

GENERAL NOTES AND SPECIFICATIONS

- GENERALLY ALL WORK TO BE CARRIED OUT IN A WORKMANLIKE MANNER, MUST COMPLY WITH THE BCA CODE OF AUSTRALIA AND OR ANY AMENDMENTS, THERE TO AND REQUIREMENTS OF LEGALLY CONSTITUTED AUTHORITIES FOR LOCAL GOVERNMENT AND OR SERVICES, MUST BE COMPLIED WITH THE BUILDER TO COMPLY WITH NATIONAL FOOD CODES OF AUSTRALIA.
- THE KITCHEN AND PREPARATION FLOOR TO BE COVERED WITH VERIFIED 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 25mm FIXED COVING TILE OR SIMILAR
- CERAMIC TILES OR STAINLESS STEEL TO BE INSTALLED A MINIMUM OF 450MM ABOVE THREE 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 OF VERMIN
- ALL SINKS AND HANDBASINS TO BE PROVIDED WITH HOT AND COLD WATER
- ALL PLUMBING AND DRAINAGE SYSTEMS TO BE PROVIDED TO ALL FITTINGS AND 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

- INTERNAL COUNTER TO MANUFACTURERS DETAIL
- ALL INTERNAL AND REMOVABLE FITTINGS BY OWNERS
- EXISTING ALUMINIUM WINDOW FRAMES TO BE KEPT AS IS

- PAINT AND MAKE GOOD TO INTERNAL WALLS THROUGHOUT
- NON SLIP FLOOR TILES THROUGHOUT THE RETAIL AND WORKING AREA
- MAKE GOOD TO ALL CERAMIC COVERINGS ON THE FLOOR THROUGHOUT AND HAVE 25MM COVING THROUGHOUT THE INTERNAL WALLS
- NEW 10MM THICK GYPSIUM TO BE FIXED TO CEILINGS LOCATED IN THE RETAIL DISPLAY, STORE ROOM AND DISPLAY AREA ONLY
- STANDARD FLOURESCENTA OR ENERGY EFFICIENT LIGHTING TO BE ABUTTING AND ALIGNING TO FACE THE UNDERSIDE OF CEILING
- ALL HAND BASINS AND SINGLE BOWL STAINLESS STEEL SINKS, AND CLEANERS SINKS ARE TO BE FITTED WITH A SINGLE HOT AND COLD TAP MIXTURE

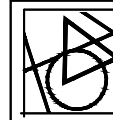
- grease arrestors shall not be located in area where food, equipment or packaging materials are handled or stored

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 are handled or stored.

- 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 authority
- provide a hose tap connected
- existing 230 brick party wall throughout and showing the neighbours boundaries
- 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

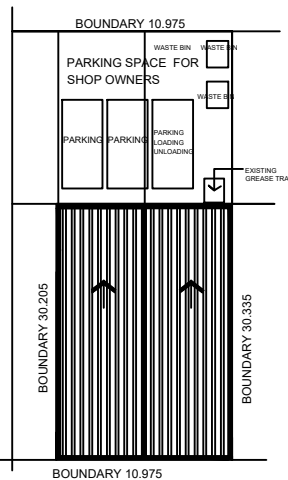
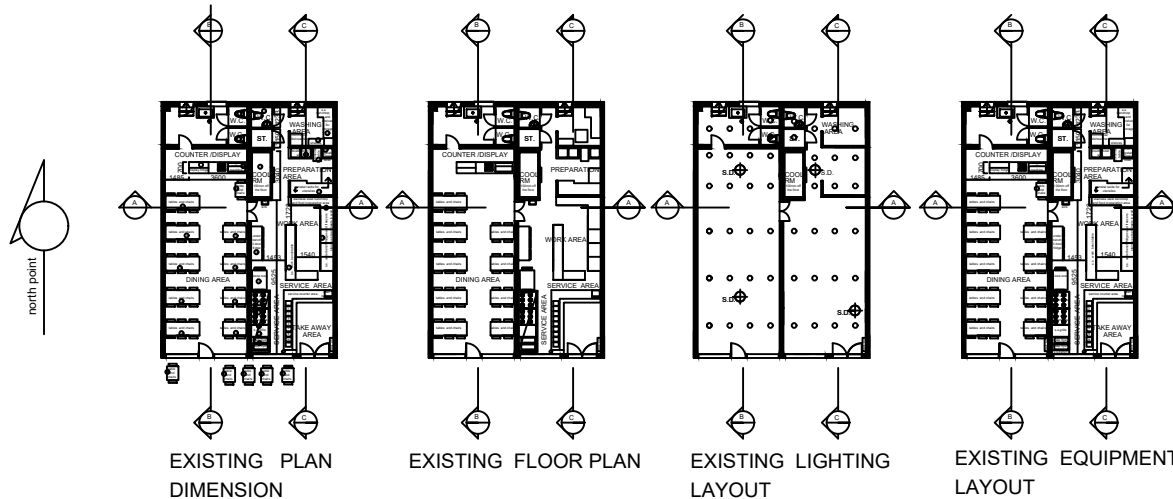
ISSUE DATE



A.J. Design and Construction P/L
john@ajdc.com.au Tel 9785 9842 Tel 0413 134 986

CLIENTS
Mr Nour Taleb
DESIGNED BY
J.B.
DATE
23/11/2023
SCALE
1:100
PROJECT:
FLOOR PLAN OF EXISTING COMMERCIAL SHOP
DRAWING No.
1/02
ADDRESS:
75 and 77 Middleton Road, Chester Hill
D.P. G & H
LOT
36497

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



NOTE AS3786 B.C.A PART 3.7.2 SMOKE DETECTOR ADDED REQUIRED

ACCESS RAMP TO A.S. 1428.1 DESIGN FOR ACCESS AND MOBILITY

- deep fryer steel bench top ①
- stainless steel benchtop and grille ②
- commercial stoves ③
- commercial exhaust ducts ④
- pizza oven ⑤
- s.s. benchtop and fridges ⑥
- cool room ⑦
- internal seating area ⑧
- disabled, male, & change rm ⑩
- female toilet ⑪

FOR CLASS 2 and 9 BUILDINGS ESSENTIAL SAFETY MEASURES TO BE INSTALLED

PLAN OF MANAGEMENT A.2.6.2 COMMUNITY SAFETY:
fire blanket required for the kitchen area to A.S. 2444 and A.S. 3504
fire extinguisher E1.6 of the B.C.A. and A.S. 2444-1995
Illuminated Exits E4.8 of BCA and AS2293
Fire Extinguisher CO2 E1.6 of BCA and AS2444-1995
Emergency Lights E4.2 of BCA and AS2293.1

EXTENDED HOURS OF OPERATIONS:
MONDAY TO THURSDAY : 2:00PM TO 12:00PM
FRIDAY AND SATURDAY : 2:00PM TO 2:00AM
SUNDAY : 2:00PM TO 11:00PM

ESSENTIAL SAFETY MEASURES TO BE INSTALLED

MEASURES	STANDARD OF PERFORMANCE	MEASURES	STANDARD OF PERFORMANCE
fire hydrant	E1.3 of B.C.A and AS2419.1	Smoke Alarms	E2.2a of B.C.A. and AS3786 or
Illuminated Exits	E4.8 of B.C.A. and AS2293	Smoke Detectors	E2.2a of BCA ND as1670
Fire Extinguisher CO2	E1.6 of B.C.A. and AS2444 - 1995	Fire Hose Reels	E1.4 of B.C.A and AS2441
Emergency Lights	E4.2 of B.C.A. and AS2293.1	Fire Blanket	AS2444 and AS3504

PARKING SPACE FOR VISITORS

EXISTING OFF STREET CARPARKING TO SHOPS