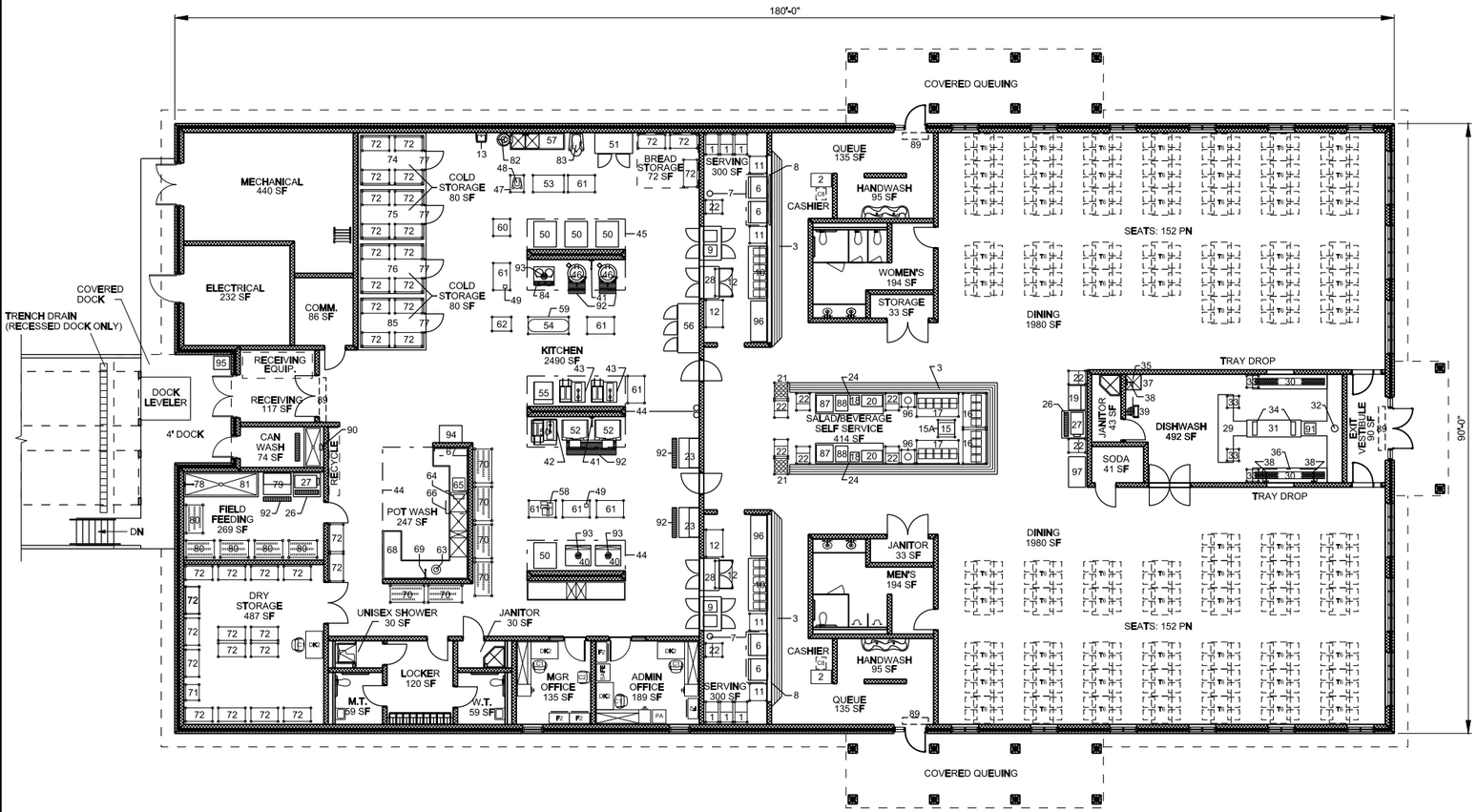


DINING FACILITY FLOOR PLAN: STANDARD

SCALE: 3/32" = 1'-0"

NOTE:
1. SEE SHEET A010B FOR EQUIPMENT SCHEDULE
2. TOTAL NUMBER OF SEATS
720 PN x 42% (CAPACITY) = 304 SEATS

GENERAL

THE STANDARD DINING FACILITY IS DESIGNED TO FEED UP TO 720 PERSONNEL BASED ON THREE 30 MINUTE FEEDING PERIODS, WITH TWO SERVING LINES OPERATING AND 95% OF THE PERSONNEL UTILIZING THE FACILITY.

CODE REQUIREMENTS

1. BUILDING SHALL BE FULLY PROTECTED THROUGHOUT BY AN AUTOMATIC SPRINKLER SYSTEM IN ACCORDANCE WITH THE LATEST NFPA DOCUMENTS AND UFC'S.

2. FIRE EXTINGUISHERS SHALL BE IN ACCORDANCE WITH NFPA 10.

3. LIFE SAFETY AND AND BUILDING CONSTRUCTION SHALL BE IN ACCORDANCE WITH NFPA 101 AND IBC.

4. USE AND OCCUPANCY CLASSIFICATION:
MIXED OCCUPANCY

IBC ASSEMBLY GROUP A,

OVERALL FLOOR PLAN REQUIREMENTS

DINING AREA

1. PROVIDE TWO SEATING AREAS TO ACCOMMODATE 152 OCCUPANTS EACH (TOTAL OCCUPANCY OF DINING FACILITY WILL BE 304 OCCUPANTS IN EACH OF THE 30 MINUTE DINING PERIODS)
2. FOR EACH SEATING AREA PROVIDE THE FOLLOWING: A QUEUE LINE, CASHIER, AND FOOD SERVICE LINE.
3. THE TWO SEATING AREAS SHALL SHARE THE FOLLOWING CENTRALLY LOCATED ITEMS: SALAD / SELF SERVICE BAR , BEVERAGE DISPENSING AREA, AND DISHWASH AREA.

LOADING DOCK

1. PROVIDE A 4'-0" HIGH LOADING DOCK WITH DOCK LEVELER.
2. ADJACENT TO THE LOADING AREA PROVIDE A CAN WASH AREA.
3. PROVIDE 4'-0" OVERHANG BEYOND EDGE OF THE DOCK.

STAFF MENS AND WOMENS TOILET ROOM (SHALL BE HANDICAP ACCESSIBLE)

MECHANICAL
1. SIZE TO ALLOW EQUIPMENT REMOVAL AND MAINTENANCE.
2. PROVIDE MECHANICAL ROOM WITH DOUBLE DOORS OPENING TO EXTERIOR.

ELECTRICAL
1. SIZE TO ALLOW EQUIPMENT REMOVAL AND MAINTENANCE.

COMM ROOM
1. PROVIDE DEDICATED INTERIOR ROOMS FOR COMMUNICATIONS EQUIPMENT.

FLOOR DRAINS
1. FLOOR DRAINS ARE REQUIRED IN THE TOILETS, JANITOR'S CLOSETS, KITCHEN, CAN WASH, POT WASH, DISHWASH, SERVING LINES, SALAD SELF SERVICE AND FIELD FEEDING.
2. FLOORS IN CAN WASH SHALL BE SLOPED TO DRAIN.
3. PROVIDE ADDITIONAL FLOOR DRAINS WHERE REQUIRED BY MECHANICAL AND KITCHEN EQUIPMENT.

BUILDING SPACES DESCRIPTION

	FINISHES				MINIMUM CEILING HEIGHT	MINIMUM STC	NOTES
	FLOOR	BASE	WALL	CEILING			
DINING AREA							
DINING	QT	QT	GWB	ACT	9'-0"	-	
QUEUE	QT	QT	CT	ACT	9'-0"	-	
CASHIER	QT	QT	CT	GWB	9'-0"	-	
SERVING	QT	QT	CT	MRC	9'-0"	-	
SALAD	QT	QT	CT	GWB	9'-0"	-	
DISHWASH	QT	QT	CT	MRC	10'-6"	-	
MENS	CT	CT	CT+GWB	GWB	8'-0"	-	48" CT + WAINSCOAT
WOMENS	CT	CT	CT+GWB	GWB	8'-0"	-	48" CT + WAINSCOAT
JANITOR'S CLOSET	QT	QT	CT	MRC	8'-0"		
KITCHEN AREA							
KITCHEN	QT	QT	CT	MRC	9'-0"	-	
COLD STORAGE	QT	CONC	CT	GWB	9'-0"	-	
DRY STORAGE	QT	QT	CT	GWB	9'-0"	-	
FIELD FEEDING	QT	QT	CT	MRC	9'-0"	-	
FIELD FEEDING	QT	QT	CT	MRC	9'-0"	-	
POT WASH	QT	QT	CT	MRC	9'-6"	-	
OFFICE	CARPET	RB	GWB	GWB	9'-0"	-	
STAFF MENS	CT	CT	CT+GWB	GWB	9'-0"	-	48" CT + WAINSCOAT
STAFF WOMENS	CT	CT	CT+GWB	GWB	9'-0"	-	48" CT + WAINSCOAT
STORAGE	QT	QT	GWB	GWB	9'-0"	-	
LOADING AREA	CONC	-	-	-	-	-	
CAN WASH	CONC	CONC	EP	MRC	8'-0"	-	NOTE 2
REMOTE BEVERAGE	QT	QT	CT	GWB	8'-0"	-	
JANITOR'S CLOSET	QT	QT	CT	MRC	8'-0"	-	
MECHANICAL	CONC	-	CMU	-	8'-0"	-	
ELECTRICAL	CONC	-	CMU	-	8'-0"	-	
COMM	CONC	-	CMU	-	8'-0"	-	
BREAD STORAGE	QT	QT	CT	MRC	9'-0"	-	

FINISH LEGEND

CONC - SEALED CONCRETE
RB - RUBBER BASE
CMU - PAINTED CMU OR CONCRETE
GWB - PAINTED GYPSUM WALL BOARD
EP - EPOXY PAINT CMU
CT - CERAMIC TILE
QT - QUARRY TILE
ACT - 2'X2' ACOUSTICAL TILE CEILING
MRC - MOISTURE RESISTANT CEILING/ FIBER REINFORCED PANEL

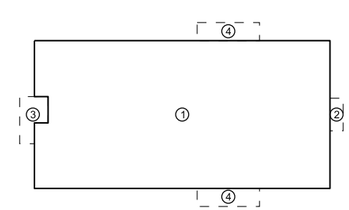
FINISH NOTE

1. ROOM FINISHES SHOWN ARE MINIMUM REQUIRED.
2. EPOXY PAINTED CMU OR CERAMIC TILE FULL HEIGHT.

AREA CALCULATIONS

FLOOR PLAN GROSS AREA CALCS

①	BUILDING AREA AT FULL VALUE:	16,067 SF
	EXTERIOR COVERED AREA AT HALF VALUE:	
②	EXIT COVERED AREA	(159 x 1/2) = 80 SF
③	LOADING DOCK	(391 x 1/2) = 196 SF
④	COVERED QUEUING	[(418 x 2) x 1/2] = 418 SF
	EXTERIOR COVERED SUBTOTAL:	694 SF
	BUILDING TOTAL GSF:	16,761 SF



GRAPHIC SCALE

8 0 8 16FT

SCALE: 3/32" = 1'-0"

US Army Corps of Engineers
Louisville District

Symbol	Description	Date	Appr.

Revisions

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Project Engineer/Architect
Date

DINING FACILITY FLOOR PLAN: STANDARD (720 PN)

DEPARTMENT OF THE ARMY
FACILITY STANDARDIZATION PROGRAM

OPERATIONAL READINESS TRAINING COMPLEX STANDARD DESIGN

SHEET REFERENCE NUMBER:
ORTC-A010
SHEET 16 OF 31

CORRECTED FINAL

DATE: 08-SEP-2009 17:12
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ITEM	LOG CLASS	QUANTITY	KITCHEN EQUIPMENT ITEM DESCRIPTION	MANUFACTURER	MODEL NUMBER	SIZE (inches;approximate) WIDTH	DEPTH	HEIGHT	UTILITY INFORMATION
1	G	6	DISPENSER, TRAY	SERVOLIFT		37	27	69	
2	G	2	HEAD COUNT STATION	FRESHWATER-ROBINSON	PART OF INTERIOR DESIGN	36	24	31	
3	C	3	COUNTER TOP W/ TRAY SLIDE	SEE DRAWING	CUSTOM MADE	11	18	4	
4	G	2	DISPENSER, BREAD			29	23	27	
5	G	2	DISPENSER, BUTTER			13	12	15	
6	C	4	GRIDDLE SELF HEATING W/ STAND	VULCAN	936A	38	34	40	
7	C	2	HOOD, EXHAUST	AVTEC	CUSTOM MADE	94	42	28	
8	C	2	SPLASH SHEILD	SEE DRAWING	CUSTOM MADE	90	1	18	
9	C	2	REFRIGERATOR, PASS THRU, 45 CU FT.	TRAULSEN	RHT232-N-PUT	60	38	85	
10	C	2	TABLE, HOT FOOD MOBILE	PIPER PRODUCTS	R6HF W/LIGHT, DRAINS, PROTECTOR	78	34	36	
11	G	6	TABLE, FOOD PREPARATION	TABCO	VSS-300	30	30	36	
12	G	6	TABLE, FOOD PREPARATION	TABCO	VSS-304	48	30	36	
14	G	2	TOASTER , CONVEYOR	HATCO	TQ 804	19	26	18	
15/15A	G	1	CABINET, STORAGE PASTRY/DOLLY	SERVOLIFT	EC721826-40	21	29	11	
16	C	2	COLD/HOT FOOD COUNTER	PIPER PRODUCTS	R3H2CM W/ LIGHT,PROTECTOR	74	30	36	
17	C	2	COLD FOOD COUNTER	PIPER PRODUCTS	R5-CM W/ LIGHT AND SNEEZE GUARD	74	30	36	
18	G	2	DISPENSER, JUICE	JET SPRAY	JT 20	16	16	27	
19	C	2	ICE CREAM MAKER, SOFT SERVE	TAYLOR	754	43	30	60	
20	G	2	DISPENSER, MILK	SILVER KING	SKE IMP	37	20	41	
21	G	2	RACK, CYLINDER FLATWARE	SERVOLIFT	715-2-A15	24	28	48	
22	G	10	DISPENSER, GLASS & CUP	SERVOLIFT	ACCA-5T	24	30	36	
23	C	2	ICE MAKING MACHINE	MANITOWOC	Q SERIES 600 W/S570 BIN	53	36	96	
24	C	2	BEVERAGE COUNTER	SEE DRAWING	CUSTOM MADE	120	36	34	
26	C	2	STAND, DRINK HOT W/DRAIN	SEE DRAWING	CUSTOM MADE	W	42	42	
27	C	2	COFFE URN	AMERICAN METAL	URN 7446	43	22	40	
28	C	2	CABINET, FOODWARMING PASS-THRU, TWO COMPARTMENT	VICTORY	HS20-7	56	34	29	
29	C	1	DISHTABLE CLEAN	SEE DRAWING	CUSTOM MADE	W	26	37	
30	C	1	DISHTABLE, SOILED W/SCRAP TROUGH	SEE DRAWING	CUSTOM MADE	W	26	37	
31	C	1	DISHWASHING MACHINE	JACKSON	AJ-100	96	30	57	
32	C	1	GARBAGE DISPOSER	SALVAJOR	750	NOMINAL			
33	G	4	DOLLY, FOOD HANDLING	SERVOLIFT	750-1	21	21	40	
34	C	1	DUCT SET	SEE DRAWING	CUSTOM MADE	NOMINAL			
35	C	1	SHELF, WALL MOUNTED	SEE DRAWING	CUSTOM MADE	72	13		
36	C	1	SHELF, DISH RACK	SEE DRAWING	CUSTOM MADE	W	D	H	
37	C	1	SINK, SERVICE	TABCO	94-41-24	28	28	44	
38	C	2	PRE-RINSE SPRAY ASSEMBLY	T&S BRASS	B-0113 W/BRACKET	8	D	72	
39	G	1	CLEANING AND SANITIZEING MACHINE	SAGE	SM-0601-03R	28	18	31	
40	C	2	COOKER, STEAM VERTICAL W/ FLOOR DRAIN	VULCAN	VS 3616 F12G-F36	45	36	57	
41	C	1	FAUCET ASSEMBLY	T&S BRASS	B 0186	8	D	60	
42	G	1	FILITER, COOKING GREASE	VULCAN	MF 50 MOBILE FILTER	24	36	36	
43	C	2	DEEP FAT FRYER	VULCAN	TK 65	21	39	37	
44	C	3	HOOD, EXHAUST	AVTEC	CUSTOM MADE	W	D	H	
45	C	1	HOOD, EXHAUST	AVTEC	CUSTOM MADE	W	54	32	
46	C	2	KETTLE, STEAM JACKETED 40 GAL W/ FLOOR TROUGH	VULCAN	GL-40	36	30	37	
47	G	1	TABLE, MIXING MACHINE	TABCO	SAG-MT-302	30	24	24	
48	G	1	MIXING MACHINE	HOBART	A 200	20	22	32	
49	G	2	OPENER, CAN	EDLUND	201	6	8	14	
50	C	4	OVEN, BAKING AND ROASTING	VULCAN	VC 66 G	40	39	78	
51	C	1	RAPID THAW, ROLL IN REFRIGERATOR W/RACK	VICTORY	TRIS-2D-S7	67	36	84	
52	C	2	PAN, FRYING AND BRAISING W/ FLOOR TROUGH	VULCAN	VG 40	59	37	38	
53	G	1	RACK, STORAGE MIXER	METRO	PR 48 ES	55	30	66	
54	G	1	RACK, UTINSIL	SERVOLIFT	1005-A	72	22	72	
55	C	1	RANGE	VULCAN	GH 60	36	38	36	
56	C	1	REFRIGERATOR, 65 CU. FT.	TRAULSEN	RHT33T-WUT	87	38	85	
57	C	1	SINK, VEGETABLE	SEE DRAWING	CUSTOM MADE	96	30	44	
58	G	1	MEAT SLICING MACHINE	HOBART	2712	24	27	30	
59	G	1	TABLE, FOOD PREPARATION	TABCO	VSS 306	72	30	34	
60	G	1	TABLE, FOOD PREPARATION	TABCO	VSS 300	30	30	36	
61	G	8	TABLE, FOOD PREPARATION	TABCO	VSS 304	48	30	36	
62	G	1	CABINET, DOUGH PROOFING	CRES-COR	121-1816B	25	34	78	
63	C	1	GARBAGE DISPOSAL	SALVAJOR	750	NOMINAL			
64	C	1	HEATER, BOOSTER 9KW	HATCO	3CS-9	8	18	13	
65	C	1	HEATER, BOOSTER 15KW	HATCO	S-15	23	22	32	
66	C	1	HOOD, EXHAUST CONDENSATE	SEE DRAWING	CUSTOM MADE	D	36	18	
67	C	1	SHELF, WALL MOUNTED	SEE DRAWING	CUSTOM MADE	W	13	4	
68	C	1	SINK, POT AND PAN	SEE DRAWING	CUSTOM MADE	W	D	H	
69	C	1	SPRAY, PRERINSE ASSEMBLY	T&S BRASS	B 0113	4	D	60	
70	G	5	TRUCK, HAND SHELF	METRO	PR 48 ES	60	30	62	
71	G	1	SCALE, MOBILE	HOBART	HOB 15	24	28	52	
72	G	26	SHELVING, MOBILE	METRO	2436NS / 54PS	48	24	80	
73	G	1	TRUCK, HAND PLATFORM	LOCKWOOD	PPT 244B	48	24	14	
74	C	1	FREEZER, WALKIN	W.A. BROWN	SEE DRAWING	96	120	102	
75	C	1	REFRIGERATOR, WALK-IN VEGETABLE	W.A. BROWN	SEE DRAWING	96	120	102	
76	C	1	REFRIGERATOR, WALK-IN VEGETABLE	W.A. BROWN	SEE DRAWING	96	120	102	
77	C	3	DOORWAY CLOSURES	CURTAIN INDUSTRIES	M200-4796	W	D	H	
78	C	1	HOOSE STATION, FAUCET	T&S BRASS	B 1408	12	9	10	
79	C	1	ICE MAKING MACHINE	MANITOWOC	Q SERIES 600 W/S570 BIN	49	38	96	
80	G	5	TRUCK, HAND SHELF	METRO	PR 48 ES	50	30	62	
81	C	1	RACK, STORAGE	SEE DRAWING	CUSTOM MADE	W	39	17	
82	C	1	VEGETABLE PEELING MACHINE	HOBART	6460 W/FD DISPOSER 750	24	28	60	
83	C	1	MIXING MACHINE	HOBART	H-600	28	40	60	
84	C	1	KETTLE, STEAM JACKETED, TWIN 5 GAL W/FLOOR DRAIN	VULCAN	2T20 36 G	36	34	54	
85	C	1	WALK-IN REFRIGERATOR	W.A. BROWN	CUSTOM MADE	96	120	102	
86	C	1	FAUCET ASSEMBLY	T&S BRASS	B-0186	9	D	50	
87	C	2	ICE DISPENSER (COUNTER MOUNTED)						
88	V	2	CARBONATED BEVERAGE DISPENSER						
89	C	4	AIR CURTAIN MACHINE		SIZE FOR DOOR				
90	C	1	HOSE WAAHING STATION	T&S BRASS					
91	C	1	BOOSTER HEATER 54KW	HATCO					
92	C	4	GRATED FLOOR TROUGH			30	30		
93	C	3	FLOOR DRAIN UNDER EQUIPMENT						
94	G	1	CENTRAL PRESSURE WASH SYSTEM						
95	G	1	MOP DRYING RACK						

GENERAL NOTES

1. PROVIDE FLOOR DRAINS IN ACCORDANCE WITH TI 800-01

LEGEND

C - CONTRACTOR FURNISHED, CONTRACTOR INSTALLED
G - GOVERNMENT FURNISHED, GOVERNMENT INSTALLED
V - LEASED

US Army Corps of Engineers
Louisville District

Revisions

Symbol	Description	Date	Appr.

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DINING FACILITY EQUIPMENT SCHEDULE

DEPARTMENT OF THE ARMY FACILITY STANDARDIZATION PROGRAM
OPERATIONAL READINESS TRAINING COMPLEX STANDARD DESIGN

SHEET REFERENCE NUMBER:
ORTC-A010B
SHEET 18 OF 31

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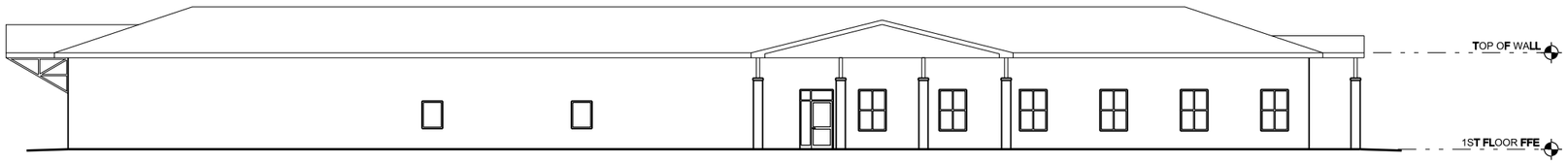

DINING FACILITY ELEVATION (1 / A010)
SCALE: 3/32" = 1'-0"

DINING FACILITY ELEVATION (2 / A010)
SCALE: 3/32" = 1'-0"

ELEVATION DESIGN OBJECTIVES

THE EXTERIOR ELEVATIONS ARE AN EXAMPLE OF SUGGESTED MASSING AND DO NOT MANDATE A PARTICULAR ARCHITECTURAL THEME OR THE USE OF ANY SPECIFIC MATERIALS. THE SELECTION OF MATERIALS FOR THE EXTERIOR ENVELOPE SHOULD BE GUIDED BY LOCAL CLIMATIC AND GEOGRAPHIC CONDITIONS, LOCAL CONSTRUCTION PRACTICES, AVAILABILITY OF CONSTRUCTION MATERIALS AND OTHER ECONOMIC CONSIDERATIONS. THE EXTERIOR ENVELOPE MUST BE ANALYZED TO ASSURE CONFORMANCE WITH THE INSTALLATION ARCHITECTURAL THEME AS DESCRIBED IN THE INSTALLATION DESIGN GUIDE AND OTHER DESIGN REQUIREMENTS.

THE INTENT IS TO ALLOW DESIGNERS THE MAXIMUM DEGREE OF FLEXIBILITY IN AESTHETIC DESIGN WHILE MANDATING FUNCTIONAL REQUIREMENTS FOR THE BUILDING LAYOUT. THE PRIMARY CONSIDERATION IS TO PROVIDE THERMAL PROTECTION ALONG WITH DURABLE INTERIOR AND EXTERIOR WALL SURFACES WITH APPROPRIATE AESTHETIC QUALITIES IN ORDER TO CREATE SUSTAINABLE AND FUNCTIONAL ARCHITECTURE. ROOF CONSTRUCTION SHALL BE TRUSSES WITH SHINGLES AND A MINIMUM 4:12 SLOPE. WINDOWS SHALL BE ALUMINUM AND GLAZED WITH 1" INSULATED, LAMINATED GLASS TO MEET FORCE PROTECTION REQUIREMENTS. WINDOWS SHALL BE SINGLE HUNG.

GRAPHIC SCALE

8 0 8 16FT

SCALE: 3/32" = 1'-0"

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DINING FACILITY ELEVATIONS: STANDARD (720 PN)

DEPARTMENT OF THE ARMY
FACILITY STANDARDIZATION PROGRAM

OPERATIONAL READINESS TRAINING COMPLEX STANDARD DESIGN

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