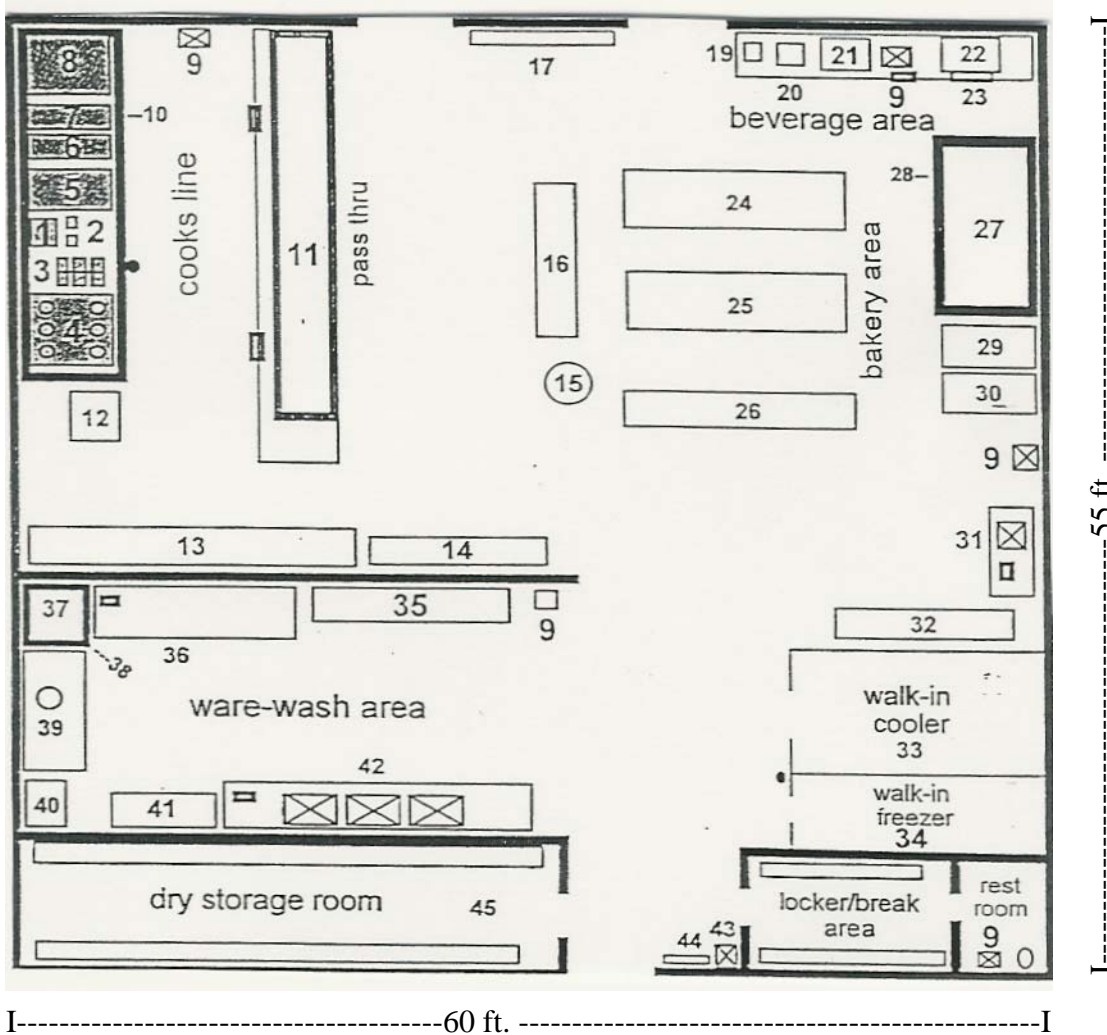


APPENDIX A EXAMPLE Facility Floor Plan

18



Equipment

- | | | |
|--|--|---|
| 1. Cheese melter | 16. Shelving unit | 34. Walk-in freezer |
| 2. Microwaves | 17. Bread shelving racks | 35. Drying shelf |
| 3. Steam table | 18. Dining area | 36. Clean drainboard |
| 4. Stove | 19. Coffee maker | 37. Dishmachine |
| 5. Griddle | 20. Tea maker | 38. Hood, type II |
| 6. Fryer | 21. Soda machine | 39. Dirty drainboard w/ spray hose & garbage disposal |
| 7. Fryer | 22. Espresso machine | 40. Dirty dish rack |
| 8. Charbroiler | 23. Under counter refrig. unit | 41. Drying shelf |
| 9. Handsink | 24. Bakers' table | 42. 3-compartment sink w/ 36" drainboards |
| 10. Hood, Type I | 25. Bakers' table | 43. Mop sink |
| 11. Refrigerator/freezer Maketable unit with pass-thru and shelf | 26. Shelving unit | 44. Chemical storage shelf |
| 12. Stainless steel table | 27. Bake oven | 45. Shelving |
| 13. Sliding 3-door refrigeration unit | 28. Hood, type II | |
| 14. Shelving unit | 29. Proof cabinet | |
| 15. Mixer | 30. Proof Cabinet | □ = Floor sink |
| | 31. Vegetable prep sink & 18" drainboard | ● = Floor drain |
| | 32. Stainless prep table | |
| | 33. Walk-in cooler | |