

CONSTRUCTION DOCUMENTS REVIEW

14 May 2008

David Dammon
Dammon Engineering
1095 Florida Ave
Slidell LA 70458

RE: QUIZNOS SUB
Clinton C&G Store # 6447
101 Johnston Pl.
Clinton MS 39056

Dear David:

I have reviewed the construction documents for the above location, based on The Quiznos Master LLC design criteria, equipment standards, material and general information, and have the following comments and/or concerns:

The construction documents for the above project are:

APPROVED JA JA
(Based on compliance with the below comments, concerns, issues)

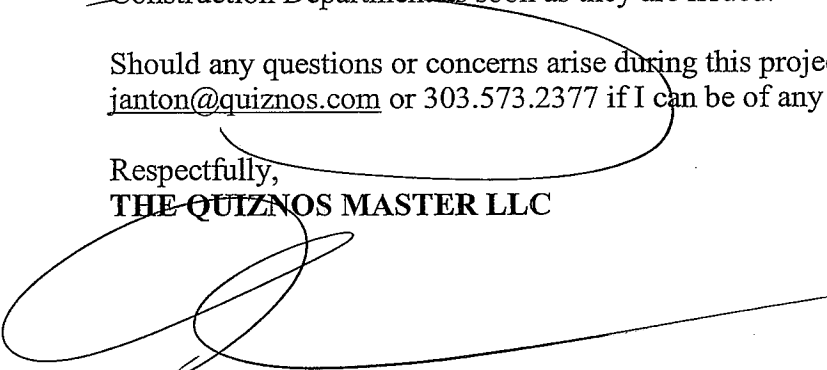
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- a. This store will use the materials, methods and general information that is found and detailed in the **Q2006 Architectural and Construction Manual Version One**.
 - b. **All construction documents must reflect Addendum #4 and the Cost Reduction Program.** If the construction documents were sent to our department prior to Addendum #4 the architect is responsible for revising all plans affected by the changes.
 - c. **Refer to prototype for correct wall covering placement.** V2 to be placed behind the beverage counter; remove V2 from the front Millwork area (see attached for both)
 - d. A ~~standard~~ Q-Vent will be ordered per the QVent worksheet.
 - e. An existing cooler & freezer is noted & will not be ordered per the Kolpak worksheet, **verify.**
 - f. A ~~208v~~ toaster will be ordered, **verify.**
 - g. **Effective immediately- Place the toaster oven 6" to 8" away from the FRP to prevent the FRP from melting due to high temperatures from the toaster oven.**
 - h. **Verify clearance of service line due to toaster moving.**
 - i. **Verify two (2) 20-amp circuits are provided for the soup station.**
 - j. All millwork will be ordered as standard prototype sizes.
 - k. Note: all sneeze guard glass must be angled 15 degrees, **verify.**
 - l. The electrical panel has been noted as ~~existing~~ and will not be ordered.
 - m. Add FRP W1 to the font Millwork walls (see attached)
 - n. Existing flooring & ceiling noted & has not been ordered. **Verify**

This review is performed solely for Quiznos benefit to ensure that the schematic layout meets the requirements of The Quiznos Master LLC and complies with the design and specifications. It shall become incumbent upon you, the Project Architect to insure that the Franchisee have a final architectural plan set that complies with all applicable codes and regulations, as well as mechanical and electrical requirements suited to the restaurant needs.

During the Construction Drawing and Construction Administration phase of the project, keep us informed of any substantial changes and/or problems to the schematic. Copies of any clarifications or addenda's issued, should be sent to The Quiznos Master LLC Design and ~~Construction Department~~ as soon as they are issued.

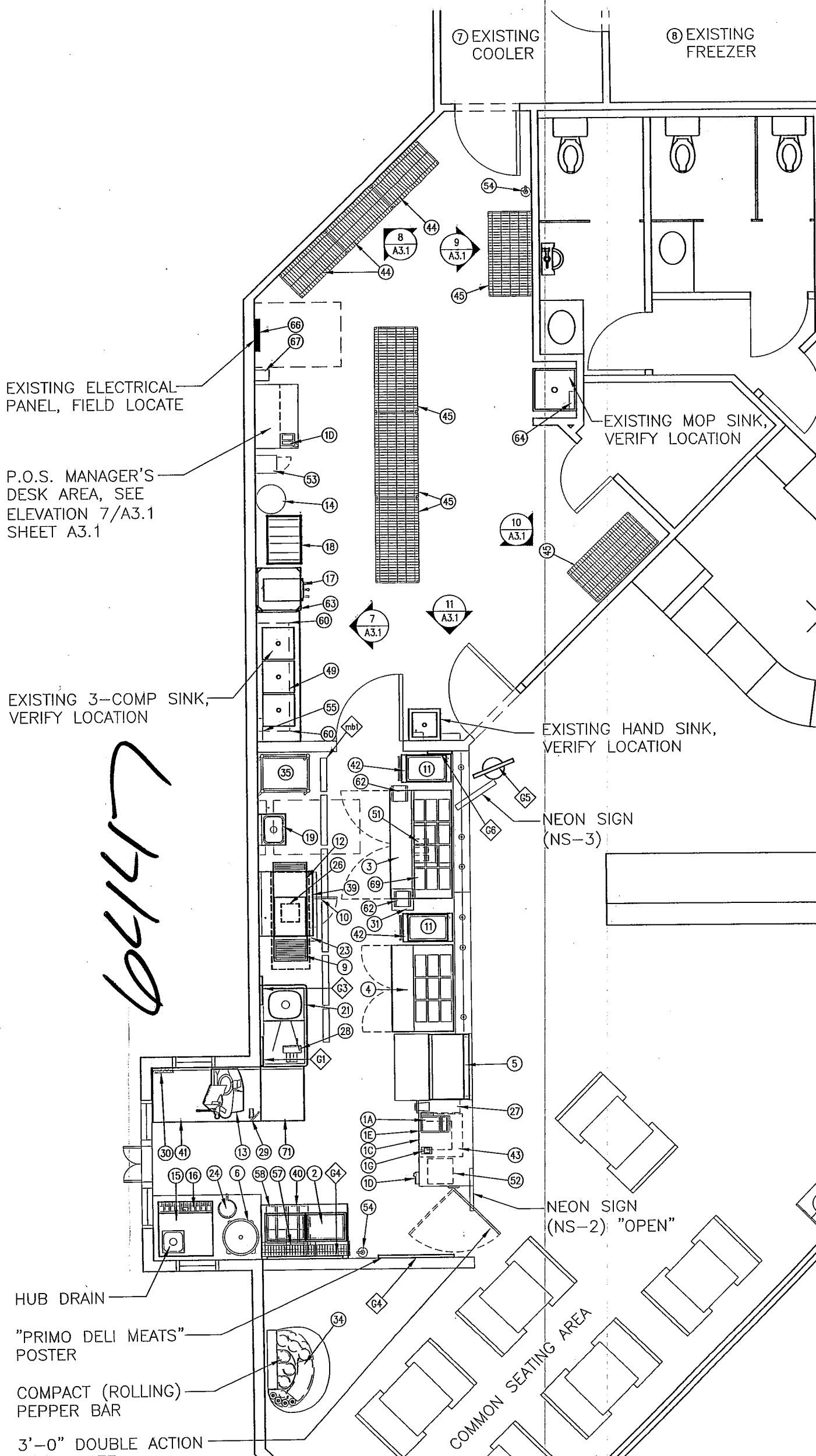
Should any questions or concerns arise during this project, please contact me at janton@quiznos.com or 303.573.2377 if I can be of any assistance.

Respectfully,
THE QUIZNOS MASTER LLC



Justin Anton
Design & Construction Department

cc: David Lake



⑦ EXISTING COOLER

⑧ EXISTING FREEZER

EXISTING ELECTRICAL PANEL, FIELD LOCATE

P.O.S. MANAGER'S DESK AREA, SEE ELEVATION 7/A3.1 SHEET A3.1

EXISTING 3-COMP SINK, VERIFY LOCATION

EXISTING MOP SINK, VERIFY LOCATION

EXISTING HAND SINK, VERIFY LOCATION

NEON SIGN (NS-3)

NEON SIGN (NS-2) "OPEN"

HUB DRAIN

"PRIMO DELI MEATS" POSTER

COMPACT (ROLLING) PEPPER BAR

3'-0" DOUBLE ACTION SWING GATE

COMMON SEATING AREA

64147

