

CLIENT:

RESTAURANT PLAN FOR

STEPHANIE MOFIELD

LOCATION:

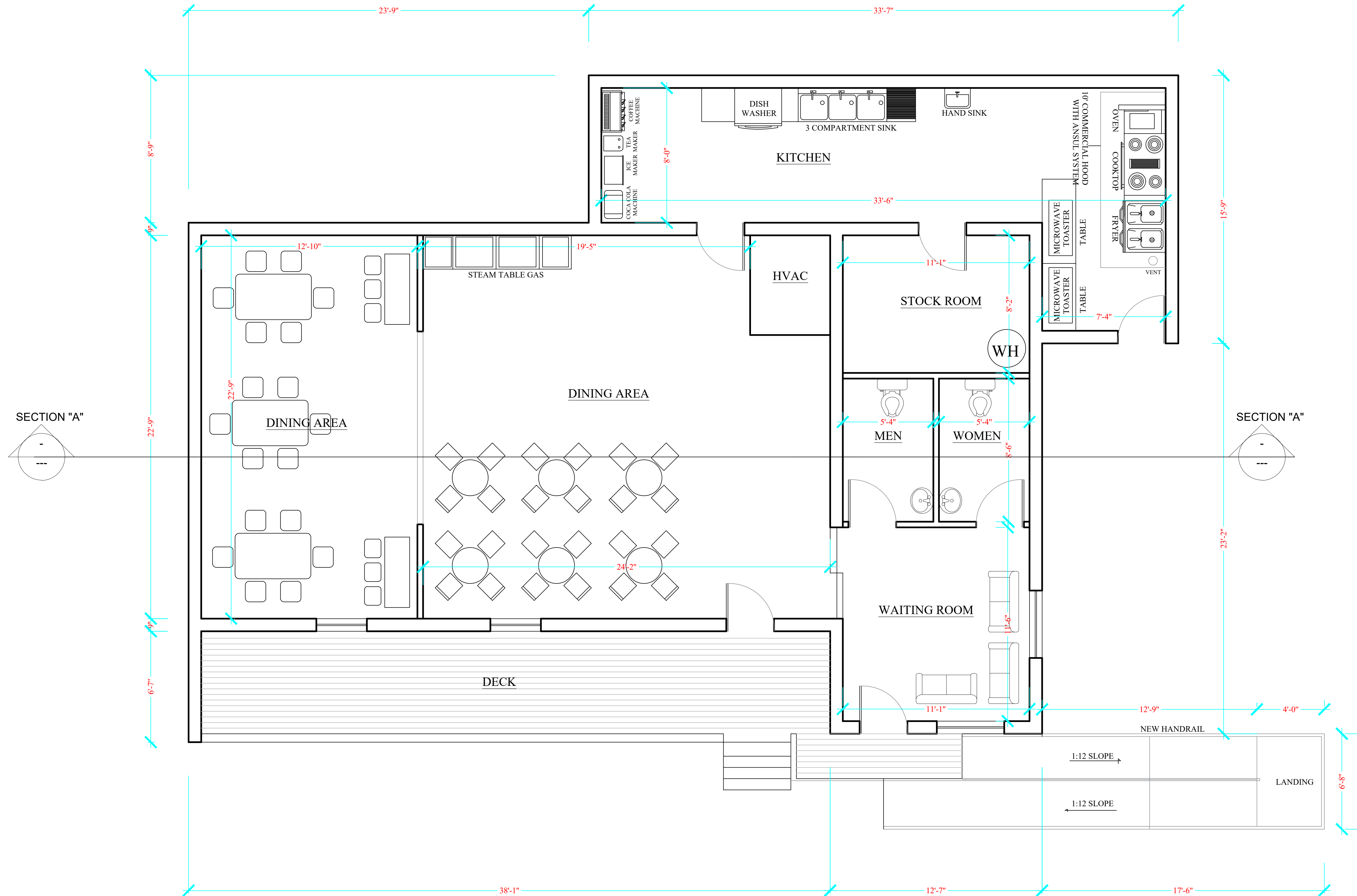
312 CEDAR ST, LEBANON, TN 37087

CONSULTANT:

VICTORY HOMES

(architects, builders, structural engineers.)

DATE: OCT. 2024



FLOOR PLAN

Consultant:

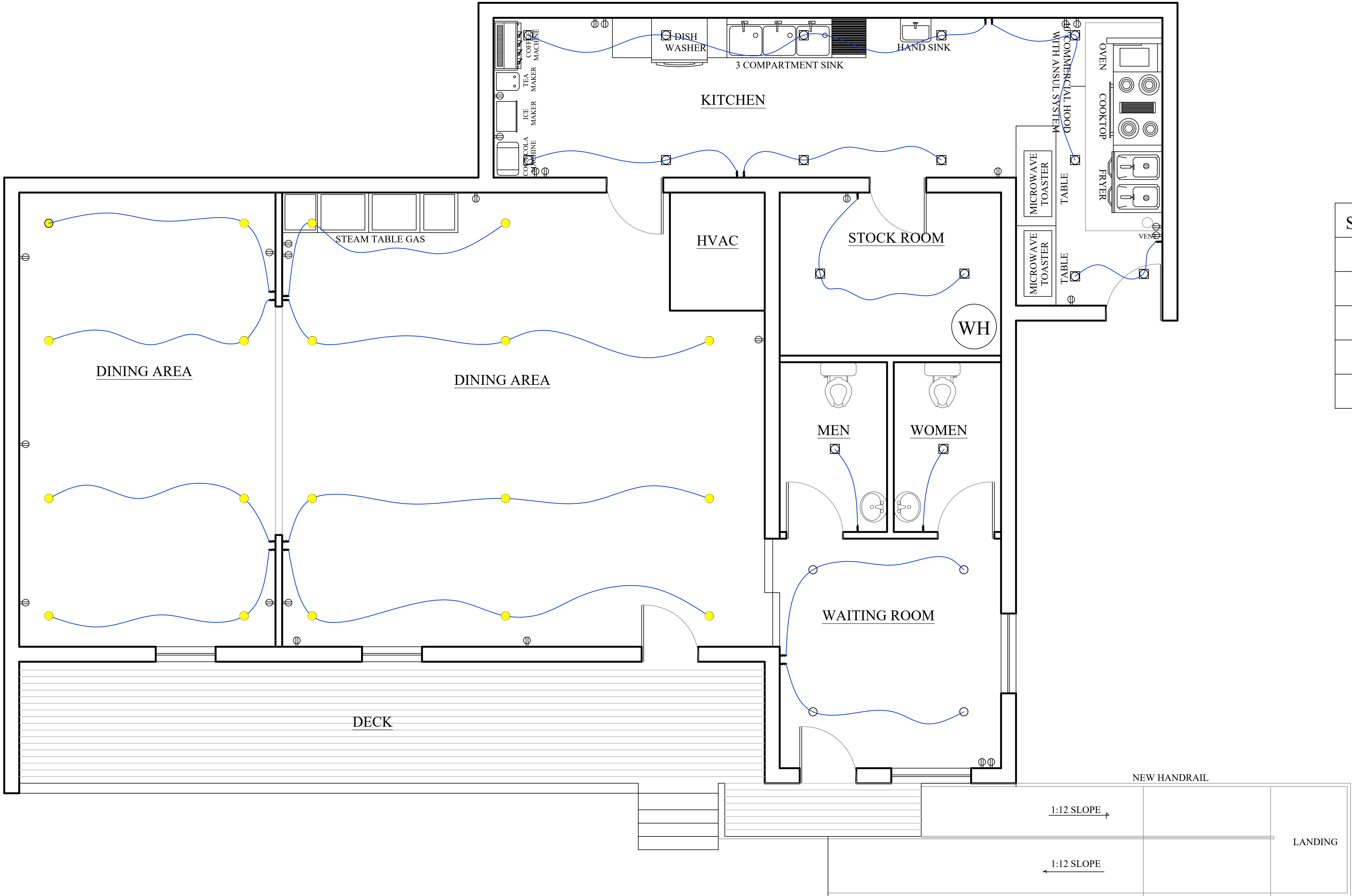
VICTORY HOMES

PROJECT TITLE

RESTAURANT PLAN FOR
STEPHANIE MOFIELD
AT 312 CEDAR ST, LEBANON, TN 37087

DATE	OCT. 2024
DESIGNED	
DRAWN	
CHECKED	

SHEET TITLE	SCALE	REF. NO
FLOOR PLAN	1:100	1



SYMBOL	DESCRIPTION
	TYP RECESSED LOW VOLTAGE LIGHT FIXTURE VAPOR PROOF
	LED LIGHTING
	TYP RECESSED LOW VOLTAGE LIGHT FIXTURE
	DOUBLE SOCKET SWITCH
	SWITCH

ELECTRICAL PLAN

Consultant:

VICTORY HOMES

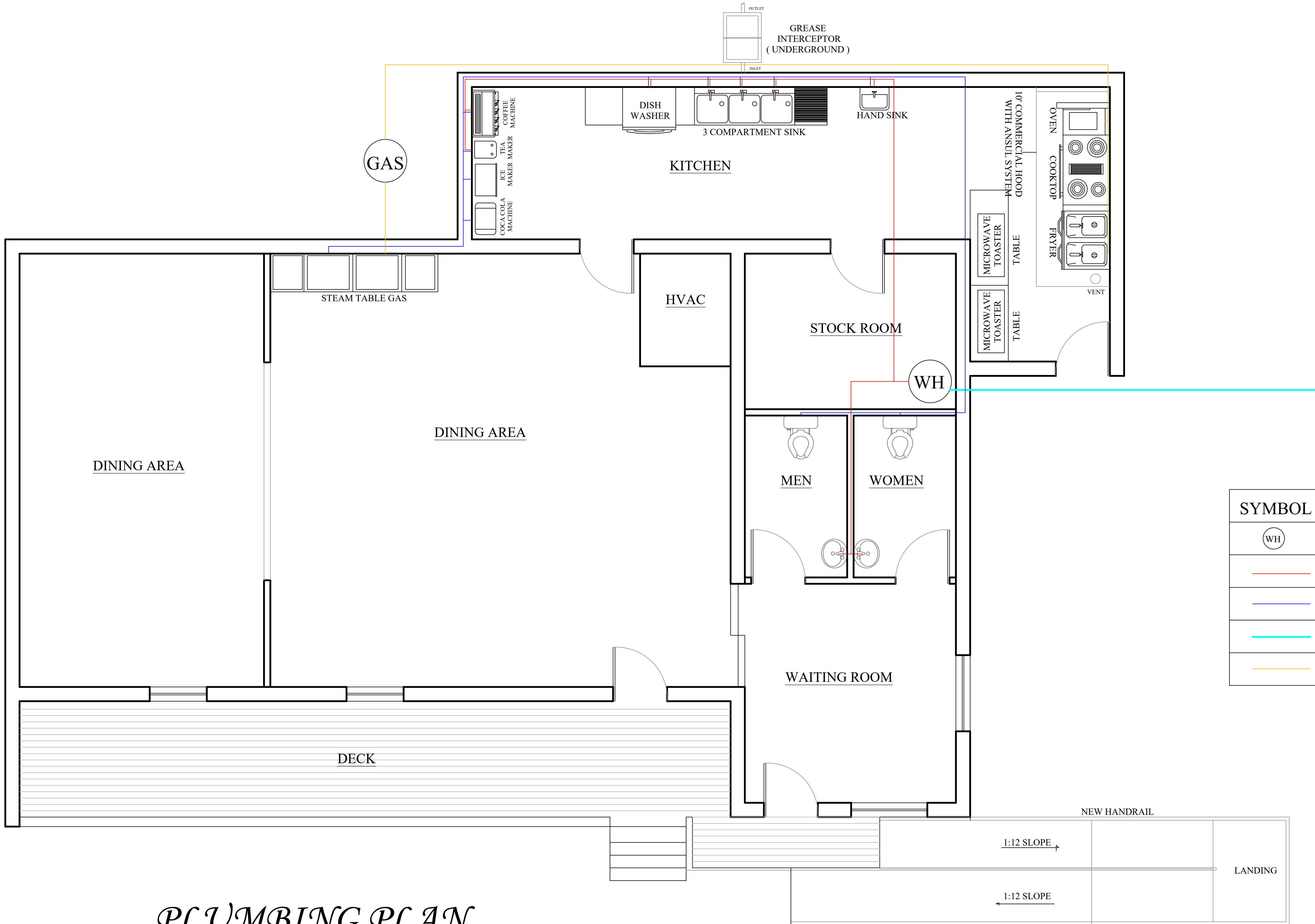
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SHEET TITLE
ELECTRICAL PLAN

SCALE
1:100

REF. NO
2



PLUMBING PLAN

Consultant:

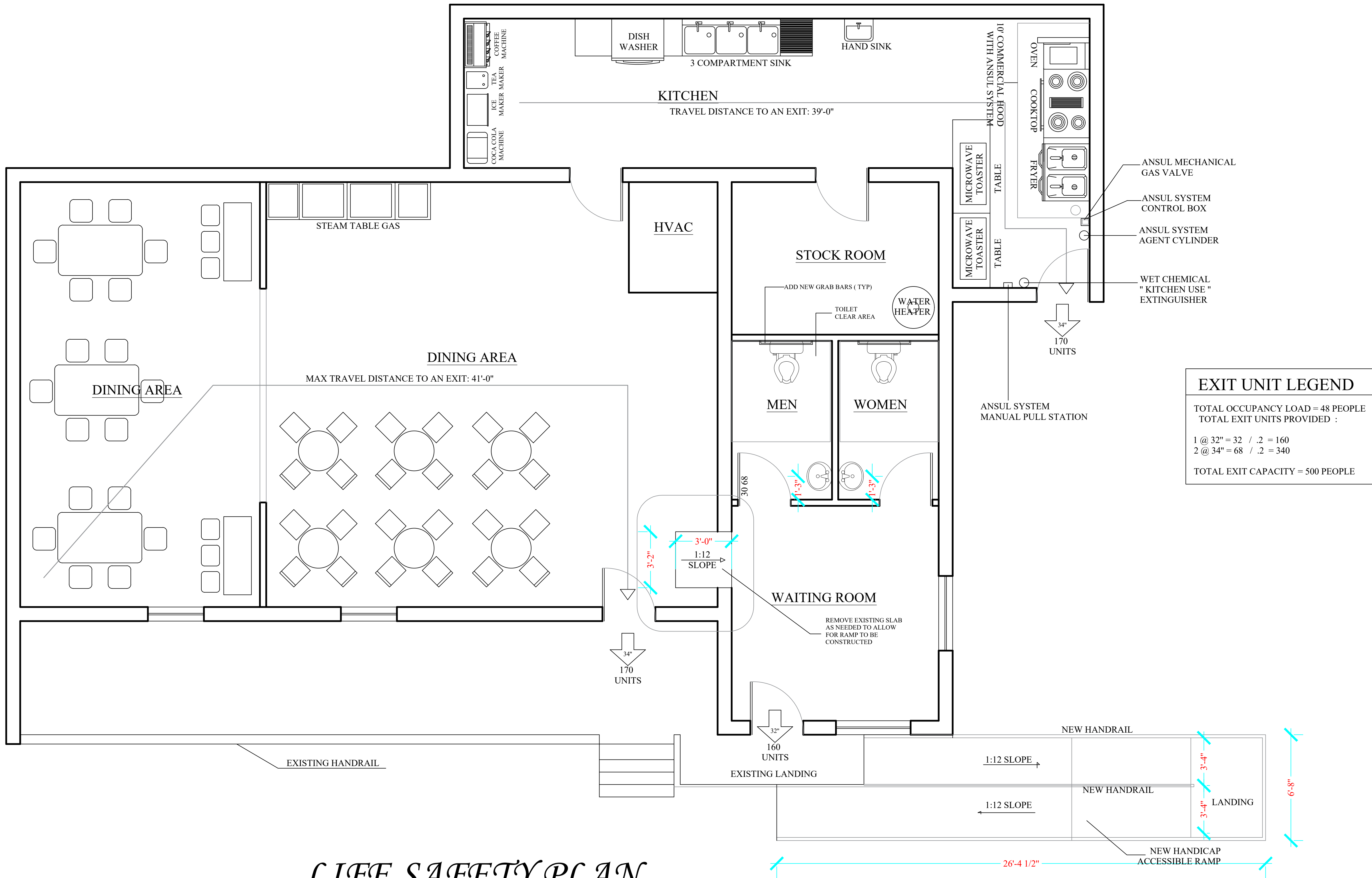
VICTORY HOMES

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SHEET TITLE	SCALE	REF. NO
PLUMBING PLAN	1:100	3



LIFE SAFETY PLAN

Consultant:

VICTORY HOMES

PROJECT TITLE

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SHEET TITLE

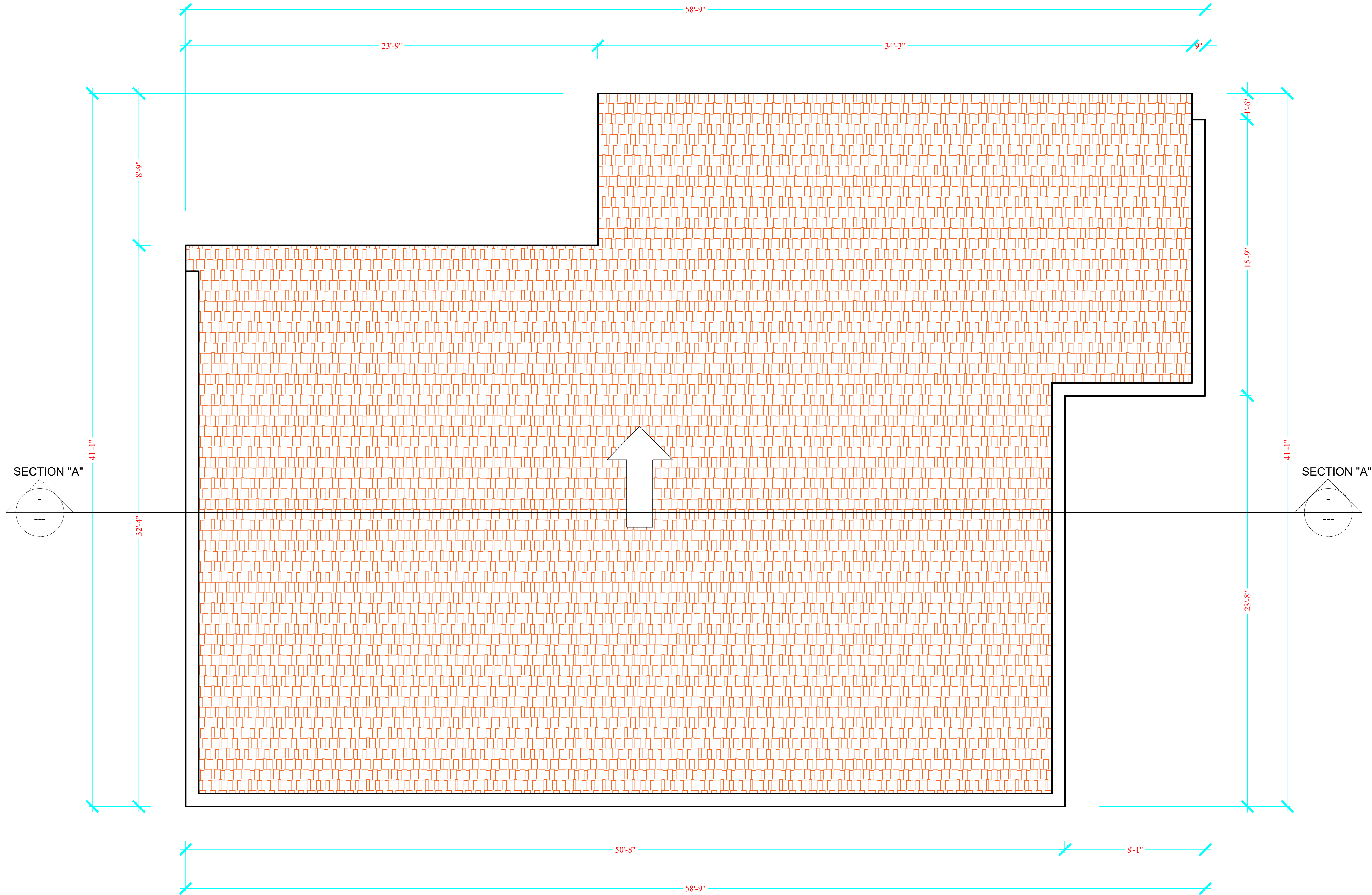
LIFE SAFETY PLAN

SCALE

1:100

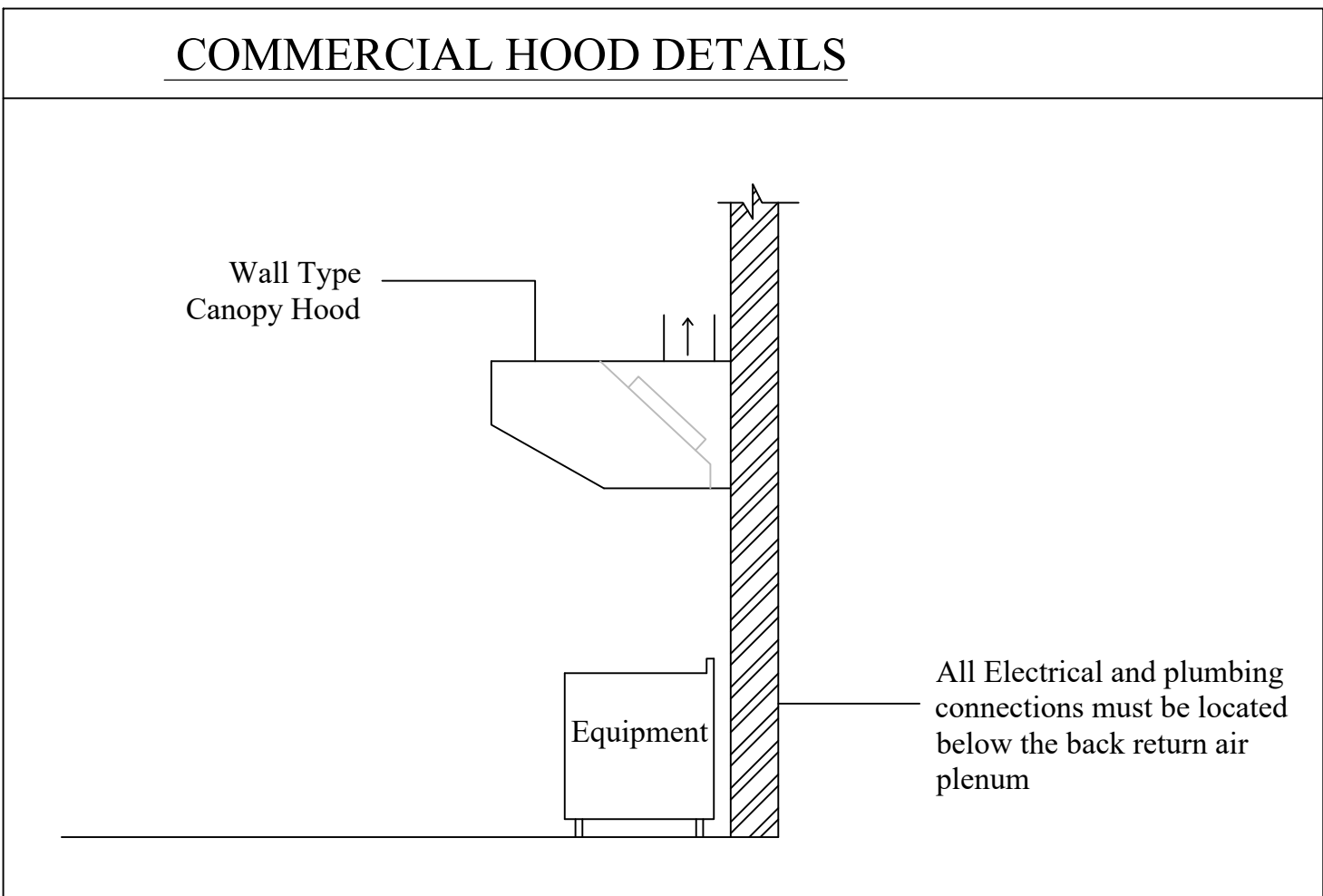
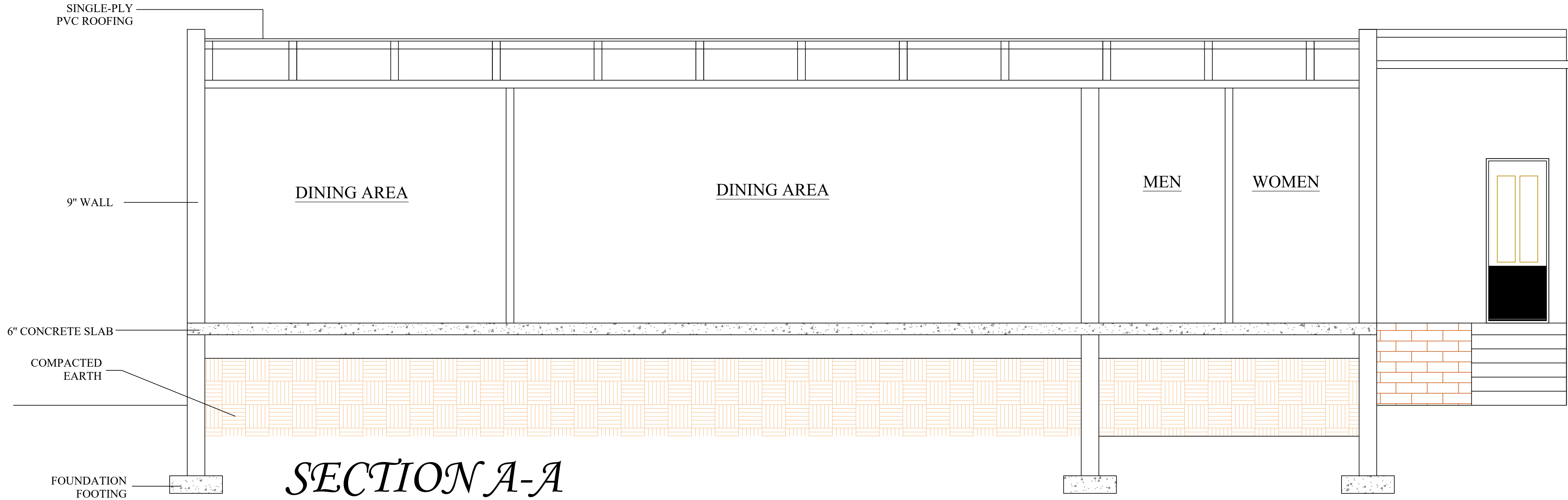
REF. NO

4



Consultant:

PROJECT ARCHITECT	<div>VICTORY HOMES</div>	PROJECT TITLE	<div>RESTAURANT PLAN FOR STEPHANIE MOFIELD AT 312 CEDAR ST, LEBANON, TN 37087</div>	DATE	OCT. 2024	SHEET TITLE		SCALE	REF. NO
				DESIGNED		ROOF PLAN		1:100	5
				DRAWN					
				CHECKED					



NOTES

- Hood Dimensions and Position:
 - * Install a 10-foot commercial exhaust hood above the cooking equipment, centrally positioned over cook top, fryer, and oven.
 - * Hood should maintain a clearance of at least 18 inches from combustible materials, as required by local code.
- Mounting Height:
 - * The bottom edge of the hood should be mounted at 6 feet 6 inches above the finished floor or as per equipment specifications.
- Ventilation and Ductwork:

Connect the hood to ventilation ducts leading to the exterior of the building. Ducts should be constructed of stainless steel or other non-combustible material.

Ensure ductwork meets a minimum slope of 1/4 inch per foot for drainage of grease-laden vapors.
- Ansul Fire Suppression System:
 - * Install the Ansul fire suppression system in accordance with manufacturer specifications and local fire safety codes.
 - * Position nozzles above cooking equipment and ensure proper coverage. The Ansul system should connect to a manual pull station near the kitchen exit.
- Grease Filters:
 - * Install baffle-style grease filters in the hood to capture grease particles. Filters should be removable for easy cleaning.
 - * Ensure filters are tilted at a minimum angle of 45 degrees to allow for effective grease collection.
- Gas Shut-Off Valve:
 - * The hood should connect to an automatic gas shut-off valve linked to the Ansul system, so gas supply is cut off in case of fire activation.
- Exhaust Fan and Make-Up Air:
 - * Include an exhaust fan rated to handle the hood's airflow requirements, based on kitchen equipment specifications.
 - * Provide a make-up air system supplying replacement air for the air exhausted, per local ventilation code.
- Compliance:
 - * Install and inspect the hood according to NFPA 96 standards and local fire and building codes. Certification of the fire suppression system should be completed post-installation.

Consultant:

VICTORY HOMES

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SHEET TITLE	SCALE	REF. NO
SECTIONS	1 : 100	6