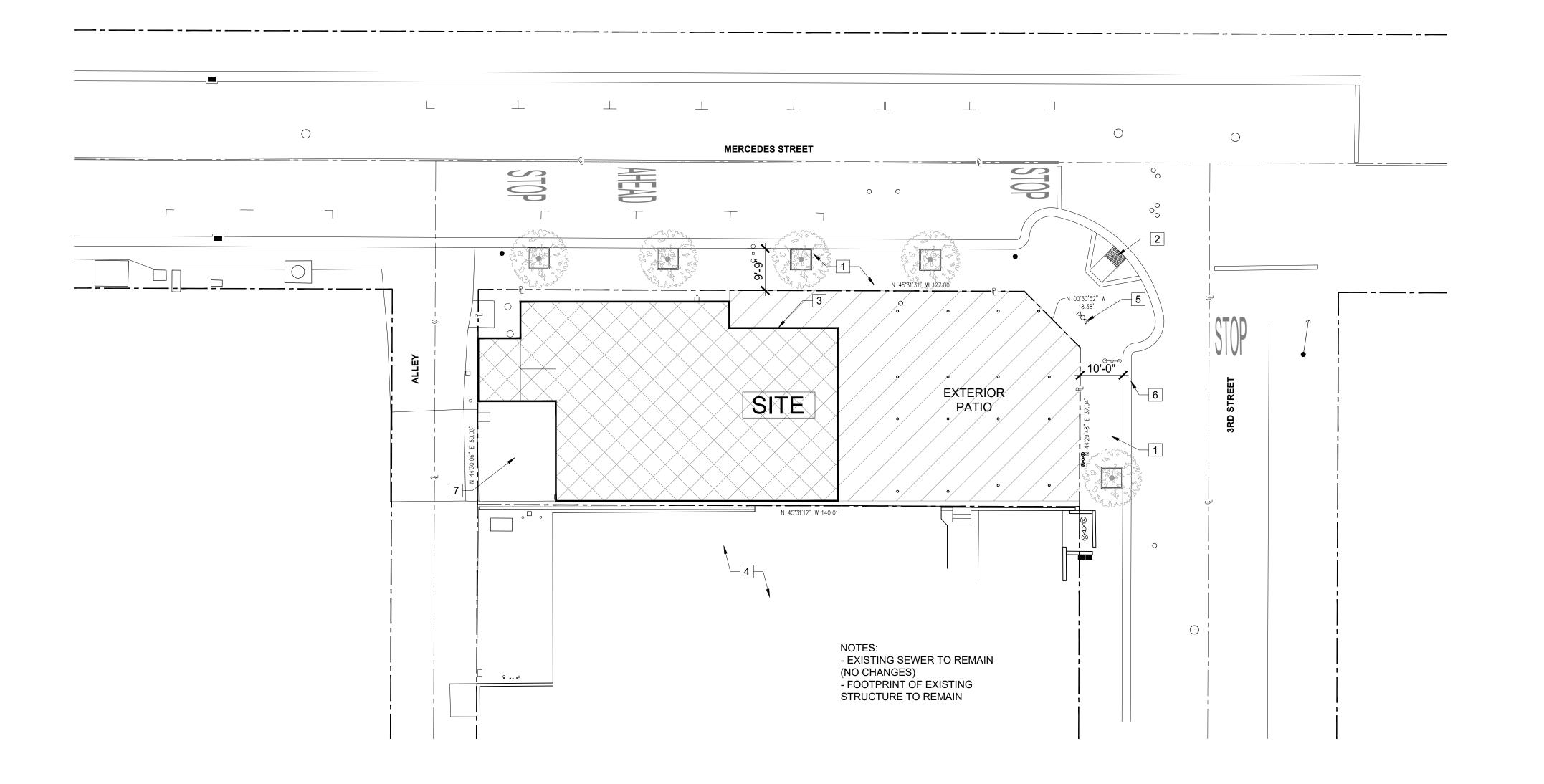
PROJ # 19003

SITE PLAN



## **GENERAL NOTES**

- 1. THE CONTRACTOR SHALL VERIFY THE CONDITIONS OF THE SITE AND REPORT ALL DISCREPANCIES BETWEEN THESE DOCUMENTS AND EXISTING CONDITIONS TO THE ARCHITECT BEFORE PROCEEDING WITH THE WORK.
- 2. FOOD HANDLING FACILITIES SHALL COMPLY WITH ALL LOCAL HEALTH REQUIREMENTS AND THE GOVERNING CODE, PERTINENT TO RETAIL FOOD FACILITIES AND LAWS.
- 3. CONTRACTOR IS RESPONSIBLE FOR REMOVING AND STORING ALL EQUIPMENT AND FURNISHINGS SHOWN ON THE DRAWINGS PRIOR TO WORK IN EXISTING AREAS.
- 4. THE CONSTRUCTION, REMODEL AND / OR DEMOLITION OF ANY PART OF THE BUILDING OR STRUCTURE SHALL COMPLY WITH THE LOCAL FIRE CODES, PLUS ANY PERTINENT, GOVERNING FIRE CODES.

## **BMP NOTES**

THE PROJECT SHALL INCORPORATE ANY CONSTRUCTION BEST MANAGEMENT PRACTICES (BMPS) NECESSARY TO COMPLY WITH ARTICLE 55 (GRADING AND EROSION CONTROL) OF THE CITY'S ZONING ORDINANCE, INTO THE CONSTRUCTION PLANS AND/OR SPECIFICATIONS, SATISFACTORY TO THE CITY ENGINEER, PRIOR TO THE ISSUANCE AND ANY CONSTRUCTION PERMITS.

- 1 UPGRADED SIDEWALK/PUBLIC WAY

- 5 EXISTING FIRE HYDRANT TO BE LOWERED TO STREET LEVEL
- 7 FENCED REAR SERVICE YARD WITH COVERED TRASH ENCLOSURE

## **KEYNOTES**

1 SITE PLAN 1" = 10'

- 2 NEW ACCESSIBLE CURB RAMP
- 3 PRIMARY ENTRY TO TENANT SPACE
- 4 EXISTING ADJACENT BUILDING

TRUE PLAN NORTH NORTH

**LEGEND** 

AREA OF WORK

■■■■ ACCESSIBLE PATH OF TRAVEL

AREA OF WORK (PATIO)

- 6 NEW CURB PER CITY STANDARDS