

## GENERAL NOTES AND SPECIFICATIONS

- GENERALLY ALL WORK TO BE CARRIED OUT IN A\ WORKMANLIKE MANNER MUST COMPY WITH THE BCA CODE OF AUSTRALIA AND OR ANY AMENDEMNTS.THERE TO AND REQUIREMENTS OF LEGALLY CONSTITUTED AUTHORITIES FOR LOCAL GOVERNMENT AND OR SEVICES MUST BE COMPLIED WITH THE BUILDER TO COMPLY WITH NATIONAL FOOD CODES OF AUSTRALIA
- THE KITCHEN AND PREPARATION FLOOR TO BE COVERED WITH VERTRIFIED CERAMIC NON SLIP TILES AND FINISHED WITH A\SMOOTH SURFACE \ GRADED AND DRAINED TO THE EXISTING FLOOR WASTE.THE
- INTERSECTIONS OF BOTH THE WALLS AND FLOOR TO HAVE A\ 25 o\ FIXED COVING TILE OR SIMILAR
- CERAMIC TILES OR STAINLESS STEEL TO BE INSTALLED A\ MINIMUM OF 450MM ABOVE THRE HANDBASINS \ AND SINKS
- REFRIGERATION EQUIPMENT TO BE IN ONE PIECE WITH CONTINUOUS TOP OF C.WHICH MAY)
- ALLOW LIQUIDS OR FOOD PARTICLES TO COLLECT IN THERE EQUIPMENT AND BENCHES FREE STANDING TO HAVE A\ MINIMUM 150MM HIGH LEGS AND TO BE SEALED ON TO THE WALLS TO PREVENT THE HARBOURAGE
- ALL SINKS AND HANDBASINS TO BE PROVIDED WITH HOT AND COLD WATER
- ALL PLUMBING AND DRAINAGE SYSTEMS TO BE PROVIDED TO ALL FITTINGSAND FROM GREASE TRAPS IN ACCORDANCE AND REQUIREMENTS OF THE SYDNEY WATER AND VOR LOCAL \ AUTHORITIES
- ALL ELECTRICAL INSTALLATIONS IN ACCORDANCE WITH THE S.A.A. RULES AND REQUIREMENTS \ OF THE LOCAL SUPPLY AUTHORITY
- ALL WORKBENCHES TO BE LINED WITH STAINLESS STEEL AND BE FREE OF ANY CRACKS WHERE INSECTS OR VERMINS CAN HARBOUR FROM, THE BENCHTOPS TO BE SUPPORTED BY METAL BRACKETS, WITH A\ MINIMUM OF 150MM HIGH STAINLESS STEEL LEGS, OR A\ MINIMUM OF 75MM HIGH CONCRETE PLINTH.
- ALL WALL AREAS TO HAVE WASHABLE CERAMIC TILES FIXED

## Q-INTERNAL COUNTER TO MANUFACTURTERS DETAIL

- ALL INTERNAL AND REMOVABLE FITTINGS BY OWNERS
- O EXISTING \ ALUMINIUM WINDOW FRAMES TO BE KEPT AS IS
- O PAINT AND MAKE GOOD TO INTERNAL WALLS THOUGHOUT
- NON SLIP FLOOR TILES THROUGHOUT THE RETAIL AND WORKING \ AREA
- MAKE GOOD TO ALL CERAMICE COVINGS ON THE FLOOR THROUGHOUT AND HAVE 25MM COVING THROUGHOUT THE INTERNAL WALLS
- O NEW 10MM THICK GYPSIUM TO BE FIXED TO CEILINGS LOCATED IN THE RETAIL DISPLAY, STORE ROOM AND DISPLAY AREA ONLY
- O STANDARD FLOURESCENTA OR ENERGY EFFICEINT LIGHTING TO BE ABUTTING LAND ALIGNING TO LEACE THE UNDERSIDE OF CEILING =
- Q\_ ALL HAND BASINS AND SINGLE \ BOWL STAINLESS STEEL SINKS, AND CLEANERS SINKS ARE TO BE FITTTED WITH A\ SINGLE HOT AND COLD TAP MIXTURE
- grease arrestors shall not be located in area where food, equipment or packaging materials are handled or stored

Access to grease arrestors for emptying shall not be through areas where open food is handled or stored or where food contact equipments and packaging materials

- commercial garbage bins to be located on paved or impervious materials and graded and drained to a waste disposal system in accordance with the requirements of the relevant regulatory authourity
- provide a hose tap connected existing 230 brick party wall throughout and
- security camera installed to external walls and internal for security purposes
- split system air conditions to be wall mounted ,NO, mechanical air conditioning ducts in the building

AMENDMENTS

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BUILDER MUST VERIFY ALL DIMENSIONS ON SITE BEFORE ANY WORK FIGURED DIMENSIONS TO BE USED IN PREFFERENCE TO THOSE SCALED