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By Christian Candelaria at 1:44 pm, Oct 26, }202
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To whom it may concern:

I'm planning on having my food truck parked on the parking lot from the Valero gas station located on 1400 Farmers Lane. The hours of operation will be from 10am-11pm Monday - Sunday. I will only have two employees. There will not be any activities that can disturb the neighborhood. We will not be offering any seating areas for eating. No deliveries will be made to this site. All my food preparations and deliveries will be to the commissary kitchen that I will be renting.

Thank you,
Jesus Solis


## Mobile Food Unit Plumbing Diagram



LO GA RONCO FPESY WATER TANX MODEI B1 40

1. Atmospheric vent $11 / 2$ PVC, terminating above the sink level and screened with mesh 16 to the inch.
2. Hand sink $17 \times 15$, stainless steel. NSF grade, splash guards on both sides.

3 Drain board for pre-wash / post wash utensils; stainless steel, food grade
4. NSF three-compartment sink, stainless steel, each compartment $18 \times 24 \times 16$, rounded internal corners-no sharp comers/crevices
5. Cold water line $1 / 2$ inch $P V C$.
6. Hot water line $1 / 2$ inch PVC
7. Ptrap ( 25,6 and 7 are $1 / 2$ inch PVC)
8. Fresh water inlet, $3 / 4$ inch, screened with protective cap, protected from contamination.
9. Fresh water tank, NSF food grade plastic, 40 gallons, permanently installed in stainless steel cabinat, easily accessible to measure and service sloped to drain
10. Water pump, $1 / 2 \mathrm{HP}$, automatic activation; air pressurized system with food grade on board air pump
11. Hot water heater, exposed in stainless steel shelf under the table
12. Waste water tank drain outlet 2 inches, PVC with protected cover
13. Waste water tank, NSF stainless steel food grade, 60 gallons, sloped to drain, permanently installed underneath of the truck easy access to measure and service, sloped to drain.
14.2 Well Steam table NSF manual drain access to the 3 compartment sink
15. Water inlet, tank backfill valve; normally closed opened to fill thank when connected to CW


## Fire Suppression System Design Specifications

| Notes |
| :---: |
| - Upon activation an audito or visual indicater shall be provided |
| Installation of this Fre Suppression System shall comply with the latest addtoon of the State Bulding Codes. NFFA 968 : 77 A and IMC Mechanical codes |
| - Exhaust Duct 16 Cauge gatvanized, welded, liquid tight. |
| - All Electic work to be to be perforned by the customer's Licensed Electrican. |
| Exhast thall remain on during syatem decharge |
| Provided Gas Valves are to be instater by tho customers liconsed Plumber |
| - All nozzes stall have grease capo |
| - Hood NFPA 9G Make-Up-Air stainless steet, 18 gauge welded, Bquid tight |
| - A Class K fire extingusher shall be focated whthin 30 of the cooking aたa |
| - Make Us-Air mounted a mumum of 10 feel from the extaust fan |
| Fipe is Schedute $40.3 / 3^{\circ}$ of $1 / 2^{\prime \prime}$ fbeck chrome or stainless steel pipe |
| Fire Suppresson Systerm: Range Cuand Wet Chemical Ul 300 as per altached specifcations and drawings |
| Remote pull station shall be $48^{\circ}$ above finshed foor and in the path of egress. |
| - System shall have manual and autornatic methods of actuation |
| A function test sha be watressed by the fire department inspector priar to cooking. |
| Upon sctivation of system al enectrical \& isel must shut down. |

## System Materials

| Ltern Numbor | Description | Flow |
| :---: | :---: | :---: |
| 6. 120016001 | AOP Nozzle | 40 |
| B7. 120017-001 | F Nozzle | 40 |
| 87.120019 .001 | R Nozlo | 10 |
| 87-120018-001 | GRW Nozzin | 20 |
| 60120099.001 | Unversal Contro Head Assembly |  |
| 6).120003 (001 | WhDR-400S CytinderNave 4 Calo |  |
| 60.120073001 | : 1/4* NPT Mechanical Gas Valve |  |
| 60.120110 .001 | Remete Manual Release Combnato |  |
| WK.282664.000 | M. 360 Link 360f (182 C) ML, Unp |  |

Citv of Santa Rosa<br>AUG 012022<br>Hanning \& Economic evelopment Departmen

MOBILE FOOD UNIT EXTERIOR PLAN
ENO Group Inc
City of Santa Rosa
AUG 012022
Planning \& Economic Development Departmen



a. Hand sink $17 \times 15$

1. 3 Compartment $\operatorname{sink}(18 \times 24 \times 16) * 2$ dran boards $18 \times 18$ 12. AC :3.500 ETV

- Exndoor 35xin 54 - Opening 210 sq inch seif ciosing 7- Heod to + fiters. grosse cathet - Exhaust Venthato: 15. Water Hoater oGallons Elecure

21. Oume Generator 4750 iv enclosel RV vave
22. Honiomatat propane tank 29 ) Gallons (enciose!
23. Roet vant durt doo



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SCHEDULE OF
FINISHES

| CEILING | COUNTERS |
| :---: | :---: |
| Stainless Steel | Stainless Steel |
| $304 \# 418$ | $304 \# 424$ |
| GAUGE | GAUGE |
| (SMOOTH) | (SMOOTH) |

City of Santa Ros
AUG 012022
Planming \& coonomic
Development Department

