

### 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.

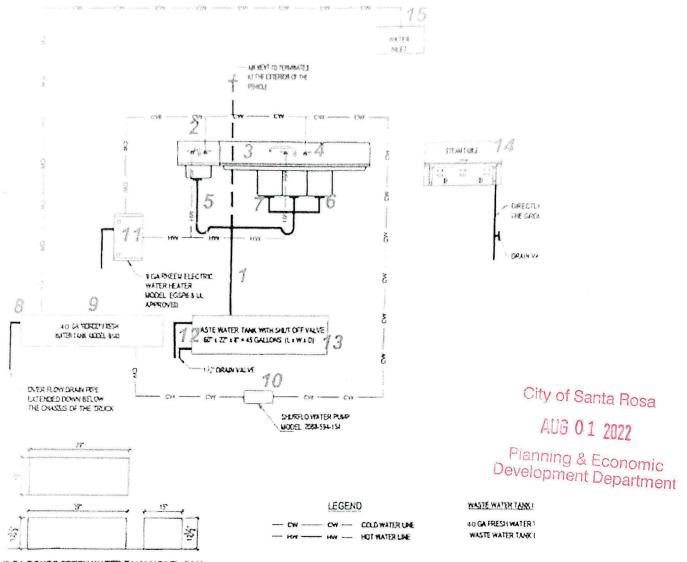
Thank you,

Jesus Solis

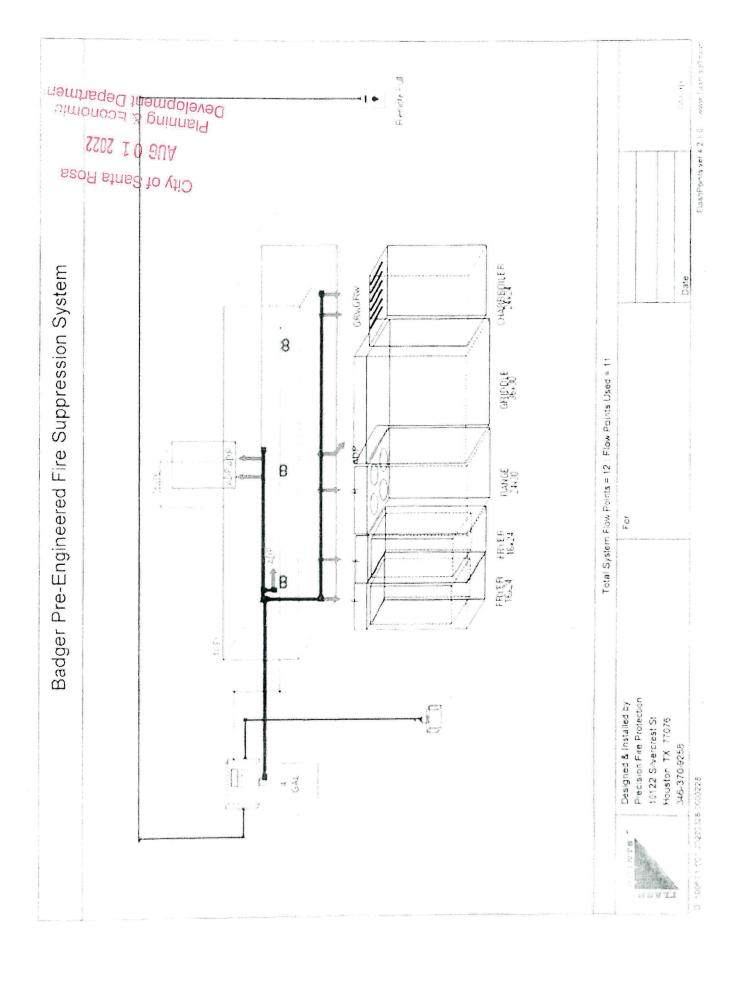
Jews Sons

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### Mobile Food Unit Plumbing Diagram



- 40 GA RONCO FRESH WATER TANK MODEL: B140
  - 1. Atmospheric vent 1 1/2 PVC, terminating above the sink level and screened with mesh 16 to the inch.
  - Hand sink 17x15, 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 18x24x16, rounded internal corners-no sharp corners/crevices
  - 5. Cold water line 1/2 inch PVC.
  - 6. Hot water line 1/2 inch PVC
  - 7. P trap (#5, 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 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 audible or visual indicator shall be provided
- Installation of this Fire Suppression System shall comply with the latest addition of the State Building Codes, NFPA 96 & 17A, and LM C. Mechanical codes
- · Exhaust Duct 16 Gauge galvanized, welded, liquid tight.
- All Electric work to be to be performed by the customer's Licensed Electrician.
- Exhaust shall remain on during system discharge
- Provided Gas Valves are to be installed by the customer's Licensed Plumber
- All nozzles shall have grease caps
- Hood: NFPA 96 Make-Up-Air stainless steel, 18 gauge welded, liquid tight
- A Class K fire extinguisher shall be located within 30' of the cooking area.
- Make-Up-Air mounted a minimum of 10 feet from the exhaust fan.
- Pipe is Schedule 40, 3/8" or 1/2" (black, chrome or stainless steel) pipe
- Fire Suppression System: Range Guard Wet Chemical UL300 as per attached specifications and drawings.
- Remote pull station shall be 48" above finished floor and in the path of egress.
- System shall have manual and automatic methods of actuation.
- A function test shall be witnessed by the fire department inspector prior to cooking.
- Upon activation of system all electrical & fuel must shut down.

### System Materials

Item Number	Description	Flow	Qty
67-120016-001	ADP Nozzle	4.0	45
87-120017-001	F Nozzie	4.0	2
87-120019-001	R Nazzie	1.0	•
87-120018-001	GRW Nozzle	2.0	2
60-120099-001	Universal Control Head Assembly		•
60-120003-001	WHDR-400S Cylinder/Valve, 4 Gallo		•
60-120073-001	1 1/4" NPT Mechanical Gas Valve		*
60-120110-001	Remote Manual Release, Combinatio		1
WK-282664-000	ML-360 Link 360 F (182 C), ML, Unp		3

Total Flow Points: 110

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Designed & Installed by Precision Fire Protection 10122 Silvercrest SI Houston, TX 77076

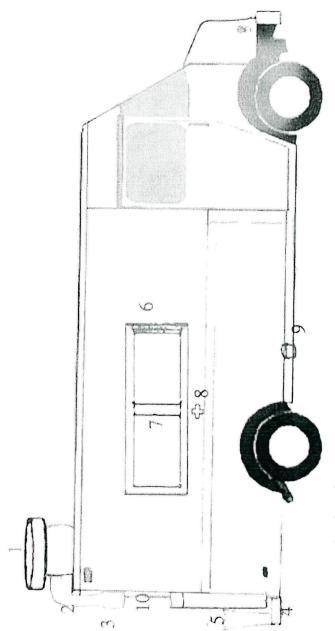
For

# MOBILE FOOD UNIT EXTERIOR PLAN

ENO Group Inc

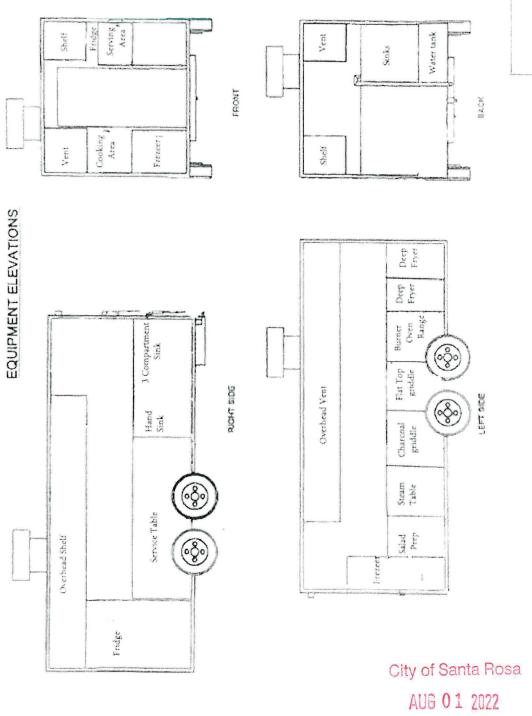
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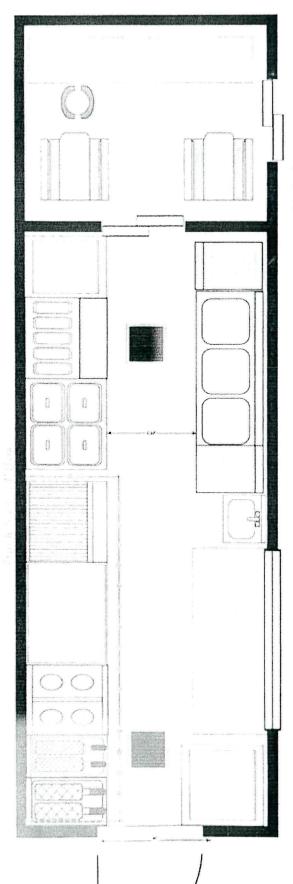
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- Venthood extractor
  - Extractor drain line
- Stainless steel removable grease catch pan
  - LP Gas enclosed in stainless steel cabinet
- 20 Gallon trash container for customer use
- Name of Mobile Food Unit "\_
- Service window-screening 5.4' + opening 216 sq inch self closing 1.48.48.6.89.00
- Fresh water inlet 1/2 inch, PVC, protected from contamination filter/cap installed Waste water tank drain 2 1/2 inches, PVC
- Name of Mobile Food Unit "

Planning & Economic





### NOTES

stainless steel, smooth, light color - All frems on the check list are Everything is stainless steel All walls and are made of included on the plans

Ceding is made of aluminium piate and county cleanable sealed and welded

- All openings to the outside, including serving

- Windows \$ doors not held at kept open to provide access to the electrical outlet openings and entrance doors are screened

Screening is at least 16 meshanch

or kept closed

All counters and prep tables are made of stainless steel

Floor is made of aluminium diamond plate Durny lines, service lines, pipes are sealed and reided

inside the walls and ceilings or cabinetry not exposed, and pipes are enclosed It's at least 50-foot candles of light

and lighting is shielded - All fixed equipments are NSF certified A tight liquid seal is provided between

equipment and the mounting surface

## TYPE 1 VENT HOOD

· Type 1 stainless sieel commercial vent hood with removable filters installed at an angle between 45 degree and vertical and mecanically vented to outside

> adjacent walls in case of exposed to seepage . A seal is provided between equipment and

- Electricity is provided by generator or

- The ventilation is adequate for the eqipment being vented

· Grease drain pan is inside

 Vent hood is sealed to wall/seiling to prevent any hard clean areas or spaces

with rounded internal angles • 2 drain boards 18x18 Three compartment sink measures are 15x24x16

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### Meets Approved Specifications NSF / ANSI / ETL / UL EQUIPMENT

01- 2 Double fryer 40 to capacity LP

02. 4 burner over, range 24° LP 03. Flat top griddle 31° LP 04. Charced griddle 34° LP 05. 2 well steam table 33° LP 06. Salad prep 27° Electric 07. Vertical Freezer 17 CU 08. Vertical Freezer 17 CU 09. Counter top (custom size) 10. Hand sink 17x15.

11- 3 Compartment sink (18x24x16) × 2 drain boards 18x18

12- AC 13.500 BTU
14- Cabin door
15- Extra door 35'x75'|
16- Service Window 54' + opening 214 sq inch self closing
17- Hood 10' + filters + groase catcher + Exhaust Ventilator

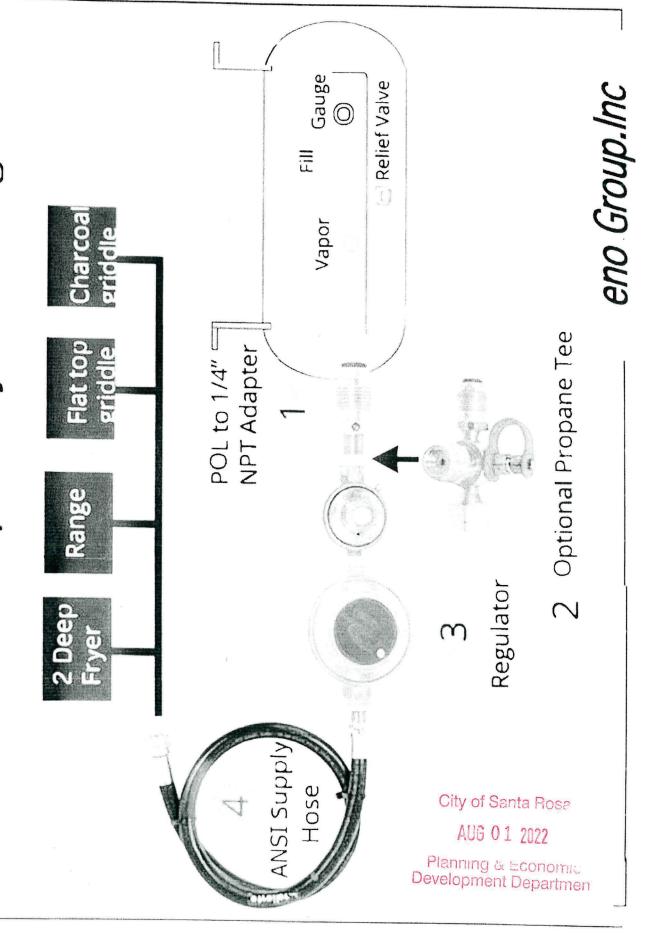
Hoad + Fire suppression hood system
15. Water Heater 6 Gallons Electric
19. Fresh Water Tank 40 Gallons
20. Waste Water Tank 40 Gallons
21. Guiet Generator 4750 W (enclose)
22. Horizontal propane tank 29.3 Gallons (enclose)

underneath of the truck

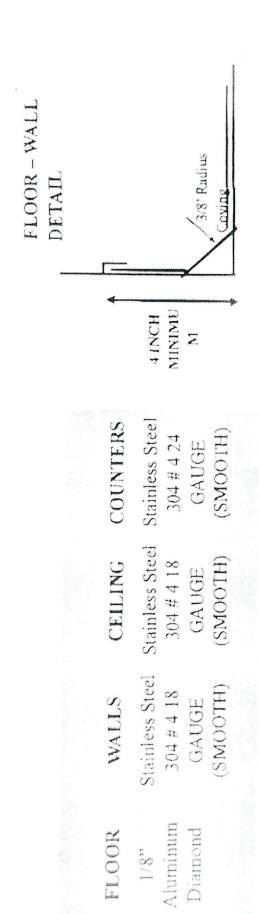
23. Roof Vent 14x14 24. Straing Cabin door

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# FoodTruck Propane System Diagram



# SCHEDULE OF FINISHES



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