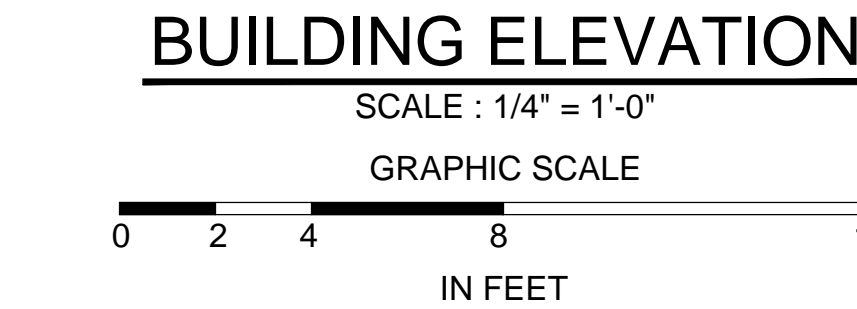
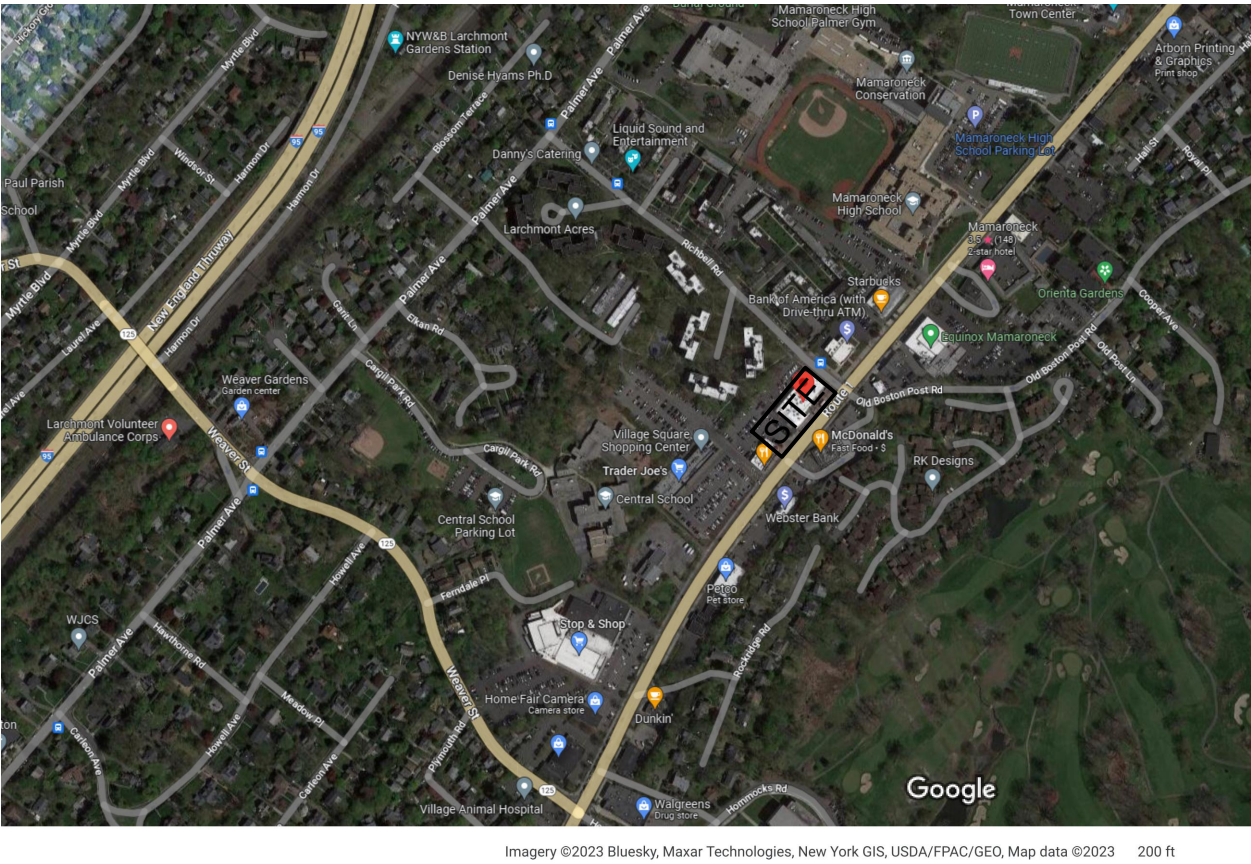


- NOTES:**
1. ALL WORK SHALL BE PERFORMED IN COMPLIANCE WITH ALL APPLICABLE CODES AND REGULATIONS.
 2. CONTRACTOR IS RESPONSIBLE FOR CONTACTING THE VILLAGE OF MAMARONECK BUILDING DEPARTMENT AND THE WESTCHESTER COUNTY DEPARTMENT OF HEALTH BUREAU OF PUBLIC HEALTH PROTECTION FOR ALL REQUIRED INSPECTIONS AND APPROVALS PRIOR TO CONCEALING WORK.
 3. OWNER SHALL PROVIDE SIGN OFF FROM THE NEW YORK STATE DEPARTMENT OF AGRICULTURE AND MARKETS DIVISION OF FOOD SAFETY AND INSPECTION AND THE WESTCHESTER COUNTY DEPARTMENT OF HEALTH BUREAU OF PUBLIC HEALTH PROTECTION AS APPLICABLE TO THE ISSUANCE OF A CERTIFICATE OF OCCUPANCY.
 4. CONSTRUCTION NOT TO COMMENCE PENDING APPROVAL OF PLANS.
 5. ALL NEW EQUIPMENT TO MEET OR BE EQUIVALENT TO N.S.F. STANDARDS.
 6. FOOD SERVICE EQUIPMENT MUST BE INSTALLED ACCORDING TO N.S.F. STANDARDS AND THE WESTCHESTER COUNTY DEPARTMENT OF HEALTH PLAN GUIDELINES. EQUIPMENT MUST BE SEALED TO THE FLOOR, WALL, OR ADJACENT EQUIPMENT OR A MINIMUM OF SIX (6) INCHES OFF THE FLOOR, WALL, OR ADJACENT EQUIPMENT.
 7. A STATEMENT IS REQUIRED DECLARING THAT ALL USED OR CUSTOM MADE EQUIPMENT WILL MEET CURRENT N.S.F. STANDARDS AND IS SUBJECT TO FIELD EVALUATION BY THE DEPARTMENT. ANY EQUIPMENT DETERMINED TO BE SUBSTANDARD, MUST BE REMOVED FORTHWITH AND REPLACED WITH APPROVABLE EQUIPMENT.
 8. ALL SHELVING MUST BE N.S.F. APPROVED OR EQUAL.
 9. ALL EQUIPMENT MUST BE N.S.F. APPROVED OR EQUAL. NO DOMESTIC TYPE EQUIPMENT WILL BE PERMITTED UNDER ANY CIRCUMSTANCES.
 10. COFFEE MAKERS AND OTHER SUCH EQUIPMENT CONNECTED TO THE WATER SUPPLY MUST HAVE BACKFLOW PREVENTION.
 11. PROTECTIVE SHIELDING TO BE PROVIDED FOR LIGHT FIXTURES IN FOOD STORAGE, PREPARATION, SERVICE, REFRIGERATED AND DISPLAY FACILITIES, AND FACILITIES WHERE UTENSILS AND EQUIPMENT ARE CLEANED AND STORED. ADEQUATE ARTIFICIAL OR NATURAL LIGHT - 30 FOOT CANDLES - PROVIDED ON WORKING SURFACES AND AT LEAST 20 FOOT CANDLES ON ALL OTHER SURFACES AND EQUIPMENT. ALL ROOMS ARE TO BE ADEQUATELY VENTILATED BY EITHER FORCED OR NATURAL MEANS.
 12. SERVICE CONNECTIONS THROUGH THE FLOOR OR WALL MUST BE ADEQUATELY SEALED AND EXPOSED HORIZONTAL UTILITY/PLUMBING LINES MUST BE SIX (6) INCHES OFF THE FLOOR AND ONE (1) INCH FROM THE WALL.
 13. ALL PROPOSED, NEWLY CONSTRUCTED WALL/FLOOR INTERSECTIONS TO BE COVERED IN NEW FOOD PREPARATION, FOOD STORAGE, UTENSIL WASHING, AND OTHER APPLICABLE AREAS.
 14. FLOORS AND FLOOR COVERINGS OF FOOD PREPARATION AND UTENSIL WASHING AREAS, TOILET ROOMS, AND VESTIBULES ARE TO BE SMOOTH, DURABLE, WASHABLE, AND NON-ABSORBENT.
 15. WALLS, WALL COVERINGS AND CEILINGS OF FOOD PREPARATION AREAS, EQUIPMENT WASHING AND UTENSIL AREAS, AND TOILET ROOMS ARE TO BE EASILY CLEANABLE, LIGHT-COLORED, SMOOTH AND NON-ABSORBENT, NON-FISSURED, AND NON-PERFORATED.
 16. INDIRECT WASTE TO BE INSTALLED FOR THE FOLLOWING: FOOD PREPARATION SINK AND REFRIGERATION CONDENSATE LINES (IF NECESSARY).
 17. ALL SEAMS BETWEEN ADJACENT EQUIPMENT, EQUIPMENT AND WALLS, ETC., THROUGHOUT THE FOOD PREPARATION, STORAGE, UTENSIL WASHING, AND TOILET AREAS ARE TO BE SEALED USING METAL FLASHING, FOOD GRADE SILICONE SEALANT, OR OTHER SUCH TYPE OF MATERIAL.
 18. ADEQUATE FACILITIES TO BE PROVIDED FOR STORING EMPLOYEES' CLOTHING AND PERSONAL BELONGINGS OUTSIDE OF FOOD PREPARATION, SERVING, UTENSIL WASHING, AND STORAGE AREAS.
 19. TEMPERED HOT WATER TO BE PROVIDED TO ALL HAND WASHING SINKS BY MEANS OF A MIXING VALVE OR COMBINATION FAUCET. HOT AND COLD POTABLE RUNNING WATER IS TO BE INSTALLED TO ALL SINKS.
 20. THE USE OF BEVERAGE COOLING PLATES IN UTENSIL WASHING OR ICE BINS, WHERE ICE IS INTENDED FOR HUMAN CONSUMPTION, IS PROHIBITED. SEPARATE FACILITIES ARE REQUIRED UNLESS THE UNIT IS SELF CONTAINED, BUILT INTO THE BASE, AND N.S.F. APPROVED.
 21. HOT AND COLD FOOD STORAGE FACILITIES PROVIDED WITH INDICATING THERMOMETERS.
 22. UTILITY SINK OR CURBED CLEANING FACILITY WITH A FLOOR DRAIN TO BE PROVIDED AND USED FOR CLEANING MOPS AND SIMILAR WET FLOOR CLEANING TOOLS. DISPOSAL OF MOP WATER AND SIMILAR LIQUID WASTE.
 23. ALL OUTER OPENINGS ARE EXISTING TO REMAIN. OUTER DOORS ARE TO BE OUTSWINGING AND SELF CLOSING.
 24. GARBAGE AND REFUSE CONTAINERS ARE TO BE INSECT AND RODENT PROOF, LEAK PROOF, DURABLE, AND ADEQUATE IN NUMBER. EXTERIOR REFUSE AREA IS TO COMPLY WITH ALL REQUIREMENTS OF THE DEPARTMENT OF HEALTH AND THE VILLAGE OF DOBBS FERRY BUILDING DEPARTMENT.
 25. PROPOSED SINK IN SALES STAFF AREA TO BE INSTALLED IN COMPLIANCE WITH ALL APPLICABLE CODES.
 26. HOT WATER IS PROVIDED TO THE SPACE BY THE EXISTING GAS FIRED HOT WATER HEATER LOCATED ABOVE THE EXISTING MOP SINK.



| FINISH SCHEDULE - PENNY LICK ICE CREAM CO. | | | | |
|--|-----------------------|---|--------------------------|--------------------|
| ROOM | FLOOR | WALLS | CEILINGS | BASE |
| EXISTING STAFF AREA, OFFICE, STORAGE | EXISTING 12 x 12 TILE | EXISTING GYPSUM BOARD, PAINTED | EXISTING ACOUSTICAL TILE | EXISTING TILE BASE |
| EXISTING KITCHEN AREA | EXISTING 12 x 12 TILE | EXISTING COMMERCIAL WALL PANELS: PRE-FINISHED WHITE | EXISTING ACOUSTICAL TILE | EXISTING TILE BASE |
| PROPOSED STAFF SALES AREA | EXISTING 12 x 12 TILE | EXISTING GYPSUM BOARD, PAINTED | EXISTING ACOUSTICAL TILE | EXISTING TILE BASE |
| PROPOSED CUSTOMER AREA | EXISTING 12 x 12 TILE | EXISTING GYPSUM BOARD, PAINTED | EXISTING ACOUSTICAL TILE | EXISTING TILE BASE |
| EXISTING BATHROOM | EXISTING 12 x 12 TILE | EXISTING TILE | EXISTING ACOUSTICAL TILE | EXISTING TILE |
| NOTES: 1. PAINT FINISH - TWO COATS OF HIGH OR SEMI-GLOSS PAINT, LIGHTLY COLORED. 2. PVC, FRP, OR APPROVED EQUAL, PANEL BOARD IS TO BE INSTALLED ON NEW WALL AREA IN KITCHEN. | | | | |



AERIAL MAP NOT TO SCALE

