

Dammon Engineering

1095 Florida Ave.
Slidell, LA 70458
(985) 649-5832
Fax: (985) 641-5950

FAX NUMBER TRANSMITTED TO: (337) 491-1571

TO: City of Lake Charles
Permits

FROM: David Dammon

Reference: Quiznos 11685
1756 Prien Lake Rd.

DATE: May 1, 2007

No of pages including cover sheet: 6

If you experience any problems receiving this fax, Please call (985) 649-5832 or
Fax (985) 641-5950

Dammon Engineering

1095 Florida Ave.
Slidell, LA 70458
(985) 649-5832
Fax: (985) 641-5950

FAX NUMBER TRANSMITTED TO: (337) 491-8766

TO: City of Lake Charles
Pretreatment Division

FROM: David Dammon

Reference: Quiznos Sub Shop 11685,

DATE: February 15, 2007

No of pages including cover sheet: 5

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Fax (985) 641-5950



OFFICE OF PUBLIC HEALTH

**Calcasieu Parish Health Unit
ENVIRONMENTAL HEALTH**

**3236 Kirkman St.
Lake Charles, LA 706012**

**Telephone: 337-480-2550
Fax: 337-475-8892**

Fax

To: David Damron

From: Tricia Habeltz

Fax: 985-641-5950

Pages: 3

Phone:

Date: 2-6-07

Re:

CONFIDENTIALITY NOTICE

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Comments:

CITY OF LAKE CHARLES
DEPARTMENT OF PUBLIC WORKS
PRETREATMENT DIVISION
 1132 W. 18th Street
 LAKE CHARLES, LA 70601
 (337) 491-1451

FOOD SERVICE INDUSTRY QUESTIONNAIRE

SECTION A - GENERAL INFORMATION (please type or print)

- 1. Facility Name: Quiznos 11685
- 2. Facility Address: 1756 W. Prien Lake Rd.
- 3. Mailing Address: Lake Charles, LA 70663

- 4. Designated signatory authority of the facility:
 [Attach similar information for each authorized representative]
 Name: Tracey Young
 Title: Franchise Owner Phone: (337) 217-3669
 Address: 1720 E. Napoleon St
Sulphur, LA 70663
- 5. Designated facility contact:
 Name: David Dammon
 Title: Project Engineer Phone: (855) 649-5832

SECTION B - AUTHORIZED SIGNATURE(S)

Authorized Representative Statement:

I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the person or persons who manage the system, or those persons directly responsible for gathering the information, the information submitted is, to the best of my knowledge and belief, true, accurate and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and imprisonment for knowing violations.

David Dammon
 Name(s)
David Dammon
 Signature

Project Engineer
 Title
2-7-06 985-649-583
 Date Phone

SECTION C - WATER SUPPLY

- 1. Name on the Water bill: Not Applied For
Address: _____
- 2. Water service account number: _____

SECTION D - SEWER INFORMATION

Must be completed fully.

1. **Schematic Flow Diagram** - Attach a diagram or blueprint of the facility. Show all sanitary and wastewater drainage plumbing. Include any external floor mat and garbage can washing areas, or garbage dumpsters plumbed directly or indirectly to the sanitary sewer. Number each separate connection to the community sewer if more than one. Show the location of the grease trap (if present) and each existing and proposed grease trap sampling location. Indicate all fixtures and drains plumbed to the grease trap.

SECTION E - FACILITY INFORMATION

- 1. Days of operation? 7 Hours of operation? Mon - Sat 10:30^{am} - 9^{pm}
Sun 11 - 8^{pm}
- 2. Average Water Usage? 14,000 gallons per month
- 3. Type of food prepared (Include a copy of menu if available) SEE MENU
HEAT UP SANDWICHES
- 4. Description of Services (ex - fast food, dining in, deli): SUB SHOP
Fast Food

SECTION F - WASTEWATER TREATMENT

- 1. Grease Interceptor (Grease Trap) Description
 - a. What is the size of the grease trap? NONE
 - b. Is the trap: multiple compartment single compartment baffled
 - c. What is its general condition? N/A
 - d. Is the trap located outside for better odor control and maintenance? Yes No
 - e. Is there a regular schedule for trap maintenance? Yes No
 - f. What is the frequency of pumping? N/A

g. State the name(s) and address(es) of all waste haulers used to dispose of grease trap waste.

1. _____ 2. _____

h. Indicate the number of each of the following that are plumbed to the grease trap.

Dishwasher Floor drains Garbage grinder Wok stove

i. How many sinks are plumbed to the grease trap? _____

1. Indicate number of each type of sink below:

_____ Pots and pans 2 Hand wash _____ 2 Compartment sink

_____ Bar sink 1 Mop Sink 1 3 Compartment sink

j. Indicate any other fixtures plumbed to the grease trap:

1. _____ 4. _____

2. _____ 5. _____

3. _____ 6. _____

k. Are enzymes used? Yes No

a. In grease trap? Yes No

b. Sink or drains? Yes No

2. Do you have an under-sink model grease trap? Yes No

a. Describe _____

SECTION G - NON-DISCHARGED WASTES

1. Are any waste liquids or sludges generated and not disposed of in the sanitary sewer system?

Yes

No, skip the remainder of Section G.

2. If an outside firm removes any of the above identified wastes, state the name(s) and address(es) of all waste haulers and the type of waste removed.

a. _____ b. _____

City of Lake Charles

Pretreatment Division

1132W.18th St.

Lake Charles, La. 70601

337-491-1450, 491-1451

Fax: 337-491-8766

FAX TRANSMISSION COVER SHEET

Date: 7 Feb 07

To: David

Fax: (985) 641-5950

Re: Quizzno's Lake Charles

Sender: Carie Davis - Pretreatment
Carie Davis

INCLUDING THIS COVER SHEET, YOU SHOULD RECEIVE PAGE (S) 4.
IF YOU DO NOT RECEIVE ALL THE PAGES, PLEASE CALL 337-491-1451.

Message:

If you have any questions, please
call me. Fax back to (337) 491-8766.
(337) 491-8766

Carie

Mar 15 06 12:23p

City of Cocoa

3218397524

p.1

UT300X01

CITY OF COCOA
Customer/Location Consumption History Inquiry

3/15/06
11:56:42

Customer ID: 241025 Name: QUIZNOS SUBS
Location ID: 120160 Addr: 7155 N WICKHAM RD #B
Cycle/Route: 04 02
Initiation date: 0/15/02
Termination date: 0/00/00
Customer status: A

Amount due: \$126.72
Pending: \$0.00
Customer/Location status: A

Type options, press Enter.

1-Select 5-View detail 6-Display comment codes

Service	Reading	Actual	Actual	Meter	Net	Cost		
Opt Code	Type	Date	Consumption	Demand	Days	Number	CO	CO
-	WA	REG	3/10/06	15.00	.00	29	096521513	
-	WA	REG	2/09/06	13.00	.00	29	096521513	
-	WA	REG	1/11/06	14.00	.00	29	096521513	
-	WA	REG	12/13/05	16.00	.00	33	096521513	
-	WA	REG	11/10/05	11.00	.00	27	096521513	
-	WA	REG	10/14/05	13.00	.00	29	096521513	
-	WA	REG	9/15/05	17.00	.00	37	096521513	
-	WA	REG	8/09/05	13.00	.00	26	096521513	

F3-Exit F5-Print history F6-Water inventory F7-Water svc info
F8-Pending/history trans F9-Budget trans F24-More keys

3 Yrs QUIZNOS WATER BILLS
IN COCOA.

To: Rob Schmidt

Mar 15 06 12:24p

City of Cocoa

3218397524

p.2

UT300I01

CITY OF COCOA

3/15/06
11:56:47

Customer/Location Consumption History Inquiry

Customer ID: 241825 Name: QUIZOS SUBS
Location ID: 120168 Addr: 7155 N WICKHAM RD #B
Cycle/Route: 04 02
Initiation date: 8/15/02
Termination date: 0/00/00

Amount due: \$124.72
Pending: \$0.00
Customer status: A Customer/Location status: A

Type options, press Enter.

1-Select 5-View detail 6-Display comment codes

Service	Reading	Actual Consumption	Actual Demand	Days	Meter Number	Net Amt CD	Comt CO
WA	REG 7/14/05	15.00	.00	35	096521513		
WA	REG 6/09/05	14.00	.00	30	096521513		
WA	REG 5/10/05	13.00	.00	29	096521513		
WA	REG 4/11/05	16.00	.00	33	096521513		
WA	REG 3/09/05	14.00	.00	28	096521513		
WA	REG 2/09/05	13.00	.00	28	096521513		
WA	REG 1/12/05	16.00	.00	33	096521513		
WA	REG 12/10/04	15.00	.00	31	096521513		

+

F3-Exit F5-Print history F6-Meter inventory F7-Meter ave info
F8-Pending/history trans F9-Budget trans F24-More keys

Mar 15 06 12:25p
UT300101

City of Cocoa

9216387524

P. 1

CITY OF COCOA
Customer/Location Consumption History Inquiry

3/15/06
11:56:59

Customer ID: 241629 Name: QUIZNOS SUBS
Location ID: 120168 Addr: 7155 N WICKHAM RD #B
Cycle/Route: 04 02

Initiation date: 8/15/02
Termination date: 0/00/00

Amount due: \$124.72
Pending: \$.00
Customer/Location status: A

Type options, press Enter.
1-Select 9-View detail

Customer status: A
6-Display comment codes

Opt Code	Type	Date	Actual Consumption	Actual Demand	Days	Meter Number	Est	Chgt
							CD	CD
-	WA	REG	3/11/04	16.00	.00	29	096521513	
-	WA	REG	2/11/04	10.00	.00	29	096521513	
-	WA	REG	1/13/04	12.00	.00	35	096521513	
-	WA	REG	12/09/03	10.00	.00	32	096521513	
-	WA	REG	11/07/03	10.00	.00	28	096521513	
-	WA	REG	10/10/03	11.00	.00	30	096521513	
-	WA	REG	9/10/03	9.00	.00	28	096521513	
-	WA	REG	8/13/03	13.00	.00	33	096521513	

F3-Exit F5-Print history F6-Meter inventory F7-Meter sve info
 F8-Pending/history trans F9-Budget trans F24-More keys



Consulting

*R. A. Kamm, P.E.
Bradly Brown, P.E.
Rick Gonzalez
Bob Connors, P.E.
Lon T. Carter, P.E.
Mike Pella, P.E.
Scott Meriwether
Rick Rao, P.E.
Nevena Parsons, P.E.
Bruce Miller, P.E.*

ENGINEERING REPORT

Effluent Study for



Report Issued: April 6, 2004

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INTRODUCTION

The intent of this report is to scientifically determine the amount of Fat, Oil, and Grease (FOG) effluent introduced into the sanitary system by the processes at a typical Quizno's® Sub restaurant and therefore determine the size of a grease trap necessary to collect the FOG. Quizno's® Sub does realize they produce a small amount of grease and that it needs to be removed from the sanitary system, however a uniform grease trap requirement is desired due to the wide range of interpretation on the size and type of grease trap required depending on the authority having jurisdiction.

Identification of **asbestos or other health threatening materials is outside the scope** of this report.

STORE DESCRIPTION

Quizno's® Subs Restaurants are custom Sandwich Shops, open from 10:30 a.m. to 9:00 p.m. featuring various meats, vegetables, cheeses, breads, and sauces as well as soups and salads. A sample menu is located in Appendix "A". Various pieces of kitchen equipment are used in the preparation of food. A sample Equipment Plan and Schedule is located in Appendix "B".

The specific store location studied was located in the University Pointe Shopping Center at 5960-2 Beach Blvd in Jacksonville, Florida on March 4, 2004. This specific store had been in operation for approximately 1-1/2 years at the time of the study. There was installed at the time of occupancy a 20 GPM / 40 pound under counter grease trap located at the 3-compartment sink. The grease trap was not cleaned previous to the study so as to indicate a worst-case scenario.

STORE OPERATION

Quizno's® has developed an extensive Operations Manual describing all safety, preparation, maintenance, and business aspects of their stores. Quite a bit of emphasis is placed throughout strategic areas of the manual as to disposal of waste and cleaning of equipment, containers, and utensils. We do want to highlight some aspects of the Operations Manual to give an accurate description of the daily operation of the stores as it relates to our study.

- All customer containers are either paper wrappers or Styrofoam containers and are meant for disposal in trash receptacles. No washing of customer containers is done. Quizno's® does not have a dishwasher. Only food preparation equipment, containers, and utensils are cleaned and are done so by hand in the 3-compartment sink.

- Preparation for vegetables is performed only at the vegetable sink and is noted in section 4.10 of the Quizno's® Operations Manual. It is noted that all preparation of vegetables involving liquids, be disposed of in a trash receptacle (4.10.2 & 3).
- Preparation for Meats and Cheeses is described in sections 4.12 and 4.16. It is specifically stated to "*immediately discard all wrapping and purge (if present) into a trash receptacle upon opening bodies of meat and cheese (do not use any sink)*".
- Chapter 6 contains Morning Opening, Post Rush (after lunch crowd), and Closing Checklists to help describe the operations throughout the day of each employee and area. This checklist seemed consistent with the operation observed throughout our visit and helped determine FOG sampling frequency and times.
- Chapter 7 describes the daily maintenance and cleaning for each specific piece of equipment, container, and utensil. Consistently throughout the chapter all items are cleaned in the 3-compartment sink only.

See Appendix "C" for cut sheets on Quizno's® Hand, Vegetable, and 3-Compartment sinks and Appendix "D" for copies of the pertinent sections of the Quizno's® Operations Manual.

After reviewing the operations procedures, observing the operation of the store and determining that they were consistent, it was determined that the grease waste would only be located at the 3-compartment sink since this was the location where all soiled containers, utensils, etc. were cleaned. The vast majority of stores have under-counter grease traps and have been required by the Local Authority Having Jurisdiction to be at the 3-compartment sink. Therefore, analysis of the FOG output was limited to the 3-compartment sink.

SAMPLING

On March 4, 2004, we visited the site for the purpose of observing the normal operation of the store and sample the water. Along with Bob Connors of Kamm Consulting, Richard Springer of A.S.A.P. Water Sampling observed the normal operation of the store from opening until approximately 2:10 p.m. when sampling at the 3-compartment sink began. Until this point, and continuing throughout the day, all soiled containers, utensils, etc., were collected adjacent to the 3-compartment sink until such time as they were ready to be cleaned.

The first cleaning was at 2:10 p.m. The dishes were washed in the Wash compartment and transferred to the Rinse compartment. At this time, the Wash compartment was drained and 1 Liter of water was collected at the inlet and outlet of the grease trap. After the dishes were rinsed and transferred to the Sanitizing compartment, the Rinse compartment was drained and 1 Liter of water was collected at the inlet and outlet of the grease trap a second time. After the dishes were sanitized, the dishes were removed, the Sanitizing compartment was drained and 1 Liter of water was collected at the inlet

and outlet of the grease trap a third time. Pictures depicting the sample collection process are located in Appendix "E".

This procedure was again repeated at 3:55 p.m. and 9:55 p.m. at the Washing compartment only. This was decided since it was visually evident at the first Rinse and Sanitizing Sampling, that the FOG content was extremely low. This was later confirmed by the testing data.

TESTING

The collected samples were delivered by hand to Paul Weber of Advanced Environmental Laboratories, Inc. on the morning of March 5, 2004 for analysis. According to the EPA, the preferred method for testing water for Polar & non-polar materials is EPA method 1664, established May 14, 1999. See Appendix "F" for a copy of the guideline for Testing Method 1664.

EPA test 1664, also called the Hexane Extraction Method (HEM), adds hexane to the water sample, which bonds to the FOG suspended in the water. The effluent can then be collected, dried, and then measured as a mass per unit of water. This is the same test that the PDI (Plumbing and Drainage Institute) uses to test and certify various manufacturer's under-counter type 'grease traps

RESULTS

The direct results of the sample testing were as follows:

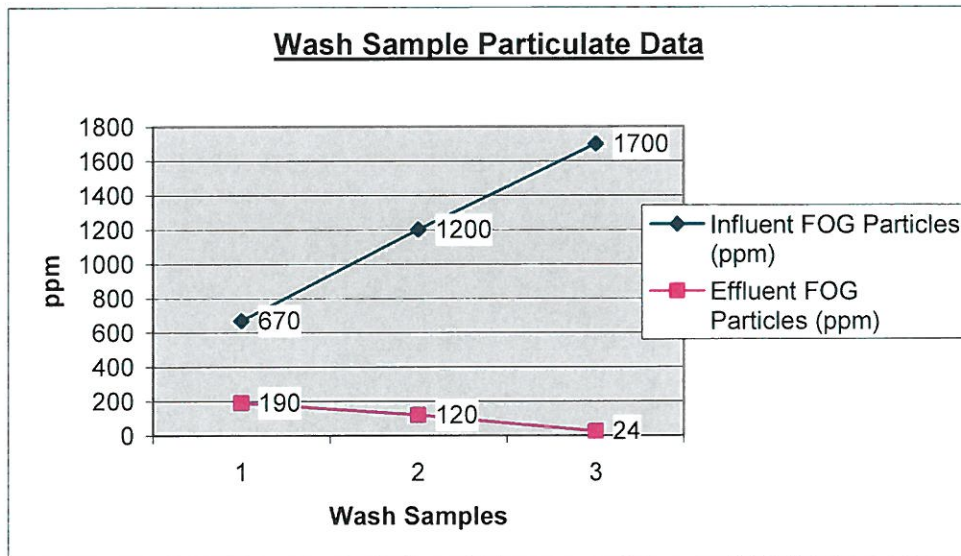
Sample Location	Time of Sample	FOG Particles	Time of Sample	FOG Particles	Time of Sample	FOG Particles
Wash Sink Inlet	2:10 PM	670 mg/L	3:55 PM	1200 mg/L	9:55 PM	1700 mg/L
Wash Sink Outlet		190 mg/L		120 mg/L		24 mg/L
Rinse Sink Inlet	2:15 PM	19 mg/L	**	**	**	**
Rinse Sink Outlet		110 mg/L	**	**	**	**
Sanitize Sink Inlet	2:25 PM	9.3 mg/L	**	**	**	**
Sanitize Sink Outlet		160 mg/L	**	**	**	**

In all cases, effluent was under the generally accepted benchmark of 200 mg/L. The actual laboratory data form returned to us from Applied Lab Advanced Environmental Laboratories is located in Appendix "G". Since water was only run through the 3-compartment sink and grease trap at these 3 occasions, we can use this data along with a measurement of the volume of water contained in the sink to calculate the total FOG introduced into the system per day as demonstrated below:

Sample Location	FOG mass per unit Volume	Water Volume 69.7 L per compartment	Total FOG/day
Wash Sink @ 2:10	670 mg/L	69.7 L	46.70 g
Wash Sink @ 3:55	1200 mg/L	69.7 L	83.64 g
Wash Sink @ 9:55	1700 mg/L	69.7 L	118.49 g
Rinse Sink	57 mg/L	69.7 L (mult. by 3)	11.92 g
Sanitize Sink	28 mg/L	69.7 L (mult. by 3)	5.85 g
Total FOG			266.60 g

This converts to **0.588 pounds of grease per day.**

It is noticed in the Data Table and the Graph below that the effluent level varies inversely with the influent. According to Zurn, this phenomenon is due to the relatively low level of influent to begin with. For instance, the EPA test 1664 used to collect the data in this report is the same test that the PDI (Plumbing and Drainage Institute) uses to test and certify various manufacturer's under-counter type grease traps. In this test, the FOG influent contains 12,000 ppm (mg/L), well above the levels experienced in a Quizno's® store. It can be further noted that since a concentration of 12,000 ppm (mg/L) is used to test the under-counter type grease traps, then usage of this product should be acceptable in a Quizno's® store.



It can also be noted that during the Rinse and Sanitizing cycles, the FOG influent is nearly non-existent indicating the Wash cycle adequately removed the FOG's from the soiled items, and the measured effluent level from the Wash cycle seems to confirm this. However, the effluent levels of the Rinse and Sanitizing cycles, since they are significantly higher than the influent levels, suggest that the chemicals used during the Rinsing and Sanitizing cycles are effectively "cleaning out" the buildup of FOG in the grease trap. This can be corrected by cleaning the grease trap out on a more regular basis, perhaps monthly or bi-weekly. The tested grease trap had not been cleaned out in approximately 8 months.

RECOMMENDATION

The grease retention rate at 0.588 lbs/day or 18.3 lbs/month is quite minimal and would be adequately served by a 20 GPM / 40 pound under-counter type grease trap. Typical of a Zurn model Z1170 or low profile model Z1171. Zurn does manufacture another under-counter grease trap model Z1165 that has been independently tested and certified to pass no more than 100 ppm (mg/L) of FOG in the effluent leaving the trap. This model may be useful in jurisdictions that are a bit more hesitant to accepting the testing or, it may become the standard specification of Quizno's® altogether. See Appendix "H" for cut sheets of the recommended grease traps.

Trap Manufacturer	Model #	Net Price
Zurn	1170	\$973
Zurn	1171 (low profile)	\$1,330
Zurn	1165 (100ppm)	\$1,810
Jonespec	2700	\$480
Jonespec	2701 (low profile)	\$624

The grease trap should only connect to the 3-compartment sink. Connection to the floor drains and the mop sink is not recommended since the mop down procedure incorporates a grease cutting cleaner, which, when run through the grease trap, would cause the FOG in the trap to become soluble. This reduces the ability of the trap to separate the FOG during the normal cleaning procedures documented above and would result in a higher effluent level than desired. Furthermore, the amount of FOG present in the mop sink and floor drain is negligible and 3-compartment sink where the only significant levels of effluent are present.

RELATED CODES

A brief look at the southeastern states shows the 3 major codes in use:

State	Adopted Building Code	Edition
Alabama	International Building Code	2003
Florida	Florida Building Code	2001
Georgia	International Building Code	2000
Kentucky	International Building Code	2002
Louisiana	Southern Standard Building Code	1997
Mississippi	Southern Standard Building Code	1997
North Carolina	International Building Code	2000
South Carolina	International Building Code	2000
Tennessee	International Building Code	2002
Texas	International Building Code	2000

In the sections of the Florida (*FPC*), Southern Standard (*SSPC*), & International (*IPC*) Plumbing Codes pertinent to our study, Chapter 10 of the Plumbing Codes, the chapters

read nearly identically since they have all referenced each others sections in the writing and editing of their own codes. Copies of these pertinent sections of the Plumbing Codes may be found in Appendix "I". Also, note that even though four different editions of the IBC are noted, no changes are located in the Chapters relative to our study. In the Plumbing Codes, the term "*grease trap*" refers to an indoor, under-counter type while a "*grease interceptor*" refers to an outdoor, in-ground installation. Two methods exist in the codes for calculating grease trap sizing within the Plumbing Codes:

1. FPC Table 1003.5.1 is for outdoor in-ground grease interceptors for large food service establishments with multiple pieces of grease producing equipment. The SSPC & IPC do not give any guideline whatsoever for the sizing of grease interceptors except to say that they shall be sized in accordance to manufacturers recommendations. The calculation in the FPC multiplies seating capacity by a loading factor and a gallon of waste per seat factor to arrive at a gallon capacity requirement. There is however a requirement in the FPC that places the minimum size of the grease interceptor at 750 Gallons.
2. FPC Table 1003.4.1, SSPC Table 1003.3.1, & IPC Table 1003.3.1 is for under-counter type grease traps for small food service establishments with single pieces of kitchen equipment, typically a 3-compartment sink and a low production of grease waste. The tables in each are consistent in sizing requirements and the grease trap capacity is based on the flow through rating of the fixture connected to it. This is the favored method for Quizno's® and more accurately reflects the grease production rate experienced in Quizno's® stores. Note that when using this method, we arrive at the same grease trap size as when using the laboratory testing and calculated data.

The main source of conflict in grease trap sizing seems to be at the City or County level where a local jurisdiction has passed an ordinance at it's own choosing or at the request of the local utility company requiring certain fixtures to be on grease traps, certain types of traps, extraneous sizing requirements, and/or trap cleaning frequency requirements and documentation. There are too many to document, however, some known ordinances we have encountered within Florida are located in Appendix "I". Health Departments do not have any certain requirements regarding sizing of grease traps, however they are interested that they be maintained and they might question an establishment that has a 3-compartment sink with no grease trap. Health Departments, therefore, should not be an issue.

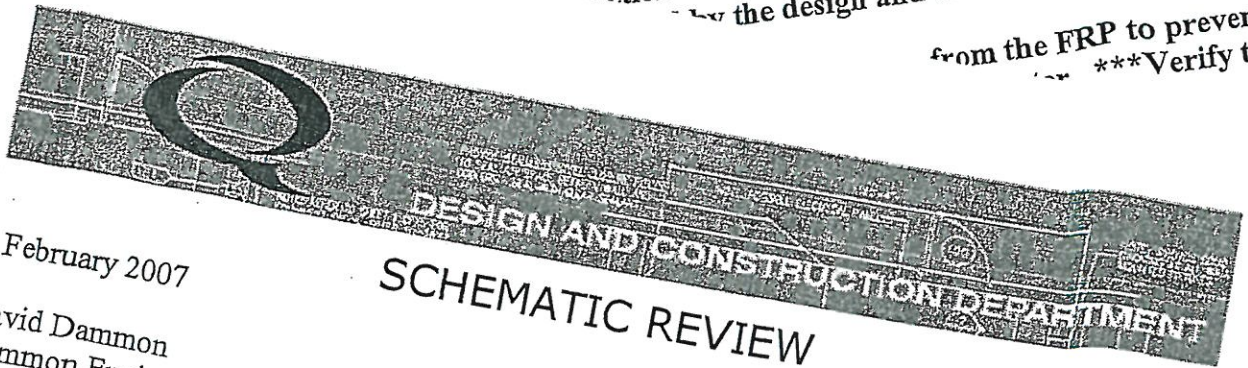
Unfortunately, even with all due diligence, testing, and documentation, some jurisdictions may still be unwilling to reason and may still impose extraneous requirements beyond the control of any party.

If you have any questions regarding any material in this report, please do not hesitate to contact me directly.

Sincerely,
KAMM CONSULTING, INC.

Robert L. Connors, P.E.
Principal, Vice President

standard. Please complete the...
...documents will not be reviewed until...
...the design and construction department.
...from the FRP to prevent
...***Verify the



SCHEMATIC REVIEW

1 February 2007

David Dammon
Dammon Engineering Inc.
1095 Florida Ave
Slidell, LA 70458

RE: QUIZNOS SUB
Lake Prien Target Center, Store #11685
1720 Lake Prien Road, Unit K
Lake Charles, LA 70601
(Accepted 2.1.07)

Dear David:

I have reviewed the Schematic 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 schematic plan for the above project is:

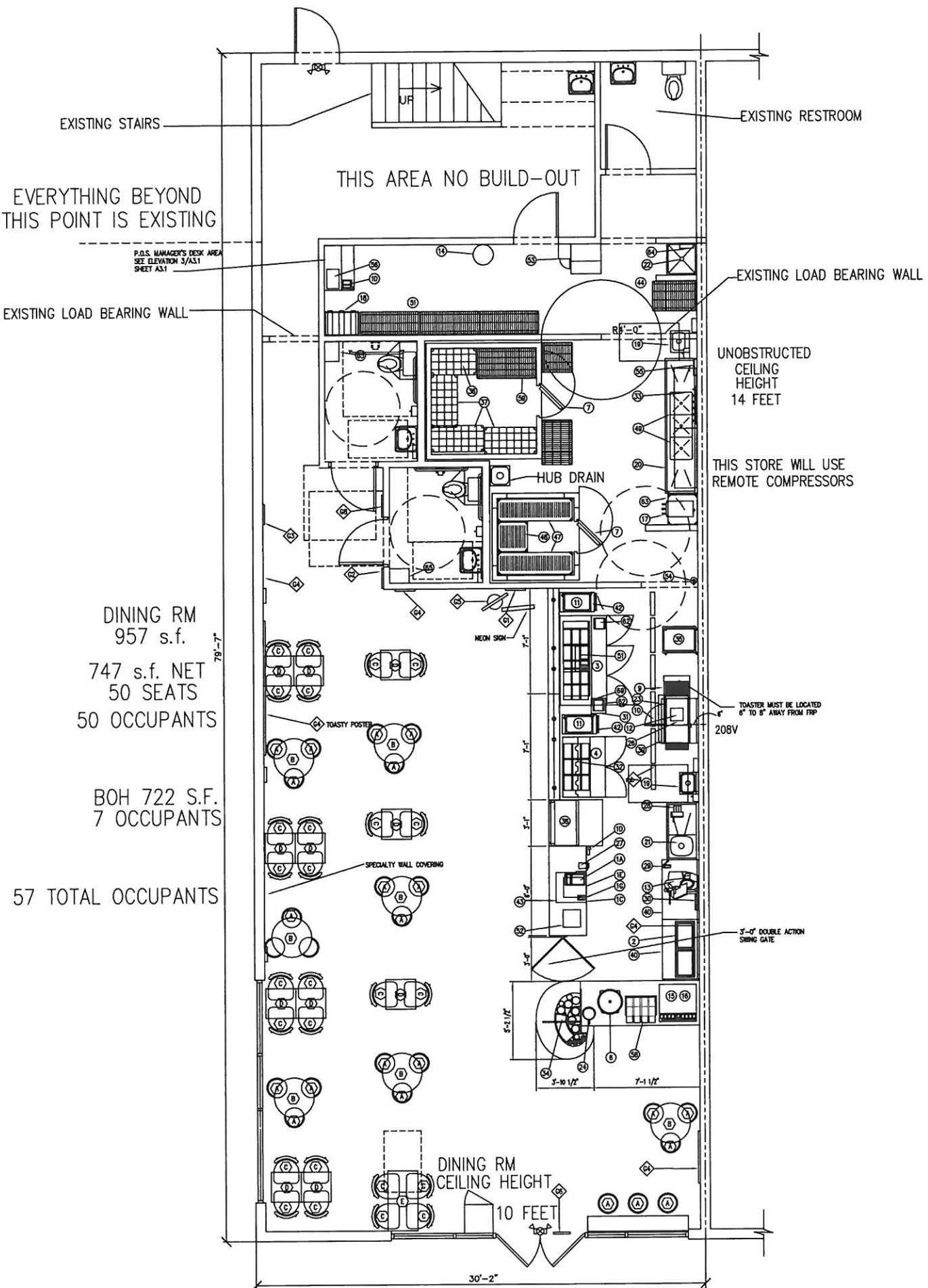
APPROVED JA JA
(Based on compliance with the below comments, concerns, issues)

REQUIRED CHANGES THAT MUST BE REFLECTED ON CD'S: (IF REQUIRED ITEMS ARE NOT REVISED ON CD'S, THE CD'S WILL BE NOT APPROVED) IF CODE OR SITE LIMITATIONS PROHIBIT CHANGES, DOCUMENTATION IS REQUIRED.

- a. Five posters come in the art package, display all five (see attached)
- b. Relocate bag in box next to CO2 tank to create common plumbing/FRP wall (see attached)

ADDITIONAL COMMENTS TO BE ADDRESSED:

- 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. Note: **ANY CHANGES TO THE SCHEMATIC DRAWING AFTER APPROVAL HAS BEEN GIVEN MUST BE RESUBMITTED FOR REVIEW AND APPROVAL.**
- c. All schematics must be drawn per Q2006 Dual Order Design.
- d. Effective immediately, an HVAC form must be completed and submitted with the construction documents, whether the system is new or existing. Construction documents will not be reviewed until it is received.
- e. Quiznos must receive a QVent worksheet, before the construction documents reviewed.
- f. All millwork must meet Quiznos' standard specifications.
- g. Remote compressors noted per...



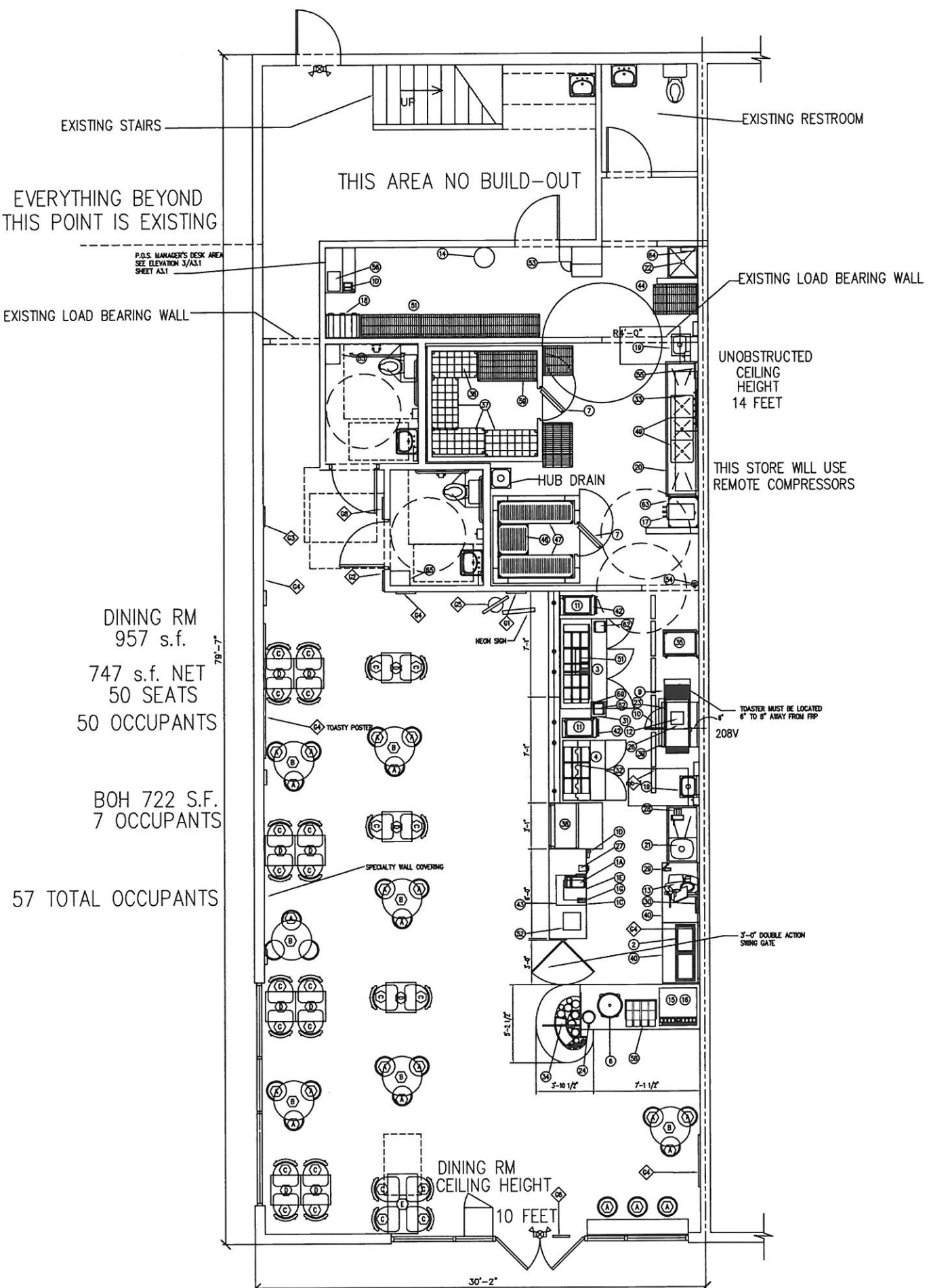
DINING RM
957 s.f.
747 s.f. NET
50 SEATS
50 OCCUPANTS

BOH 722 S.F.
7 OCCUPANTS

57 TOTAL OCCUPANTS

#11685 SCHEMATIC
2400 TOTAL S.F.
2000 S.F. BUILD-OUT

Revised



EXISTING STAIRS

EXISTING RESTROOM

EVERYTHING BEYOND THIS POINT IS EXISTING

THIS AREA NO BUILD-OUT

P.O.S. MANAGER'S DESK AREA
SEE ELEVATION 3/AS1
SHEET AS1

EXISTING LOAD BEARING WALL

EXISTING LOAD BEARING WALL

UNOBSTRUCTED
CEILING
HEIGHT
14 FEET

THIS STORE WILL USE
REMOTE COMPRESSORS

HUB DRAIN

DINING RM
957 s.f.

747 s.f. NET
50 SEATS
50 OCCUPANTS

BOH 722 S.F.
7 OCCUPANTS

57 TOTAL OCCUPANTS

TOASTER MUST BE LOCATED
6" TO 8" AWAY FROM FRP
208V

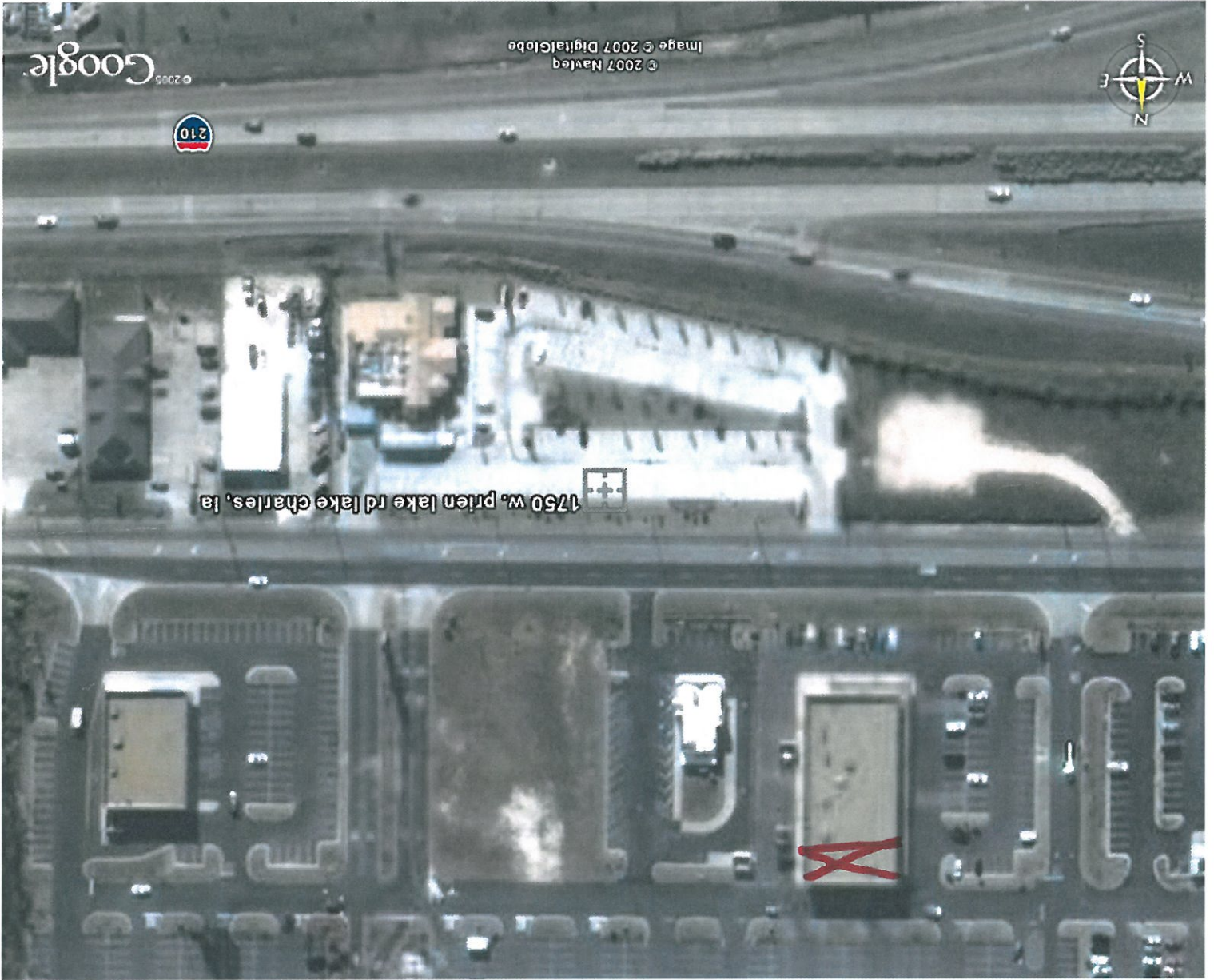
SPECIALTY WALL COVERING

3'-0" DOUBLE ACTION
SLING GATE

DINING RM
CEILING HEIGHT
10 FEET

#11685 SCHEMATIC
2400 TOTAL S.F.
2000 S.F. BUILD-OUT





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