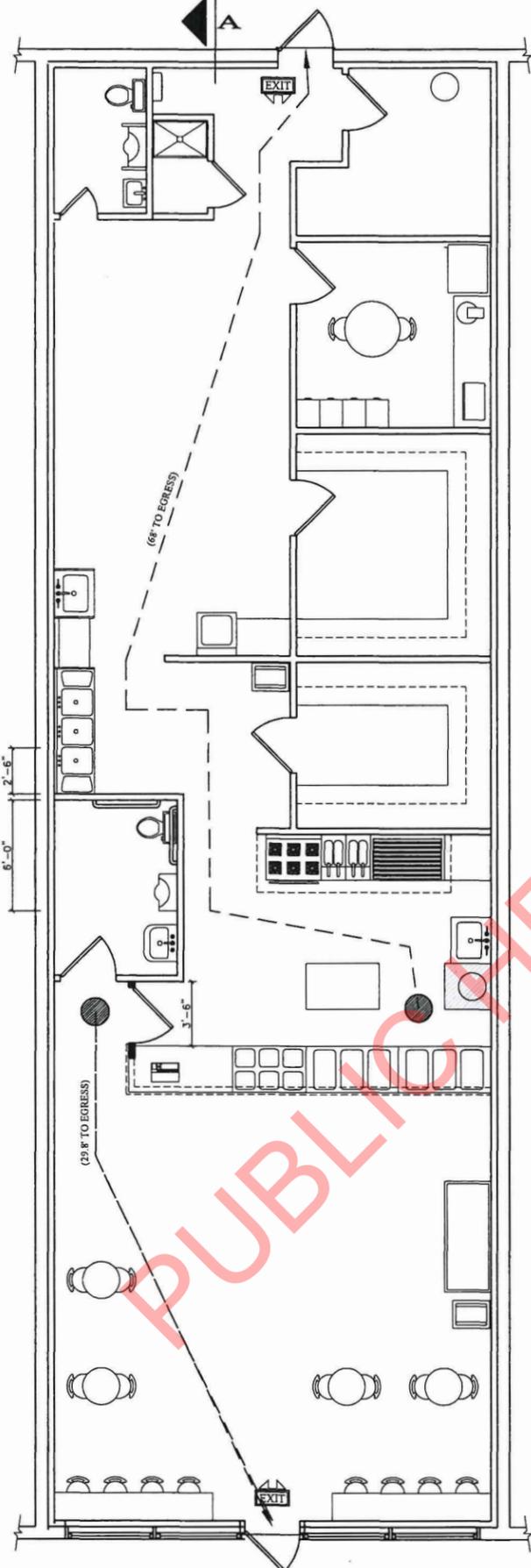
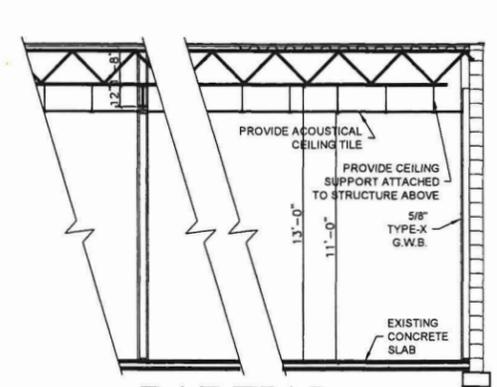


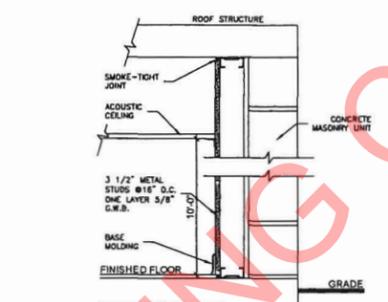
FIXTURE PLAN
(EXISTING = 1943 SQ.FT.) 1/4" = 1'-0"



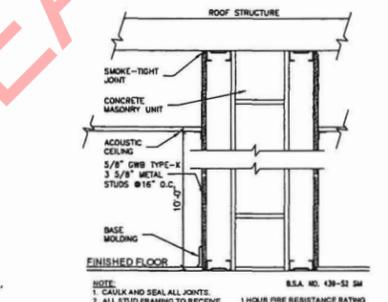
EGRESS PLAN 1/4" = 1'-0"



PARTIAL SECTION A N.T.S.



EXTERIOR WALL DETAIL N.T.S.



DEMISE WALL DETAIL N.T.S.
EXISTING

OCCUPANCY LOAD

SECTION 1004 2020 BUILDING CODE OF NYS. BUSINESS GROUP "B"

DINING AREA:	OCCUPANCY LOAD = 16
KITCHEN:	OCCUPANCY LOAD = 3
SERVING:	OCCUPANCY LOAD = 1
TOTAL SPACE:	OCCUPANCY LOAD = 20

The posted plan is subject to change. Please note that this site plan may be modified during the Town Planning Board and/or Town Board review process. Please contact the assigned planning department staff member if you have questions regarding the date and status of any posted graphics.

LEGEND

- SOLID LINE WALL DENOTES EXISTING WALLS TO REMAIN.
- DOTTED LINE WALL DENOTE EXISTING WALLS TO BE REMOVED. ADEQUATE TEMPORARY BRACING SHALL BE PROVIDED AT ALL TIMES
- SHADED WALL DENOTES PROPOSED WALLS. INTERIOR WALLS TO BE 2"x4" WOOD STUDS AT 16" O.C. WITH 1/2" GYPSUM BOARD BOTH SIDES OR TO MATCH EXISTING ADJACENT WALL AS REQUIRED. EXTERIOR WALLS TO BE 2"x4" WOOD STUDS AT 16" O.C. WITH R-15 BATT INSULATION OR MATCH EXISTING ADJACENT WALL AS REQUIRED.
- CARBON MONOXIDE DETECTOR (U.L. RATED) HARDWIRED: INSTALL A MINIMUM OF ONE CARBON MONOXIDE DETECTOR WITHIN 10 FEET OF SLEEPING AREAS AS PER IFC 915.2.3.1.2.

NOTE: TO THE BEST OF MY KNOWLEDGE, BELIEF AND PROFESSIONAL JUDGMENT, THESE PLANS AND/OR SPECIFICATIONS ARE IN COMPLIANCE WITH:

- 2020 RESIDENTIAL CODE OF NEW YORK STATE
- 2020 ENERGY CONSERVATION CODE OF NEW YORK STATE
- NFPA 70 STANDARD NATIONAL ELECTRICAL CODE

NOTE: TO THE BEST OF MY KNOWLEDGE, BELIEF AND PROFESSIONAL JUDGMENT, THESE PLANS AND/OR SPECIFICATIONS ARE IN COMPLIANCE WITH:

- 2020 NYSUC
- 2020 NYSECC
- 2020 NYSEBC

THESE PLANS HAVE BEEN PREPARED TO THE BEST OF OUR ABILITY WITH THE INFORMATION AVAILABLE TO US. DUE TO THE NATURE OF A RENOVATION/ADDITION TO AN EXISTING STRUCTURE THE ARCHITECT MUST BE NOTIFIED FOR ANY REVISIONS, STRUCTURAL MODIFICATIONS OR SUPPORT REQUIREMENTS RESULTING FROM UNFORSEEN CONDITIONS SUCH AS EXISTING COLUMNS, DUCTS, PIPING, ETC. ENCLOSED IN EXISTING WALLS, CEILINGS, ETC... G.C. TO CONTACT R.A. UPON ANY UNFORSEEN CONDITIONS ARISING.

GENERAL CONSTRUCTION NOTES

- NO WORK TO START UNTIL APPROVED PLANS ARE OBTAINED FROM THE BUILDING DEPARTMENT.
- ALL CONSTRUCTION SHALL BE PERFORMED IN A WORKMAN LIKE MANNER. ALL DIMENSIONS, CONDITIONS, AND APPLICABLE INFORMATION OF EXISTING STRUCTURE/SITE SHALL BE FIELD VERIFIED BY GENERAL CONTRACTOR.
- ANY OMISSIONS OR DISCREPANCIES OF PLANS AND/OR JOB CONDITIONS SHALL BE CLARIFIED WITH THE DESIGNER BEFORE PROCEEDING WITH THE WORK.
- NO DEVIATIONS OR CHANGES TO THE STRUCTURAL SYSTEM SHALL BE MADE UNLESS APPROVED BY THE DESIGNER.
- DO NOT SCALE DRAWINGS. WRITTEN DIMENSIONS TAKE PRECEDENCE.
- OWNER/BUILDER ARE RESPONSIBLE FOR ALL INSPECTIONS APPROVALS, CERTIFICATES, CERT. OF OCCUPANCY ON COMPLETION AND U.L. APPROVAL.
- THIS SET OF DRAWINGS ARE THE PROPERTY OF DTT DESIGNS, INC. AND SHALL NOT BE ALTERED OR BE REPRODUCED WITHOUT WRITTEN PERMISSION OF THOMAS TRIFARO.
- THE CONTRACTOR SHALL KEEP PREMISES REASONABLY CLEAN AT ALL TIMES. AT THE COMPLETION OF WORK, THE CONTRACTOR SHALL REMOVE ALL RUBBISH, WASTE MATERIALS, TOOLS, ETC. CLEAN GLASS AND LEAVE WORK BROOM CLEAN.
- THE CONTRACTOR SHALL CARRY WORKMAN'S COMPENSATION AND GENERAL LIABILITY INSURANCE. ALL SHALL COMPLY WITH STATE AND LOCAL CODES AND ORDINANCES.
- THE CONTRACTOR SHOULD FULLY GUARANTEE HIS WORK AND THE WORK OF THE SUB-CONTRACTORS FOR A PERIOD OF AT LEAST ONE YEAR AFTER COMPLETION OF PROJECT.
- CONTRACTOR TO REMOVE & RELOCATE AS REQUIRED ALL EXISTING ITEMS WHICH INTERFERES WITH NEW CONSTRUCTION IN A WORKMAN LIKE MANNER.

ELECTRICAL

- AT LEAST ONE WALL-SWITCH-CONTROLLED LIGHTING OUTLET TO BE INSTALLED TO PROVIDE ILLUMINATION ON THE EXTERIOR SIDE OF EACH OUTDOOR EGRESS DOOR HAVING GRADE LEVEL ACCESS.
- ELECTRICAL SWITCHES FOR STORAGE SPACES ARE TO BE PLACED OUTSIDE THESE SPACES AT THE POINT OF ENTRANCE AS PER E3803.4
- GFCI ARE TO BE PROVIDED AS PER E3802.

HEALTH DEPARTMENT NOTES

- SUFFICIENT COMMERCIAL REFRIGERATION EQUIPMENT TO MAINTAIN FOODS BELOW 41°F. WHERE USED, FREEZER EQUIPMENT TO HOLD FOODS BELOW 0°F AND HOT HOLDING EQUIPMENT TO MAINTAIN FOODS ABOVE 140°F. THERMOMETERS MUST BE ACCURATE TO WITHIN 2°F.
- A COMMERCIAL WATER HEATER OF SUITABLE SIZE TO MEET PEAK DEMAND AND STORAGE REQUIREMENTS. WATER HEATER SHALL SUPPLY FOOD SERVICE EQUIPMENT EXCLUSIVELY.
- A COMMERCIAL GRADE THREE COMPARTMENT SINK WITH DUAL DRAIN BOARDS, SUITABLE IN SIZE AND DEPTH FOR IMMERSION OF LARGEST KITCHEN UTENSILS. ONE DRAIN BOARD AND AN OVERHEAD DRYING RACK ARE PERMISSIBLE. INDIRECT DRAIN CONNECTIONS FOR EACH COMPARTMENT OF THIS SINK ARE REQUIRED.
- DESIGNATED HAND WASH SINKS IN CLOSE PROXIMITY (12-15 FEET), VISIBLE IN DIRECT LINE OF SIGHT, ACCESSIBLE WITH UNOBSTRUCTED ACCESS, AND AT LEAST 26" ABOVE THE FLOOR. DISPENSED SOAP AND HAND DRYING FACILITIES ARE REQUIRED. SIDE SPLASH GUARDS MAY BE REQUIRED.
- SEGREGATED AREA FOR A MOP SINK AND DRYING RACK. THIS SINK SHALL BE A MINIMUM OF THREE FEET FROM FOOD OPERATIONS OR A SEPARATING BARRIER SHALL BE INSTALLED. FLOOR-MOUNTED JANITOR SINKS ARE RECOMMENDED. IN MULTI-FLOOR ESTABLISHMENTS, A MOP SINK IS REQUIRED ON ALL FLOORS ON WHICH FOOD PREPARATION OCCURS.
- GREASE AND CONDENSATE PRODUCING EQUIPMENT SHALL BE HOODED (MIN. 6" OVERHANG) AND VENTED TO THE OUTSIDE AND PROVIDED WITH SERVICEABLE GREASE FILTERS. OVENS SHALL BE HEAT VENTED.
- SUFFICIENT VENTILATION TO KEEP ALL ROOMS FREE OF EXCESSIVE HEAT, STEAM, ODORS, AND FUMES. SUFFOLK COUNTY LAW REQUIRES ALL FOOD SERVICE ESTABLISHMENTS AND TAVERNS TO BE SMOKE-FREE.
- TOILET FACILITIES SHALL BE EASILY ACCESSIBLE FROM THE INTERIOR OF THE ESTABLISHMENT. TOILETS SHALL BE PROVIDED TO PATRONS WHERE ON-PREMISES FOOD CONSUMPTION IS PROVIDED. PATRONS MAY NOT GAIN ACCESS TO TOILETS BY PASSING THROUGH FOOD PREPARATION, FOOD STORAGE, OR UTENSIL WASHING AREAS. TOILETS MUST BE MECHANICALLY VENTED. HAVE SINKS WITH MIXING VALVES, DISPENSED SOAP, HAND DRYING FACILITIES AND SELF-CLOSING DOORS.
- (NOTE: IT WOULD BE ADVISABLE TO PLAN FOR PATRON TOILET(S) IF CONSIDERING APPLYING FOR FUTURE ON-PREMISE FOOD CONSUMPTION.)
- LIGHTING IN FOOD SERVICE, PREPARATION, AND STORAGE AREAS SHALL BE SHATTER-PROOF OR SUITABLY SHIELDED AGAINST BREAKAGE.
- ADEQUATE STORAGE AREAS FOR TABLEWARE, UTENSILS, DRY AND CANNED FOOD, PAPER PRODUCTS, SINGLE-SERVICE ITEMS, BEVERAGES, AND CLEANSERS SHALL BE PROVIDED AND CLEARLY LABELED ON PLANS. STORAGE SHALL BE A MINIMUM OF 6" OFF THE FLOOR. NO STORAGE (OR ANY FOOD PREPARATION) IS ALLOWED UNDER EXPOSED WASTE OR DRAIN LINES.
- FLOORS IN FOOD PREP, FOOD STORAGE, AND TOILET AREAS SHALL BE SMOOTH, DURABLE, AND EASILY CLEANABLE. FLOOR TO WALL JOINTS ARE TO BE COVERED. FLOOR DRAINS MAY BE NECESSARY IN AREAS SUBJECTED TO FLOOD CLEANING OR LIQUID WASTES. WALLS SHALL BE EASILY CLEANABLE, NON-ABSORBENT, LIGHT-COLORED AND HAVE NO OPEN CRACKS. CEILINGS SHALL BE FINISHED SO AS TO PROVIDE A NON-ABSORBENT, EASILY CLEANABLE SURFACE.
- ESTABLISHMENT SHALL BE CONSTRUCTED TO BE INSECT AND RODENT-PROOF.
- EXTERIOR GARBAGE STORAGE AREAS SHALL HAVE A SMOOTH CONCRETE, ASPHALT, OR SIMILAR SURFACE AND MUST BE SHOWN ON THE PLANS.
- FOOD SERVICE EQUIPMENT SHALL MEET NATIONAL SANITATION FOUNDATION (NSF) STANDARDS OR SIMILAR. SHALL BE INSTALLED TO FACILITATE CLEANING. FLOOR-MOUNTED EQUIPMENT SHALL BE INSTALLED TO ALLOW FOR ADEQUATE AISLES AND WORKING SPACES. SURFACES OF WORK TABLES, SHELVES, ETC. SHALL BE SMOOTH, DURABLE, AND EASILY CLEANABLE.
- DISPLAYED FOOD SHALL BE PROTECTED AGAINST CONTAMINATION BY THE INSTALLATION OF COUNTER PROTECTION DEVICES, CABINETS, DISPLAY CASES, OR SIMILAR PROTECTIVE EQUIPMENT. SPECIALLY PIZZAS, CALZONES, AND ANY OTHER POTENTIALLY HAZARDOUS DISPLAYED FOOD REQUIRE DISPLAY REFRIGERATION.
- DRAINS FROM REFRIGERATORS, COOKING KETTLES, HOT AND COLD FOOD TABLES, FOOD PREPARATION SINKS, DIPPER WELLS, STEAM TABLES, SODA TOWER DRAINS, OR SIMILAR EQUIPMENT SHALL BE INDIRECTLY (AIR GAP) CONNECTED TO WASTE LINES (SEE RISER DIAGRAM).
- WATER SUPPLY AND EQUIPMENT CONNECTED THERETO SHALL BE INSTALLED IN A MANNER AS TO PRECLUDE THE POSSIBILITY OF BACK-FLOW. CARBONATED BEVERAGE DISPENSERS CONNECTED TO THE WATER SUPPLY SHALL HAVE A VENTED DOUBLE-CHECK VALVE ON THE WATER INLET SIDE OF THE CARBONATING CANISTER.
- ADEQUATE FACILITIES MUST BE PROVIDED FOR STORAGE OF EMPLOYEES' CLOTHING AND BELONGINGS, WHERE EMPLOYEES CHANGE CLOTHES WITHIN THE ESTABLISHMENT. DESIGNATED DRESSING AREAS SHALL BE LOCATED OUTSIDE THE FOOD PREP, STORAGE, AND SERVICE AREAS. PROVIDE THE NUMBER OF EMPLOYEES PER SHIFT.
- THE SOLID WASTE DISPOSAL SYSTEM SHALL MEET THE REQUIREMENTS OF THE OFFICE OF WASTEWATER MANAGEMENT.
- THERE SHALL BE NO ACCESS BY THE PUBLIC TO FOOD/BEVERAGE PREPARATION, FOOD/BEVERAGE STORAGE, OR WAREWASHING AREAS.

VL
ARCHITECTURE & CONSULTING
VINCENT LUCARELLI A.I.A.
9 KIRKLAND DRIVE
GREENLAWN, N.Y. 11740
631-567-1307

DTT DESIGN
BY TOM TRIFARO, INC.
631-567-1307
1165 BROADWAY AVE.
HOLBROOK, N.Y. 11741

TRIFARO@DTTDESIGNS.COM

REVISION

NO.	DESCRIPTION	DATE
01	REVISED AS PER PLANS EXAMINER'S COMMENTS DATED 8/23/25	8/12/25

DATE 1/16/25

SCALE AS NOTED

DRAWN BY I.G.

CHECKED BY V.L.

PROJECT NAME

SINGH
1219 SUNRISE HIGHWAY
BAY SHORE,
N.Y. 11706



SHEET TITLE
FLOOR PLANS

JOB NUMBER
2025-06

SHEET NUMBER
2 OF 4