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PROFESSIONAL STAMP(S):

CONSULTANT:

CLIENT:
RONDELL OASIS, LLC

P.O. BOX 6528
MALIBU, CA 90264

PROJECT:
RONDELL OASIS HOTEL

PROJECT ADDRESS:
26300 RONDELL STREET
CALABASAS CALIFORNIA

PUBLIC AGENCY SUBMITTAL: -
ISSUED FOR BIDDING: -
ISSUED FOR CONSTRUCTION: -

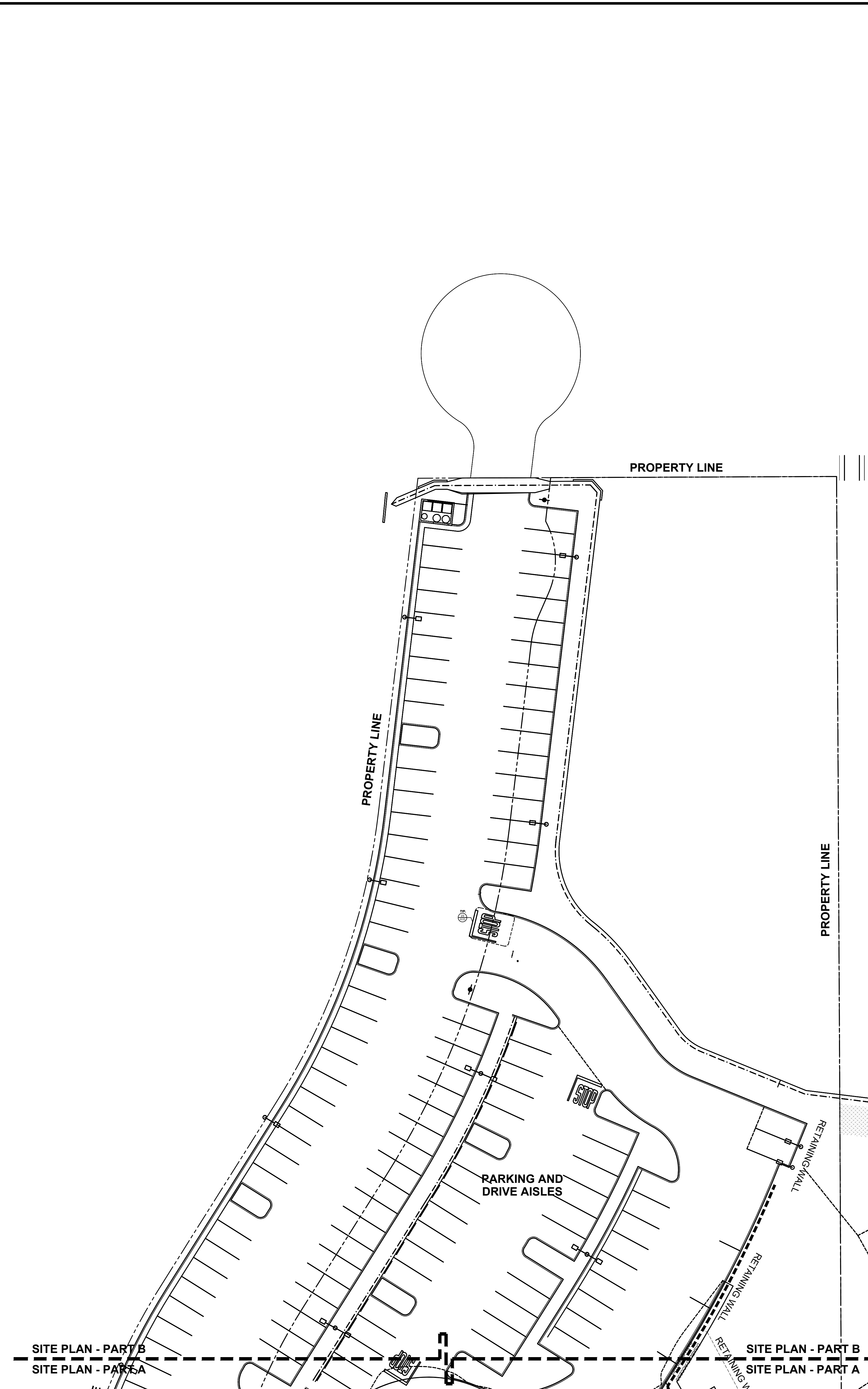
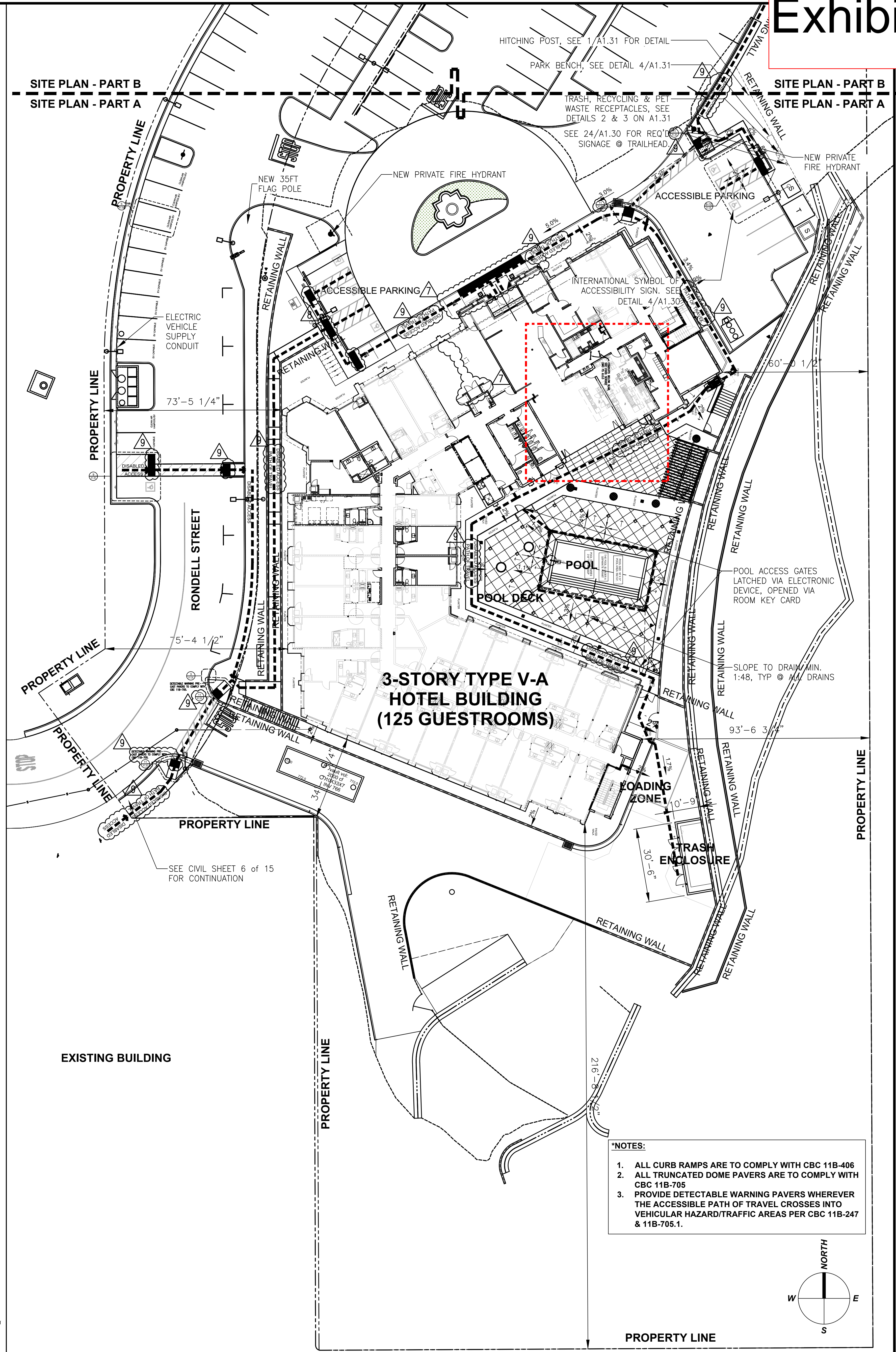
REVISIONS:	ISSUE DESCRIPTION:	ISSUE DATE:
1	PC #2 - REV. 1	2018-11-28
2	PC #3 - REV. 2	2019-03-05
3	PC #4 - REV. 3	2019-04-23
4	PC #5 - REV. 4	2019-06-06
5	PC #6 - REV. 5	2019-09-13
6	BULLETIN 6	2019-11-15
7	BULLETIN 7	2020-01-23
8	BULLETIN 8	2020-03-06
9	BULLETIN 9	2020-12-03

BULLETIN #9

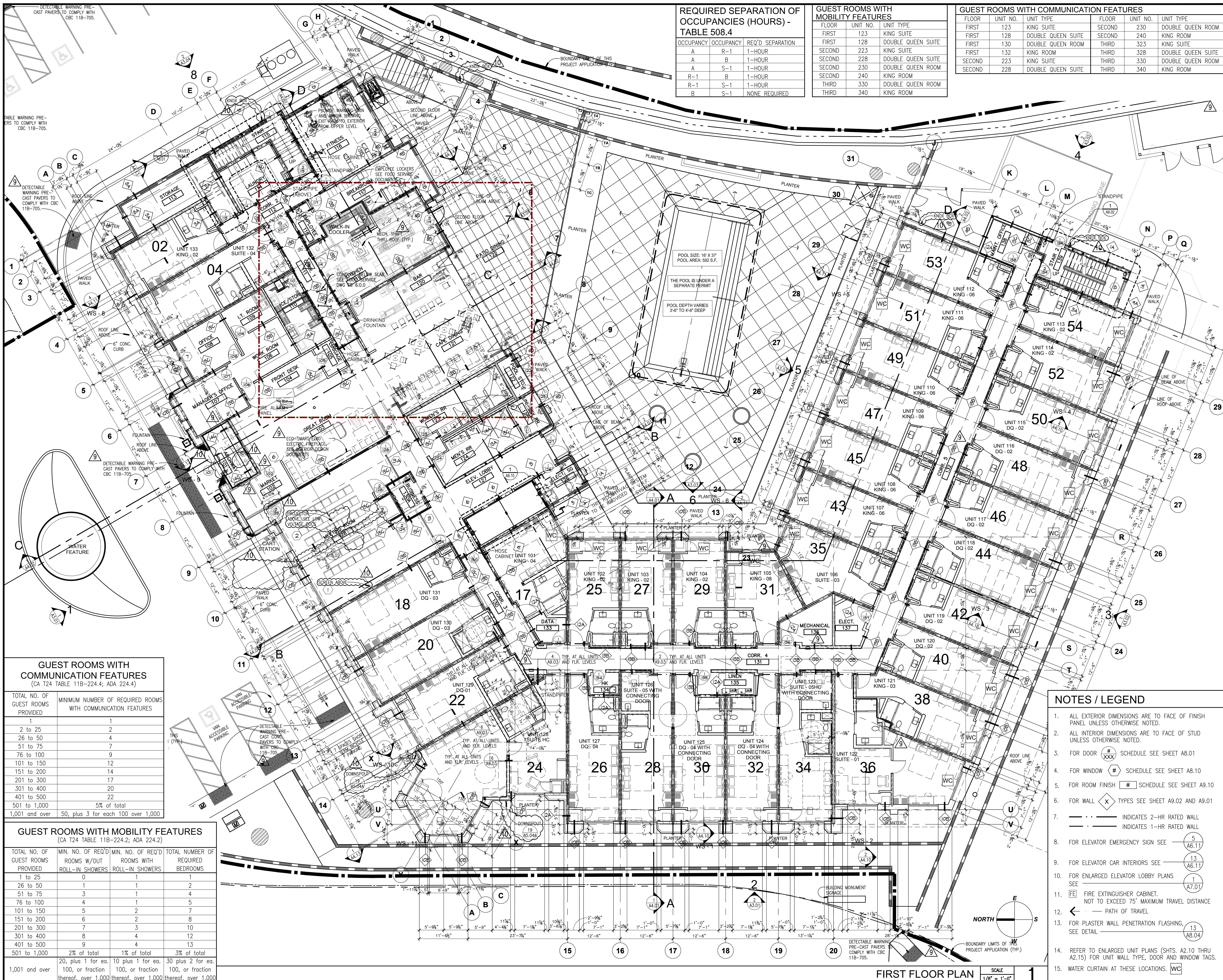
NADEL PROJECT No: 13295
PROJECT DATE: 09.13.2019

DRAWING TITLE:
SITE PLAN

A1.10



NO.	ISSUE DESCRIPTION:	ISSUE DATE:
1	PC #2 - REV. 1	2018-11-28
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9	BULLETIN 9	2020-12-03
10	BULLETIN 10	2021-03-22



REQUIRED SEPARATION OF OCCUPANCIES (HOURS) - TABLE 508.4

OCCUPANCY	OCCUPANCY	REQ'D SEPARATION
A	R-1	1-HOUR
A	B	1-HOUR
A	S-1	1-HOUR
R-1	B	1-HOUR
R-1	S-1	1-HOUR
B	S-1	NONE REQUIRED

GUEST ROOMS WITH MOBILITY FEATURES

FLOOR	UNIT NO.	UNIT TYPE
FIRST	123	KING SUITE
FIRST	128	DOUBLE QUEEN SUITE
SECOND	223	KING SUITE
SECOND	228	DOUBLE QUEEN SUITE
SECOND	230	DOUBLE QUEEN ROOM
SECOND	240	KING ROOM
THIRD	330	DOUBLE QUEEN ROOM
THIRD	340	KING ROOM

GUEST ROOMS WITH COMMUNICATION FEATURES

FLOOR	UNIT NO.	UNIT TYPE	FLOOR	UNIT NO.	UNIT TYPE
FIRST	123	KING SUITE	SECOND	230	DOUBLE QUEEN ROOM
FIRST	128	DOUBLE QUEEN SUITE	SECOND	240	KING ROOM
FIRST	130	DOUBLE QUEEN ROOM	THIRD	323	KING SUITE
FIRST	132	KING ROOM	THIRD	328	DOUBLE QUEEN SUITE
SECOND	223	KING SUITE	THIRD	330	DOUBLE QUEEN ROOM
SECOND	228	DOUBLE QUEEN SUITE	THIRD	340	KING ROOM

GUEST ROOMS WITH COMMUNICATION FEATURES
(CA T24 TABLE 11B-224.4; ADA 224.4)

TOTAL NO. OF GUEST ROOMS PROVIDED	MINIMUM NUMBER OF REQUIRED ROOMS WITH COMMUNICATION FEATURES
1	1
2 to 25	2
26 to 50	4
51 to 75	7
76 to 100	9
101 to 150	12
151 to 200	14
201 to 300	17
301 to 400	20
401 to 500	22
501 to 1,000	5% of total
1,001 and over	50, plus 3 for each 100 over 1,000

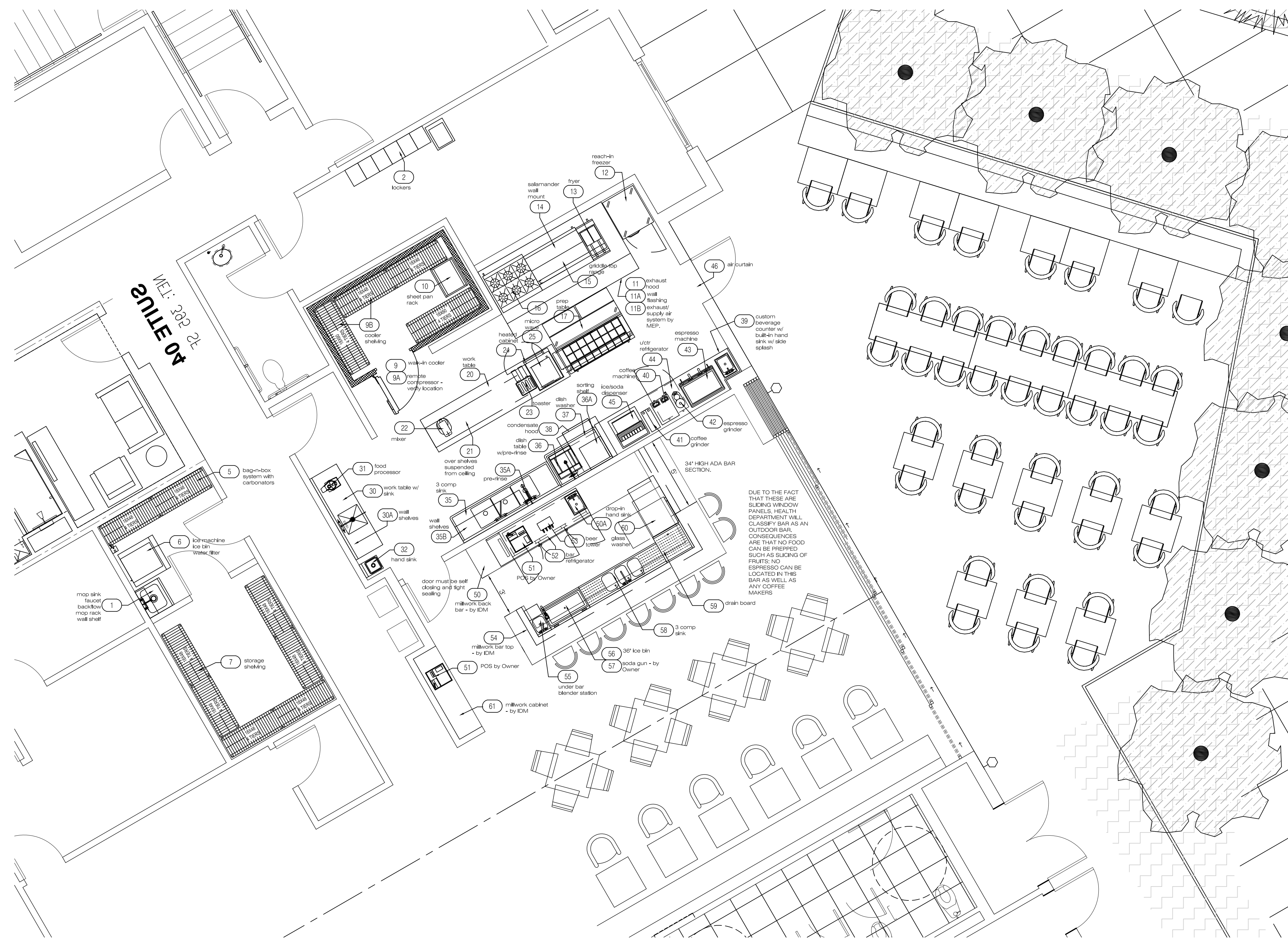
GUEST ROOMS WITH MOBILITY FEATURES
(CA T24 TABLE 11B-224.2; ADA 224.2)

TOTAL NO. OF GUEST ROOMS PROVIDED	MIN. NO. OF REQ'D ROOMS W/OUT ROLL-IN SHOWERS	MIN. NO. OF REQ'D ROOMS WITH ROLL-IN SHOWERS	TOTAL NUMBER OF REQUIRED BEDROOMS
1 to 25	0	1	1
26 to 50	1	1	2
51 to 75	3	1	4
76 to 100	4	1	5
101 to 150	5	2	7
151 to 200	6	2	8
201 to 300	7	3	10
301 to 400	8	4	12
401 to 500	9	4	13
501 to 1,000	2% of total	1% of total	3% of total
1,001 and over	20, plus 1 for ea. 100, or fraction thereof, over 1,000	10, plus 1 for ea. 100, or fraction thereof, over 1,000	30 plus 2 for ea. 100, or fraction thereof, over 1,000

- NOTES / LEGEND**
- ALL EXTERIOR DIMENSIONS ARE TO FACE OF FINISH PANEL UNLESS OTHERWISE NOTED.
 - ALL INTERIOR DIMENSIONS ARE TO FACE OF STUD UNLESS OTHERWISE NOTED.
 - FOR DOOR # SCHEDULE SEE SHEET A8.01
 - FOR WINDOW # SCHEDULE SEE SHEET A8.10
 - FOR ROOM FINISH # SCHEDULE SEE SHEET A9.10
 - FOR WALL X TYPES SEE SHEET A9.02 AND A9.01
 - INDICATES 2-HR RATED WALL
 - INDICATES 1-HR RATED WALL
 - FOR ELEVATOR EMERGENCY SIGN SEE A6.11
 - FOR ELEVATOR CAR INTERIORS SEE A6.11
 - FOR ENLARGED ELEVATOR LOBBY PLANS SEE A7.01
 - FE FIRE EXTINGUISHER CABINET. NOT TO EXCEED 75' MAXIMUM TRAVEL DISTANCE
 - ← PATH OF TRAVEL
 - FOR PLASTER WALL PENETRATION FLASHING, SEE DETAIL A8.04
 - REFER TO ENLARGED UNIT PLANS (SHTS. A2.10 THRU A2.15) FOR UNIT WALL TYPE, DOOR AND WINDOW TAGS.
 - WATER CURTAIN AT THESE LOCATIONS. WC

FIRST FLOOR PLAN SCALE 1/8" = 1'-0" 1

ALL DRAWINGS AND WRITTEN MATERIAL APPEARING HEREIN CONSTITUTE THE ORIGINAL AND UNPUBLISHED WORK OF THE ARCHITECT AND THE SAME MAY NOT BE DUPLICATED, USED OR DISCLOSED WITHOUT THE WRITTEN CONSENT OF THE ARCHITECT. Copyright © 2021, NADEL RESIDENTIAL & COMMERCIAL, INC. ALL RIGHTS RESERVED.



- FOOD SERVICE GENERAL EQUIPMENT NOTES:
- General Contractor shall provide a smooth, non absorbent, easily cleanable surface, light in color for walls and ceilings for all food service areas and rest rooms. Surfaces shall have a 70 % reflective value.
 - General Contractor shall provide a smooth cove surface at the juncture of wall and floor in all food service, dressing and rest room areas. Base to be six (6) inches high and have a 3/8" radius cove. Use ceramic tile base feathered at floor juncture with concrete floor. Architect and/or Interior Designer to provide paint and tile samples for health department review and approval prior to installation.
 - General Contractor shall provide a smooth non absorbent washable walls behind and adjacent to all plumbing fixtures in rest rooms. If a urinal is to be provided, tile will be used 24-inches wide x 48-inches high with urinal centered. Splash guards must be provided. See architectural/interior design drawings, provided by others, for details.
 - General Contractor to consult with Owner if any special water treatment are to be used in this project. See architectural/mechanical engineered drawings, by others, for details, sizing information and location for water softener, water filtering system and hot water heater. Hot water heater to be of adequate capacity but not less than 35 gallons. Furnish a continuous supply of 120 degree hot water to all lavatories, dish and utensil washing fixtures etc. Hot water heater to be mounted on six (6) inch high legs and clear of walls by a minimum of six (6) inches or per local code requirements.
 - General Contractor to verify with Architect/mechanical engineer for grease trap/interceptor requirements and location. HEALTH DEPARTMENT DOES NOT ALLOW SUCH DEVICES TO BE LOCATED IN ANY FOOD SERVICE AREA, INCLUDING DRY STORAGE AND DRESSING ROOMS.
 - General Contractor to provide self closure devices of all doors.
 - General Contractor to provide mechanical air fans for air exchanges as required by local codes in dressing rooms, rest rooms and dry storage rooms. Fans to be activated via light switch. See mechanical drawings, provided by others, for details and specifications.
 - General contractor will see that any operable windows shall be screened with permanently affixed screens. All food service pass through openings to the outside shall be limited to a maximum of 216 square inches. The minimum distance between openings may not be less than eighteen (18) inches. The counter surface of the pass through window must be smooth, free of channels and crevices and be easily cleanable.
 - General Contractor shall provide at all bars, fountain glass washing sinks, dish washing areas, food/utensil storage/ food preparation areas, dressing rooms and rest rooms with at least twenty (20) foot candles of light measured at thirty (30) inches above finished floor. Light fixtures in these areas shall be protected against breakage through the use of plastic shields, sleeves, shatter proof bulbs and/or other devices.
 - General Contractor, Owner and/or Architect shall notify local health department at least one (1) week in advance for preliminary and final health inspections. NO FOOD can be present on the premises until after final health department inspection and issuance of a health permit. FAILURE TO COMPLY WILL RESULT IN CANCELLATION OF HEALTH INSPECTION UNTIL ALL FOOD PRODUCTS ARE REMOVED FROM THE PREMISES.

Robert Rooze
Food Facilities Design
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roozedesign@gmail.com

PURPOSE OF FOOD SERVICE DRAWINGS:
Measurements on this plan have been secured by Robert Rooze from available information, but Robert Rooze assumes no responsibility for the accuracy of such measurements. Anyone utilizing these food service drawings are responsible for and must verify actual measurements and conditions on site.

These plans and the designs contained herein are the property of Robert Rooze and may not be reproduced or used by anyone, either all or in part, without first securing the written permission of Robert Rooze.

Information shown on these food service drawings are for submitted to Health Department approval only and can not be used to obtain various Building Department approvals and/or permits. Plumbing, electrical, exhaust and refrigeration rough-in plans are for indicating food service equipment requirements and are for reference only. These drawings are submitted herewith subject to disclaiming any liability for Architecture or Engineering design by others.

PROJECT:
RONDELL OASIS HOTEL RESTAURANT & BAR
26300 RONDELL STREET
CALABASAS, CA

Food Service equipment indicated on these drawings shall be manufactured and fabricated to meet the following:

N.S.F. National Sanitation Foundation.
U.L. Underwriters Laboratory
A.G.A. American Gas Association.
A.S.M.E. American Society of Mechanical Engineers.
N.F.P.A. National Fire Protection Association.

EQUIPMENT SUBSTITUTION NOTE:
It is the responsibility of the Food Service Equipment Dealer/Supplier or any other person(s) making substitutions and/or alterations to any piece(s) of equipment as shown on these food service equipment plans and schedule(s), shall be responsible for making sure that the substituted/alterer equipment will occupy the same space without encroaching into aisle space or adjacent equipment.
Food Service Equipment Dealer/Supplier will also be responsible for resubmitting food service drawings to the local Health Department for re-approval of food service drawings indicating changes/alterations of food service equipment.
Food Service Equipment Dealer/Supplier will also be responsible to provide corrected/updated plumbing/electrical and exhaust drawings and schedules of any equipment changes to Architect, electrical and mechanical engineers so that they can update their drawings.

NOTES:

In order to accommodate equipment as specified by others, interior walls have to be adjusted in order to provide a functional kitchen.

Specifications called for upright dish washer which cannot be accommodated due to spatial constraints. Undercounter high temp dish washer is shown instead. A condensate hood will have to be located above the undercounter high temp dish washer to comply with local building and health dept codes.

Mop sink: unless there is a mop sink/janitorial closet located within 100 feet, mop sink will have to be located in employee break room.

Bar:
Moved wall between wall and kitchen approximately 15" into lounge area in order to provide required aisle clearance in kitchen.

As noted, due to the fact that there are sliding window panels, health department considers this to be an outdoor bar and therefore must meet all the requirements.

Requirements include the following:
no prep can take place which would include the slicing of fruits and the making of espresso and coffee. These activities will have to be done in the kitchen.

Door leading into the kitchen must be self-closing and tight fitting.

Have indicated 60" ADA counter section at bar to comply with ADA accessibility requirements.

Did not specify a high temp glasswasher as local codes require a condensate hood over any high temp dish washer, high or low temp.

ISSUE: Preliminary review #1a
DATE: February 14, 2018

FOR REFERENCE ONLY.

PARTIAL FLOOR PLAN - FOOD SERVICE EQUIPMENT - RESTAURANT & BAR

SCALE: 1/4" = 1'-0" 1

FS 1.0 ALT