTING SURFACE WHERE EXPOSED.
- 7.4 PROVIDE INSULATION BETWEEN ROOF RAFTERS OR CEILING JOISTS OVER ALL HEATED AREAS PER THE ENERGY CALCULATIONS AND BUILDING SECTIONS.
- 7.5 PROVIDE INSULATION BETWEEN STUDS IN ALL EXTERIOR WALLS, IN WALLS SEPARATING HEATED AND NON-HEATED AREAS, PARTY WALLS, AND BETWEEN JOISTS OVER GARAGE AREAS PER THE ENERGY CALCULATIONS AND BUILDING SECTIONS.
- 7.6 SLOPED ROOF AREAS PITCHED < 4:12 TO BE ROOF WITH MINIMUM 300# / SQUARE RAVEL OVER 2 LAYERS 30# FELT HOT/WETTED OVER, UNDER AND BETWEEN WITH 25# ASPHALT. OVER 1 LAYER 15# FELT DRY SHEET ATTACHED WITH SPRINKLE-NAILING @ MAXIMUM 18" O.C. TO PLYWOOD SHEATHING. ROOFING TO BE RATED AS CLASS -FIRE-RETARDANT CONSTRUCTION.
- 7.7 SEE DIVISION 8 BELOW FOR SKYLIGHTS.
- 7.8 INSULATION USED SHALL COMPLY WITH CEC QUALITY STANDARDS. AFTER INSTALLING THE INSULATION, THE INSTALLER SHALL POST IN A CONSPICUOUS LOCATION IN THE BUILDING A CERTIFICATE SIGNED BY THE INSTALLER AND THE BUILDER, WHICH STATES THAT THE INSTALLATION CONFORMS WITH THE REQUIREMENTS OF INSTALLED CONFORM WITH THE REQUIREMENTS OF TITLE 20, CHAPTER 2, SUBCHAPTER 4, ARTICLE 3 OF THE CALIFORNIA CODE. THE CERTIFICATE SHALL STATE THE MANUFACTURER'S VALUE, AND (IN APPLICATIONS OF LOOSE FILL INSTALLATION) THE MINIMUM INSTALLED WEIGHT PER SQ. FT. CONSISTENT WITH THE MANUFACTURER'S LABELED DENSITY FOR THE DESIRED 'R' VALUE.
- 7.9 ALL ROOF DRAINS AT NEAR-FLAT ROOF AREA TO HAVE RAISED SCREENING DEVICES TO PREVENT DRAIN STOPPAGE DUE TO ACCUMULATED DEBRIS. SEE ROOF PLAN FOR LOCATION OF OVERFLOW DEVICES, DOWNSPOUTS AND DRAIN LINES.
- 7.10 PROVIDE CANT STRIPE OR RIPPINGS AS REQUIRED TO DRAIN AND EASE ALL BENDS IN FELT BUILT-UP ROOFING.
- 7.11 AT GARAGE SIDE OF ALL WALLS SEPARATING GARAGE FROM DWELLING, AND AT CEILING OF GARAGE, PROVIDE FINISHES WHICH COMPLY TO THE REQUIREMENTS FOR ONE-HOUR CONSTRUCTION.
- 7.12 SEE PLAN FOR ALL FIRE-PROTECTION REQUIREMENTS AT STRUCTURAL STEEL FRAMING. THE FOLLOWING NOTES DEFINE BASIC OPTIONS FOR COMPLIANCE WITH THESE REQUIREMENTS:
- A GYPSUM WALLBOARD: BASE LAYER 1/2" REGULAR GYPSUM WALLBOARD OR VENEER BASE TIED TO COLUMN WITH 18 GAUGE WIRE @ 15" O.C. OR ATTACHED TO 2X FURRING WHICH HAS BEEN SECURELY FASTENED TO STEEL SURFACE WITH APPROVED FASTENERS. FACE LAYER OF 1/2" REGULAR GYPSUM WALLBOARD OR VENEER BASE APPLIED WITH LAMINATING COMPOUND OVER ENTIRE CONTACT SURFACE.
- PLASTER: 7/8" 1:3 GYPSUM-SAND PLASTER APPLIED TO 3/4" METAL LATH WRAPPED AND WIRE TIED TO COLUMN WITH 18 GAUGE WIRE TIES @ 6" O.C.
- C MONOKOTE: MACHINE-APPLIED DIRECT-TO-STEEL FIRE PROTECTIVE MATERIAL ACCORDING TO ICBO RR #1578 AND MANUFACTURER'S SPECIFICATIONS (CONSULT WITH ARCHITECT).
- BEAMS
- A GYPSUM WALLBOARD: ATTACH 2X FURRING MEMBERS AT MAXIMUM 16" O.C. TO FLANGES AND/OR WEB OF STEEL. BASE WITH APPROVED CONNECTORS. APPLY CONTINUOUS LAYER OF 5/8" TYPE 'X' GYPSUM BOARD TO FURRING AT SIDES, BOTTOM, AND TOP (WHERE APPLICABLE) WITH 50 COOLER NAILS OR APPROVED EQUIVALENT CONNECTOR. PROTECT OUTSIDE CORNERS WITH 20 GAUGE CORNER BEAD.
- PLASTER: PORTLAND CEMENT PLASTER ON METAL LATH ATTACHED TO 3/4" COLD-ROLLED CHANNELS WITH #18 GAUGE WIRE TIES SPACED 3" TO 6" O.C. PLASTER MIXED 1:2 1/2 BY VOLUME, CEMENT TO SAND. 5M
- C MONOKOTE: MACHINE-APPLIED, DIRECT-TO-STEEL FIRE-PROTECTIVE MATERIAL ACCORDING TO ICBO RR #1578 AND MANUFACTURER'S SPECIFICATIONS (CONTACT 'ZONOLITE' SALES REPRESENTATIVE, OR ARCHITECT).
- 7.13 HOT MOP SHOWER PAN AFTER LATH AND PLASTER. PROVIDE DRAINAGE VIA 2 IN. SQ. WEEP HOLES OR EQUIVALENT OPENINGS AT MINIMUM 32" O.C. TO ADJACENT LOWER GRADE AT ALL SITE RETAINING WALLS NOT ADJACENT TO ENCLOSED BUILDING AREAS. A PERFORATED DRAIN PIPE AS DESCRIBED IN 2.9 MAY BE USED AS AN OPTION.
- 7.14 PENETRATION OR OPENINGS IN THE CONSTRUCTION FOR PIPING ELECTRICAL OUTLETS AND DEVICES, RECESS CABINETS, BATHTUBS, SOFFITS AND HEATING, VENTILATING AND/OR AIR CONDITIONING INTAKE AND EXHAUST DUCTS AND THE LIKE, SHALL BE SEALED, LINED, INSULATED OR OTHERWISE TREATED TO MAINTAIN THE REQUIRED RATING AND SUCH TREATMENT SHALL BE APPROVED BY THE BUILDING OFFICIAL. (SEE ACOUSTICAL DETAILS NEXT SHEET). ALL EXTERIOR JOINTS, PENETRATIONS AND OPENINGS IN THE BUILDING ENVELOPE SHALL BE CAULKED AND SEALED.
- 7.15 PROVIDE CORROSION RESISTANT WEEP SCREED AND PLASTER STOP AT FOUNDATION SILL PLATE TO ALLOW WATER TO DRAIN WHERE EXTERIOR FINISH IS PLASTER.
- 7.16 ONE HOUR CONSTRUCTION REQUIRED AT ALL ENCLOSED AREAS BENEATH WOOD-FRAMED STAIRS. MINIMUM 1 LAYER 5/8" TYPE 'X' GYPSUM BOARD APPLIED ACCORDING TO CALIFORNIA BUILDING CODE.

DIVISION 8 - DOORS AND WINDOWS

- 8.1 ALL SWINGING DOORS AND WINDOWS EXPOSED TO AMBIENT CONDITIONS OR TO UNCONDITIONED AREAS SUCH AS GARAGES OR ATTICS SHALL BE FULLY WEATHER STRIPPED, GASKETED, OR OTHERWISE TREATED TO LIMIT INFILTRATION. ALL MANUFACTURED WINDOWS AND SLIDING GLASS DOORS SHALL MEET THE AIR INFILTRATION STANDARDS OF THE 1972 ANSI (A 134.1, 134.2, 134.3) WHEN TESTED IN ACCORDANCE WITH ASTM E 283-73 WITH A PRESSURE DIFFERENTIAL OF 1.57 #/SQ. FT., AND SHALL BE CERTIFIED AND LABELED BY MANUFACTURER.
- 8.2 PROVIDE CAULKING OR GASKETING AT JAMBS AND SILL OF ALL EXTERIOR-MOUNTED FIXED GLASS UNITS, AND OTHER PENETRATIONS SUCH AS OPENINGS FOR PIPES AND WIRE CONDUITS TO LIMIT AIR-FILTRATION.
- 8.3 EXTERIOR DOORS, DOORS BETWEEN HOUSE AND GARAGE, WINDOWS AND THEIR HARDWARE SHALL CONFORM TO THE SECURITY PROVISIONS OF CALIFORNIA BUILDING CODE:
- A SINGLE SWINGING DOORS, ACTIVE LEAF OF A PAIR OF DOORS, AND THE BOTTOM LEAF OF DUTCH DOORS SHALL BE EQUIPPED WITH A DEADBOLT AND A LATCH. IF A KEY-LOCKING FEATURE IS INCORPORATED IN THE LATCHING MECHANISM, A DEAD LATCH SHALL BE USED. DEADBOLT SHALL CONTAIN HARDENED INSERTS OR EQUIVALENT, SO AS TO REPEL CUTTING TOOL ATTACK. THE DEADBOLT LOCKS SHALL BE KEY OPERATED FROM THE EXTERIOR SIDE OF THE DOOR AND ENGAGED OR DISENGAGED FROM THE INTERIOR SIDE OF THE DOOR BY A DEVICE NOT REQUIRING A KEY, TOOL OR EXCESSIVE FORCE.
- B INACTIVE LEAF OF A PAIR IF DOORS OR UPPER LEAF OF DUTCH DOOR SHALL HAVE DEADBOLT AS PER PARAGRAPH "A" NOT KEY OPERATED, OR HARDENED DEADBOLT TOP AND BOTTOM WITH 1/2" EMBEDMENT.
- C SWINGING WOOD DOOR(S) SHALL BE SOLID CORE NOT LESS THAN 1-3/8" THICK.
- D PANELS OF WOOD DOORS SHALL BE FABRICATED OF LUMBER NOT LESS THAN 1 3/8" THICK, PROVIDED SHAPED PORTION OF PANELS ARE NOT LESS THAN 1/4" THICK. INDIVIDUAL PANELS SHALL NOT EXCEED 300 SQUARE INCHES IN AREA.
- E HOLLOW-CORE DOORS OR DOORS LESS THAN 1 3/8" IN THICKNESS EITHER OF WHICH SHALL BE COVERED ON THE INSIDE FACE WITH 16-GAUGE SHEET METAL ATTACHED WITH SCREWS AT 6" MAXIMUM CENTERS AROUND THE PERIMETER.
- F DOOR HINGE PINS ACCESSIBLE FROM THE OUTSIDE SHALL BE NON-REMOVABLE.
- G DOOR STOPS OF WOOD, JAMBS OF IN-SWINGING DOORS SHALL BE ONE PIECE CONSTRUCTION OR JOINED BY A RABBIT.
- H WINDOWS AND DOOR LIGHTS WITHIN 40" OF THE LOCKING DEVICE OF THE DOOR SHALL BE FULLY TEMPERED/APPROVED BURGLARY RESISTANT/PROTECTED BY BARS, SCREENS OR GRILLS.
- I OVERHEAD AND SLIDING GARAGE DOORS SHALL BE SECURED WITH A CYLINDER LOCK, PADLOCK WITH A HARDENED STEEL SHACKLE, OR EQUIVALENT WHEN NOT OTHERWISE LOCKED BY ELECTRIC POWER OPERATION. JAMB LOCKS SHALL BE ON BOTH JAMBS FOR DOOR EXCEEDING 9 FEET IN WIDTH.
- J SLIDING GLASS DOORS AND SLIDING GLASS WINDOWS SHALL BE CAPABLE OF WITHSTANDING THE TESTS SET FORTH IN SECTION 6708 AND 6707 OF THE LOS ANGELES COUNTY BUILDING CODE AND SHALL BEAR FORCED-ENTRY-RESISTANT LABELS.
- 8.4 ALL GLASS OVER 6 SQ. FT. AND WITHIN 18 IN. OF FLOORS OR WALKING SURFACES TO BE MINIMUM 3/16" FULLY TEMPERED.
- 8.5 SHOWER AND TUB ENCLOSURES TO BE 7/32" SHATTERPROOF GLASS OR APPROVED TYPE PLASTIC. IF DOOR SWINGS, IT MUST SWING OUT FROM SHOWER/TUB.
- 8.6 FIXED GLASS UNITS SHALL BE CUT AND PLACED IN FRAMES WITH PROPER ALLOWANCE FOR EXPANSION.
- 8.7 ALL WOOD FRAMES AND STOPS TO BE BACK-PRIMED PRIOR TO GLAZING TO PREVENT WARPING.
- 8.8 TYPICAL CAULKING COMPOUND TO BE FLEXIBLE TYPE LATEX SUITABLE FOR GUN APPLICATION.
- 8.9 WRAP ALL JAMBS, HEADS AND SILLS OF WINDOW OPENINGS WITH APPROVED BUILDING PAPER PRIOR TO INSTALLATION OF WINDOW AND DOOR UNITS.
- 8.10 SEE WINDOW AND DOOR CALLOUTS AT FLOOR PLANS FOR SIZE AND TYPE OF FENESTRATION.
- 8.11 OPENING INTO ATTICS, UNDER FLOOR AREAS, AND OTHER ENCLOSED AREAS (OTHER THAN LIVING AREAS) SHALL BE COVERED WITH MINIMUM 1/4" TO 1/2" SPACED CORROSION-RESISTANT WIRE MESH.
- 8.12 SKYLIGHTS SHALL BE MANUFACTURED BY "VELLUX" W/ ICBO #NER-216 OR ICBO APPROVED EQUAL, AND SHALL BE FLAT PROFILE WITH 'BRIGHT-WHITE' ACRYLIC GLAZING AT EXTERIOR LIGHT, UNLESS OTHERWISE NOTED IN PLAN. ICBO #2469, SKYLIGHT SHALL COMPLY CALIFORNIA BUILDING CODE.
- 8.13 ALL EXTERIOR OPENINGS SHALL COMPLY WITH PROVISIONS OF THE CALIFORNIA BUILDING SECURITY CODE.

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REV	DATE	DESCRIPTION

PROJECT NAME: *BUCATINI MARKET*

ADDRESS: *2146 SUNSET BLVD. LOS ANGELES, CA 90026*

Issue Date:

Ref. No:

Scale: AS NOTED

Drawn Be:

Title:

GENERAL  
NOTES

Sheet No:

A-3.0



DIVISION 9 - FINISHES

- 9.1 ALL PLASTERING MATERIALS AND METHODS TO CONFORM TO THE CALIFORNIA BUILDING CODE.
- 9.2 REFER TO EXTERIOR ELEVATIONS FOR EXTERIOR PLASTER FINISH COAT. INTEGRAL COLOR TO BE APPROVED BY ARCHITECT OR OWNER.
- 9.3 ALL INTERIOR DRYWALL SHALL BE TAPED, SEALED, FILLED, SANDED AND OTHERWISE PREPARED FOR PAINTING ACCORDING TO THE FINISH SCHEDULE AND ACCORDING TO THE PUBLISHED STANDARDS OF THE GYPSUM ASSOCIATION.
- 9.4 ALL GALVANIZED METAL SHALL BE NEUTRALIZED AND PRIMED PRIOR TO APPLICATION OF PAINT.
- 9.5 KITCHENS, BATHROOMS, SERVICE ROOMS AND OTHER AREAS EXPOSED TO DAMP CONDITIONS SHALL BE PAINTED WITH ENAMEL OR OTHER APPROVED, WASHABLE PRODUCT.
- 9.6 PLASTERED SURFACES ON WALLS, CEILING AND ROOF SOFFITS EXPOSED TO THE WEATHER SHALL HAVE EXTERIOR LATH AND PLASTER CONFORMING TO THE CALIFORNIA BUILDING CODE.
- 9.7 INSPECTION IS REQUIRED FOR ALL INTERIOR AND EXTERIOR LATH AND/OR DRYWALL BEFORE ANY PLASTER IS APPLIED OR ANY JOISTS AND FASTENERS HAVE BEEN TAPED AND FINISHED.
- 9.8 ALL SHOWERS AND TUBS MUST BE FINISHED WITH WATERPROOF CERAMIC TILE AND GROUT TO A MINIMUM OF 6" ABOVE THE FLOOR, OR BE OF ONE-PIECE FIBERGLASS CONSTRUCTION.
- 9.9 PROVIDE WATER-RESISTANT DRYWALL FINISH BEHIND ALL FIBERGLASS TUBS AND/OR SHOWERS. WHERE FIRE-RESISTIVE CONSTRUCTION ASSEMBLIES ARE REQUIRED (I.E. AT PARTY WALLS), THE PROPER DRYWALL FINISH SHALL BE INSTALLED CONTINUOUSLY PRIOR TO THE INSTALLATION OF THE TUB AND/OR SHOWER UNIT. CONTRACTOR SHALL VERIFY DIMENSIONS OF ALL FRAMING TO ENSURE PROPER ALLOWANCE FOR FIXTURES AND FINISHES.
- 9.10 PROPER FINISH SHALL BE CONTINUOUSLY APPLIED BEHIND ALL OTHER TYPES OF FIXTURES SUCH AS PLUMBING FIXTURES, CABINETS, FURRED SOFFITS, METAL FIREPLACE UNITS, ETC., WHERE FIRE-RESISTIVE CONSTRUCTIONS ARE REQUIRED.
- 9.11 ONE-HOUR FLOOR/CEILING ASSEMBLIES SHALL BE INSTALLED WITH FINISHES PER DETAILS AT PLAN PRIOR TO THE CONSTRUCTION OF ANY CEILING SOFFITS OR FURRED AREAS. FURRED CEILINGS SHALL BE FRAMED WITH FIRE-RESISTANT TREATED LUMBER OR METAL JOISTS IN THIS CASE. DRAFT STOPS SHALL BE INSTALLED ACCORDING TO THE AREA LIMITATIONS NOTED IN THE CALIFORNIA BUILDING CODE.
- 9.12 DRAFT STOPS SHALL BE INSTALLED IN ALL ATTIC AREAS AND CONCEALED SPACES ACCORDING TO THE REQUIREMENTS OF THE CALIFORNIA BUILDING CODE.
- 9.13 CERAMIC TILE AT THE FLOOR OR WALL SURFACES SHALL BE INSTALLED IN ACCORDANCE WITH ANSI SPECIFICATIONS AS DESCRIBED IN THE "CERAMIC TILE MANUAL," PUBLISHED BY THE BUILDING NEWS INC., P.O. BOX 3031, TERMINAL ANNEX, LOS ANGELES, CA 90051.
- 9.14 CONTRACTOR SHALL PROVIDE MINIMUM FIRE-RESISTIVE ASSEMBLIES REQUIRED FOR ALL CHUTES AND SHAFTS NOTED ON PLAN.
- 9.15 ALL INTERIOR FINISH MATERIALS SHALL MEET CLASS III FLAME SPREAD CLASSIFICATION.

DIVISION 10 - SPECIALTIES

- 10.1 HARD-WIRED SMOKE DETECTORS OF A TYPE APPROVED BY THE LOCAL FIRE CHIEF SHALL BE INSTALLED AT LOCATIONS NOTED ON THE PLAN.
- 10.2 CONTRACTOR SHALL VERIFY WITH THE OWNER THE FINAL LOCATIONS OF ALL COMMUNICATIONS OUTLETS SUCH AS TELEPHONE AND TELEVISION CONNECTIONS PRIOR TO FINAL FRAMING INSPECTION.

DIVISION 11 - EQUIPMENT

- 11.1 CONTRACTOR SHALL CONSULT WITH OWNER REGARDING PROVISIONS FOR FUTURE EXTERIOR AMENITIES INCLUDING STUBBED-OUT GAS LINES FOR WATER, GAS AND ELECTRICITY PRIOR TO ANY FOUNDATION WORK.

DIVISION 14 - CONVEYING SYSTEMS

- 14.1 CONTRACTOR SHALL PROVIDE SHOP DRAWINGS FOR ANY DUMBWAITERS NOTED ON PLAN. THE ARCHITECT SHALL BE GIVEN AMPLE TIME TO COORDINATE CONSTRUCTION DETAILS FOR THIS EQUIPMENT.

DIVISION 15 - MECHANICAL

- 15.1 SEE PROJECT ENERGY CALCULATIONS FOR SIZE AND CODE JUSTIFICATION OF ALL CENTRAL HEATING AND COOLING EQUIPMENT. PROVIDE ZONED HEATING AND COOLING.
- 15.2 ELECTRICAL RESISTANCE HEATING SYSTEMS ARE NOT TO BE USED IN THIS PROJECT.
- 15.3 ALL TRANSVERSE DUCTS, PLENUM, AND JOINTS SHALL BE SEALED WITH PRESSURE-SENSITIVE TAPE OR MASTIC TO PREVENT AIR LOSS (T20-1405C 1, CEC) AND BE INSTALLED ACCORDING TO THE UNIFORM MECHANICAL CODE, AND THE MINIMUM STANDARDS OF THE CEC. CHECK THE ENERGY CALCULATIONS AND THE NOTES AT THE PLAN FOR SPECIFIC GREATER INSULATION REQUIREMENTS AT THE DUCTING.
- 15.4 INSULATE ALL RECIRCULATING HOT-WATER PIPING IN THE ATTIC, GARAGES, CRAWL SPACES OR OTHER UNHEATED SPACES TO PROVIDE A MAXIMUM HEAT LOSS OF 50 BTU/HR PER LINEAL FOOT OF PIPING WHERE PIPES ARE SIZED UP TO 2" IN DIAMETER. 100 BTU/HR PER LINEAL FOOT IS ALLOWED IN PIPING SIZED LARGER THAN 2" IN DIAMETER. (T20-1406D CEC). THE FIVE FEET OF PIPE CLOSEST TO THE WATER HEATER, IF THE WATER HEATER IS LOCATED OUTSIDE THE CONDITIONED ENVELOPE OF THE BUILDING SHALL BE INSULATED WITH A MINIMUM OF R-4.
- 15.5 MECHANICAL VENTILATION IN BATHROOMS AND OTHER ENCLOSED ROOMS TO PROVIDE A MINIMUM OF 1 AIR CHANGE PER 12 MINUTES. ALL FANS AND BLOWER SYSTEMS EXHAUSTING AIR FROM THE BUILDING ENVELOPE SHALL BE FITTED WITH BACKDRAFT DAMPERS PER T20-1403 D2 CEC.

- 15.6 ALL PLUMBING VENTS WITHIN A RADIUS OF 15 FEET SHALL BE LOOPED AND BROUGHT THROUGH THE ROOF AT ONE POINT, AND CONCEALED FROM VIEW WHEREVER POSSIBLE.
- 15.7 PROVIDE ELECTRONIC IGNITION DEVICES FOR ALL GAS-FIRED APPLIANCES EXPECT COOKING EQUIPMENT AND WATER-HEATERS.
- 15.8 TYPICAL WATER-SERVICE PLUMBING WITHIN THE BUILDING TO BE COPPER. CONTRACTOR TO VERIFY WITH LOCAL CITY DEPARTMENT OF BUILDING AND SAFETY CONDITIONS OF APPROVAL FOR ALL PLASTIC WASTE AND VENT PLUMBING. CONTRACTOR SHALL ALSO CHECK MINIMUM STANDARDS WHERE PLUMBING LINES PENETRATE FIRE-RESISTIVE ASSEMBLIES (I.E. PARTY WALLS, PARTY FLOORS).
- 15.9 MINIMUM 100 SQ. IN. OF COMBUSTION AIR INTAKE IS REQUIRED FOR GAS-FIRED WATER AND AIR HEATERS. PROVIDE A MINIMUM OF 2 OPENINGS OF 50 SQ. IN. EACH, ONE WITHIN 12" OF THE FLOOR, AND THE OTHER WITHIN 12" OF THE CEILING.
- 15.10 CIRCULATING AIR-SUPPLY OPENINGS OR DUCTS MUST BE SIZED A MINIMUM OF 200 SQ. IN. OR 2 SQ. IN./KBTU, WHICHEVER IS THE LARGER.
- 15.11 SHOWER-HEADS AND FAUCETS SHALL BE EQUIPPED WITH FLOW RESTRICTORS AS OUTLINED IN THE APPLIANCE EFFICIENCY STANDARDS AND SHALL BE CERTIFIED BY THE CEC.
- 15.12 CONTRACTOR SHALL CONTACT PROJECT STRUCTURAL ENGINEER PRIOR TO ANY SUBSTANTIAL ALTERATION OF STRUCTURAL MEMBERS IS PERFORMED IN ORDER TO ACCOMMODATE PLUMBING LINES.
- 15.13 CONTRACTOR SHALL CONSULT WITH DESIGNER PRIOR TO DETERMINING LOCATION, ATTACHMENT, OR DESIGN OF ANY EQUIPMENT NOT NOTED ON PLAN, INCLUDING SOLAR SYSTEM COMPONENTS.
- 15.14 ALL PERMANENT MECHANICAL EQUIPMENT SUCH AS MOTORS, COMPRESSORS, PUMPS, AND COMPACTORS WHICH MAY BE A SOURCE OF STRUCTURAL VIBRATION OR STRUCTURE-BORN NOISE, SHALL BE MOUNTED WITH INERTIA BLOCKS OR BASES AND/OR VIBRATION ISOLATORS IN A MANNER APPROVED BY THE LOCAL CITY DEPARTMENT OF BUILDING AND SAFETY.
- 15.15 PLUMBING CONTRACTOR SHALL NORMALLY FURNISH A WATER LINE TO THE REFRIGERATOR.
- 15.16 ALL GAS-FIRED STORAGE WATER HEATING EQUIPMENT SHALL COMPLY TO CEC T20-1406. SPECIFICALLY, ALL WATER HEATING EQUIPMENT SHALL MEET THE CEC STANDARDS FOR MINIMUM RECOVERY EFFICIENCIES AND MAXIMUM STANDBY ENERGY LOSSES. STORAGE TYPE WATER-HEATERS, AND STORAGE (AND BACKUP) TANKS FOR SOLAR SYSTEMS SHALL BE EXTERNALLY WRAPPED WITH R-12 INSULATION OR GREATER.
- 15.17 SEE FLOOR PLAN FOR METAL FIREPLACE CALL-OUTS. ALL FIREPLACES TO BE EQUIPPED WITH TIGHT-FITTING METAL OR GLASS DOORS COVERING THE ENTIRE OPENING OF THE FIREBOX; A COMBUSTION AIR INTAKE EQUIPPED WITH A READILY ACCESSIBLE, OPERABLE, AND TIGHT FITTING DAMPER TO DRAW AIR FROM THE OUTSIDE OF THE BUILDING; AND A TIGHT FITTING FLUE DAMPER WITH A READILY ACCESSIBLE CONTROL.
- 15.18 HVAC EQUIPMENT SUPPLIERS SHALL PROVIDE ALL NECESSARY MAINTENANCE AND PERFORMANCE DATA TO ESTABLISH THAT THE EQUIPMENT HAS BEEN MANUFACTURED AND WILL OPERATE ACCORDING TO THE APPLIANCE EFFICIENCY STANDARDS AND SHALL BE CERTIFIED BY THE CEC. THE EQUIPMENT MANUFACTURER SHALL FURNISH THE OWNER WITH FULL OPERATION AND MAINTENANCE INFORMATION REQUIRED THE CEC PRIOR TO OCCUPANCY PERMIT.
- 15.19 A TWO-STAGE THERMOSTAT, WHICH CONTROLS THE SUPPLEMENTARY HEAT ON ITS SECOND STAGE, SHALL BE PROVIDED FOR HEAT PUMPS. THERMOSTATS SHALL BE EQUIPPED WITH AN AUTOMATIC SETBACK, WHICH THE BUILDING OCCUPANT CAN PROGRAM TO AUTOMATICALLY SET BACK THE THERMOSTAT TWICE IN 24 HOURS.
- 15.20 PLUMBING AND MECHANICAL CONTRACTORS SHALL PROVIDE SHOP DRAWINGS OR EQUIVALENT DRAWINGS AND SPECIFICATIONS TO THE SATISFACTION OF THE LOCAL BUILDING DEPARTMENT AND THE OWNER, WHICH ILLUSTRATE THE LOCATION AND DESIGN AND ALL PROPOSED SYSTEM COMPONENTS PRIOR TO MECHANICAL OR PLUMBING PERMITS.
- 15.21 PRESSURE TEMPERATURE RELIEF VALVE REQUIRED ON ALL WATER-HEATERS. SECURE WATER-HEATER FOR OVERTURN IF FLEX CONNECTORS ARE USED.
- 15.22 GAS APPLIANCE HAVING STANDING PILOTS ARE PROHIBITED, EFFECTIVE JULY 8, 1978. ALL GAS APPLIANCES IN GARAGE AREAS SHALL BE MOUNTED ON PLATFORM MIN. 18" ABOVE FLOOR.
- 15.23 INSULATION OF DUCTS SHALL CONFORM TO THE PROVISIONS OF SECTION 604 F THE UNIFORM MECHANICAL CODE.
- 15.24 ALL FAN OR BLOWER SYSTEMS THAT EXHAUST AIR FROM THE CONDITIONED BUILDING ENVELOPE TO THE OUTSIDE SHALL BE PROVIDED WITH BACKDRAFT DAMPERS.
- 15.25 CONSULT BUILDING ENGINEER OR ARCHITECT PRIOR PLACEMENT OF ANY EQUIPMENT LOADS ON STRUCTURE. EQUIPMENT TO BE PLACED WITHIN ¼ SPAN OF END SUPPORTS OF ROOF JOISTS UNLESS THERE SUPPORT IS PROVIDED FOR IN PLANS.
- 15.26 ALL SERVICE HOT WATER HEATING EQUIPMENT SHALL BE MANUFACTURED AND INSTALLED ACCORDING TO CEDR DIV. 7 AND ASHRAE STANDARD 99.75. PROVIDE T&P VALUE @ WATER HEATER. WATER HEATER SHALL BE CERTIFIED BY C.E.C.
- 15.27 GAS VENTS AND NONCOMBUSTIBLE PIPING PASSING THROUGH 3 FLOORS OR LESS SHALL BE EFFECTIVELY DRAFT STOPPED AT EACH FLOOR OR CEILING.

DIVISION 16 - ELECTRICAL

- 16.1 GROUND-FAULT-INTERRUPTER IS REQUIRED FOR ALL CIRCUITS SERVING BATHS, KITCHENS, LAUNDRY ROOMS, EXTERIOR OUTLETS, AND TEMPORARY CONSTRUCTION PANELS.
- 16.2 CONTRACTOR SHALL CONTACT LOCAL ELECTRIC, TELEPHONE, AND CABLE TELEVISION UTILITIES TO VERIFY THEIR REQUIREMENTS FOR SERVICE TO THE SITE BUILDINGS, INCLUDING LOCATION AND DESIGN OF UNDERGROUND CONDUIT AND PULL BOXES, METERS, AND SERVICE TERMINALS.
- 16.3 FIXTURES USED FOR GENERAL LIGHTING IN KITCHENS AND BATHROOMS SHALL HAVE AN EFFICIENCY OF NOT LESS THAN 40 LUMENS/WATT.
- 16.4 ALL FLUORESCENT FIXTURES SHOWN ON PLAN TO BE LAMPED WITH RAPID-START WARM-WHITE LAMPS UNLESS OTHERWISE NOTED.
- 16.5 TEMPORARY ELECTRICAL PANELS ARE TO BE STRUCTURALLY BRACED PRIOR TO INSPECTION FOR APPROVAL.
- 16.6 ELECTRIC SYSTEM GROUND TO BE PROVIDED PER N.E.C. ARTICLE 210-8.
- 16.7 PROVIDE GASKETS @ ELECTRICAL PLATES ON PERIMETER WALLS.
- 16.8 GAS COOKING APPLIANCES SHALL HAVE INTERMITTENT IGNITION DEVICE.

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REV	DATE	DESCRIPTION

PROJECT NAME: *BUCATINI MARKET*  
ADDRESS: *2146 SUNSET BLVD. LOS ANGELES, CA 90026*

Issue Date:

Ref. No:

Scale: AS NOTED

Drawn By:

Title:

GENERAL  
NOTES

Sheet No:

A-3.1

# **SPECIAL INSTRUCTIONS FOR ALCOHOL (CUB) & ADULT ENTERTAINMENT ESTABLISHMENTS (CUX) – LAMC 12.24 W.1 & 12.24 W.18**

City of Los Angeles – Department of City Planning

## **2146 SUNSET, BUCATINI, Case No. ZA-2021-9046-CUB**

### **ADDITIONAL REQUIREMENTS/FINDINGS FOR APPROVAL OF A CUB or CUX:**

#### **2. FINDINGS (on a separate sheet)**

##### **a. General Conditional Use**

- i. That the project will enhance the built environment in the surrounding neighborhood or will perform a function or provide a service that is essential or beneficial to the community, city, or region.  
THIS IS AN EXISTING GROCERY STORE WHICH ALREADY PROVIDES A BENEFICIAL SERVICE TOP THE COMMUNITY.
- ii. That the project's location, size, height, operations and other significant features will be compatible with and will not adversely affect or further degrade adjacent properties, the surrounding neighborhood, or the public health, welfare, and safety.  
THIS COMMUNITY HAS RESPONDED POSITIVELY TO THE GROCERY STORE AND HAS ALREADY ATTRACTED LOCAL REGULARS IN WALKING DISTANCE TO THE SITE. ITS CLEAR FOR THOSE CLOSE TO THE PROPERTY THAT THE SITE DOES NOT DEGRADE THE COMMUINITY AND IS CERTAINLY AN ENHANCEMENT
- iii. That the project substantially conforms with the purpose, intent and provisions of the General Plan, the applicable community plan, and any applicable specific plan.  
GENERAL PLAN ENCOURAGES THE ESTABLISHMENT OF RETAIL BUSINESSES, PARTICULARLY SMALL BUSINESS OWNERS WHO ARE LOCAL TO THE COMMUNITY

##### **b. Additional Findings**

- i. Explain how the proposed use will not adversely affect the welfare of the pertinent community.  
THE SALE OF ALCOHOL AT THIS LOCATION FURTHER ENHANCES THIS GROCERY STORE'S OFFERINGS, THIS IS NOT A LIQUOR STORE, NO SINGLE CAN OR SMALL BOTTLES WILL BE SOLD. THE SITE ALREADY HAS A GRATEFUL FOLLOWING THAT PRAISES THE QUALITY OF THE GOODS SOLD. THIS PROPOSED USE ENHANCES THE COMMUNITY
- ii. Explain how the approval of the application will not result in or contribute to an undue concentration of such establishments  
THIS SITE IS UNIQUE AS IT SPECIALIZES IN A VERY SPECIFIC KIND OF GOURMET GOODS AND PROPOSES VERY SPECIALIZED SPIRITS TO COMPLEMENT THESE KIND OF FOODS. THERE ARE VERY FEW SITES IN THIS AREA WITH THIS CONCEPT
- iii. Explain how the approval of the application will not detrimentally affect nearby residential zones or uses.  
AGAIN, THE SITE IS AN EXISTING GROCERY STORE. THE SITE HAS BEEN WELCOMED ENTHUSIASTICALLY AND WILL CONTINUED TO BE AN ASSET TO THE COMMUNITY WITH THIS PROPOSED USE. IT HAS ALREADY PROVEN TO BE AN ENHANCEMENT AND CERTAINLY NOT DETRIMENTAL

3. **QUESTIONS REGARDING THE PHYSICAL DEVELOPMENT OF THE SITE**

- a. What is the total square footage of the building or center the establishment is located in? \_\_\_\_\_
- b. What is the total square footage of the space the establishment will occupy? \_\_\_\_\_
- c. What is the total occupancy load of the space as determined by the Fire Department? \_\_\_\_\_
- d. What is the total number of seats that will be provided indoors? \_\_\_\_\_ Outdoors \_\_\_\_\_
- e. If there is an outdoor area, will there be an option to consume alcohol outdoors? \_\_\_\_\_
- f. If there is an outdoor area, is it on private property or the public right-of-way, or both? \_\_\_\_\_
  - i. If an outdoor area is on the public right-of-way, has a revocable permit been obtained? \_\_\_\_\_
- g. Are you adding floor area? \_\_\_\_\_ If yes, how much is enclosed? \_\_\_\_\_ Outdoors? \_\_\_\_\_
- h. **Parking**
  - i. How many parking spaces are available on the site? \_\_\_\_\_
  - ii. Are they shared or designated for the subject use? \_\_\_\_\_
  - iii. If you are adding floor area, what is the parking requirement as determined by the Department of Building & Safety? \_\_\_\_\_
  - iv. Have any arrangements been made to provide parking off-site? \_\_\_\_\_
    1. If yes, is the parking secured via a private lease or a covenant/affidavit approved by the Department of Building & Safety? \_\_\_\_\_

**Note:** *Required parking must be secured via a covenant pursuant to LAMC 12.26 E 5. A private lease is only permitted by a Zone Variance.*
    2. Please provide a map showing the location of the off-site parking and the distance, in feet, for pedestrian travel between the parking area the use it is to serve.
    3. Will valet service be available? \_\_\_\_\_ Will the service be for a charge? \_\_\_\_\_
- i. Is the site within 1,000 feet of any schools (public, private or nursery schools), churches or parks? \_\_\_\_\_
- j. For massage parlors and sexual encounter establishments, is the site within 1,000 feet of any other Adult Entertainment Businesses as defined by LAMC 12.70 B17? \_\_\_\_\_

4. **QUESTIONS REGARDING THE OPERATION OF THE ESTABLISHMENT**

- a. What are the proposed hours of operation and which days of the week will the establishment be open?

	M	Tu	W	Th	F	Sa	Su
Proposed Hours of Operation							
Proposed Hours of Alcohol Sale							

- b. Will there be entertainment such as a piano bar, dancing, live entertainment, movies, karaoke, video game machines, etc...? Please specify: \_\_\_\_\_

**Note:** *An establishment that allows for dancing needs a conditional use pursuant to 12.24 W.18.*

- c. Will there be minimum age requirements for entry? \_\_\_\_\_ If yes, what is the minimum age requirement and how will it be enforced? \_\_\_\_\_

- d. Will there be any accessory retail uses on the site? \_\_\_\_\_ What will be sold? \_\_\_\_\_

e. **Security**

- i. How many employees will you have on the site at any given time? \_\_\_\_\_

- ii. Will security guards be provided on-site? \_\_\_\_\_

1. If yes, how many and when? \_\_\_\_\_

- iii. Has LAPD issued any citations or violations? \_\_\_\_\_ If yes, please provide copies.

f. **Alcohol**

- i. Will there be beer & wine only, or a full-line of alcoholic beverages available? \_\_\_\_\_

- ii. Will "fortified" wine (greater than 16% alcohol) be sold? \_\_\_\_\_

- iii. Will alcohol be consumed on any adjacent property under the control of the applicant? \_\_\_\_\_

- iv. Will there be signs visible from the exterior that advertise the availability of alcohol? \_\_\_\_\_

v. **Food**

1. Will there be a kitchen on the site? \_\_\_\_\_

2. Will alcohol be sold without a food order? \_\_\_\_\_

3. Will the sale of alcohol exceed the sale of food items on a quarterly basis? \_\_\_\_\_

4. Provide a copy of the menu if food is to be served.

vi. **On-Site**

1. Will a bar or cocktail lounge be maintained incidental to a restaurant? \_\_\_\_\_

- a. If yes, the floor plans must show the details of the cocktail lounge and the separation between the dining and lounge facilities.

2. Will off-site sales of alcohol be provided accessory to on-site sales ("Take Out")? \_\_\_\_\_

- a. If yes, a request for off-site sales of alcohol is required as well.

3. Will discounted alcoholic drinks ("Happy Hour") be offered at any time? \_\_\_\_\_



vii. **Off-Site**

1. Will cups, glasses or other containers be sold which might be used for the consumption of alcohol on the premises? \_\_\_\_\_
2. Will beer or wine coolers be sold in single cans, or will wine be sold in containers less than 1 liter (750 ml)? \_\_\_\_\_

viii. Contact the CA Department of Alcoholic Beverage Control (ABC) regarding its requirements -- <http://www.abc.ca.gov/>.

**5. CALDERA BILL (CA Business and Professions Code Section 23958 and 23958.4)**

- a. Is this application a request for on-site or off-site sales of alcoholic beverages? \_\_\_\_\_
  - i. If yes, is the establishment a bona-fide eating place (restaurant) or hotel/motel? \_\_\_\_\_
    1. If no, contact the CA Department of Alcoholic Beverage Control (ABC) to determine whether the proposed site is located in an area whereby:
      - a. issuance of a license to serve alcohol on-site or off-site would tend to create a law enforcement problem, or
      - b. if issuance would result in, or add to an undue concentration of licenses.
    - b. If ABC has determined that an eligible use is in an area of high crime or undue concentration of licenses, the City Council will need to make the finding that the issuance of the license is required for **public convenience or necessity**.

**6. ADDITIONAL REQUIREMENTS FOR MASTER CUBs/CUXs.** In addition to all requirements detailed in the Master Land Use Application Instructions (CP-7810), applications for Master CUBs/CUXs shall include:

- A separate sheet containing a table identifying all CUB or CUX requests on the subject site, indicating: the type of alcohol permit sought; the square footage of each particular restaurant, bar or event space; the identifying address or suite/unit number corresponding to each CUB/CUX request; and (if known) the tenant-operator of each alcohol or adult entertainment establishment.
- All CUB or CUX requests on the subject site clearly identified and labeled on the plot plan and applicable floor plans, indicating: each type of alcohol permit sought; the square footage of each particular restaurant, bar or event space; and the identifying address or suite/unit number corresponding to each CUB/CUX request.

**NOTE:** *Please consider submitting documents beyond the requirements outlined in this form. If there are other circumstances which may further a more complete understanding of the project, do not hesitate to submit such information. The documents submitted with the application and the public hearing constitute the **primary opportunity** to clarify and define the project.*