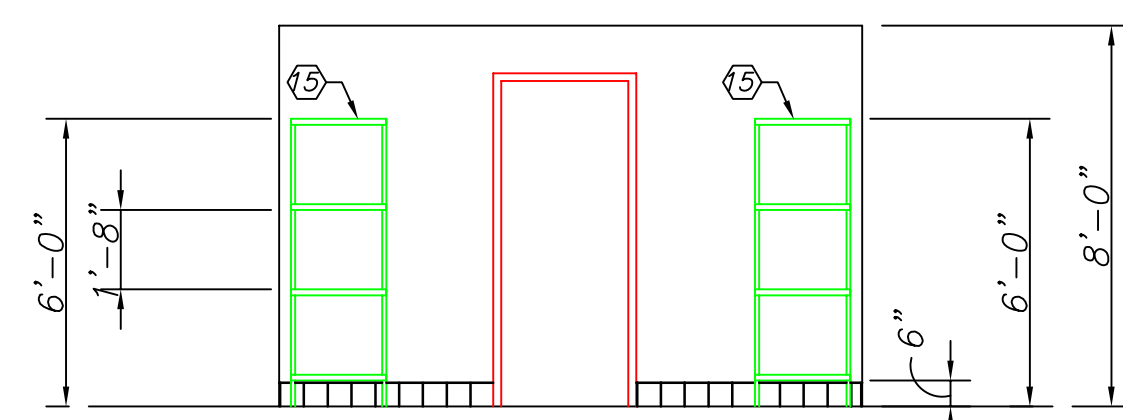
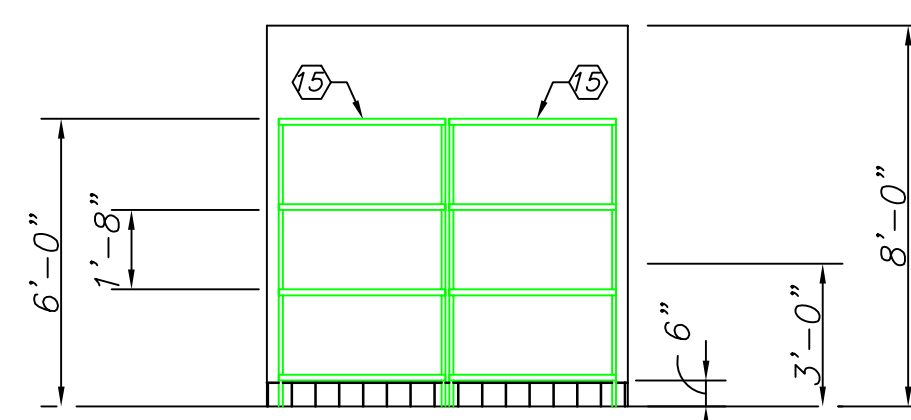


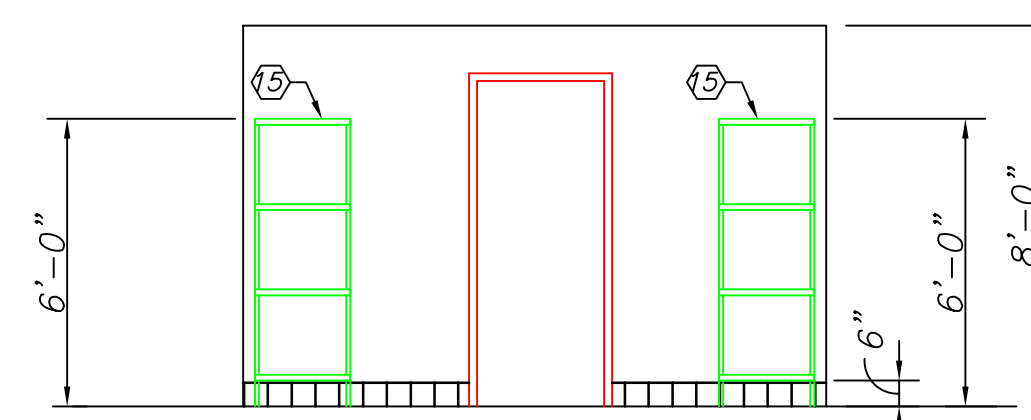
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SCALE: 1/4"=1'-0"



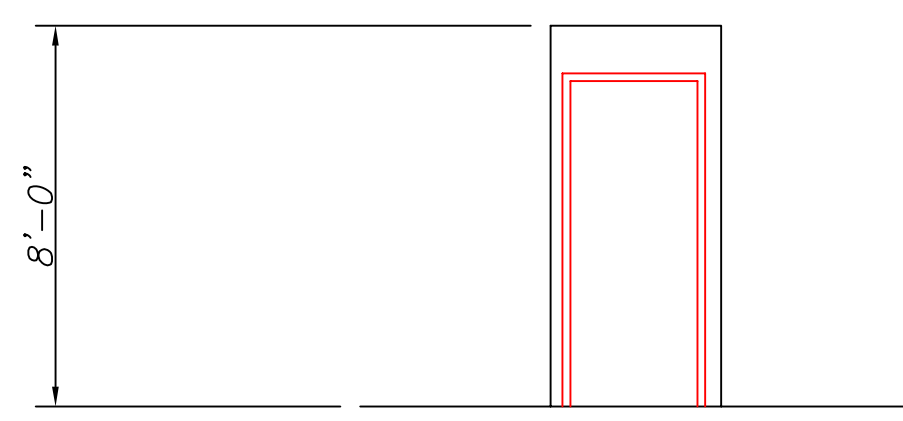
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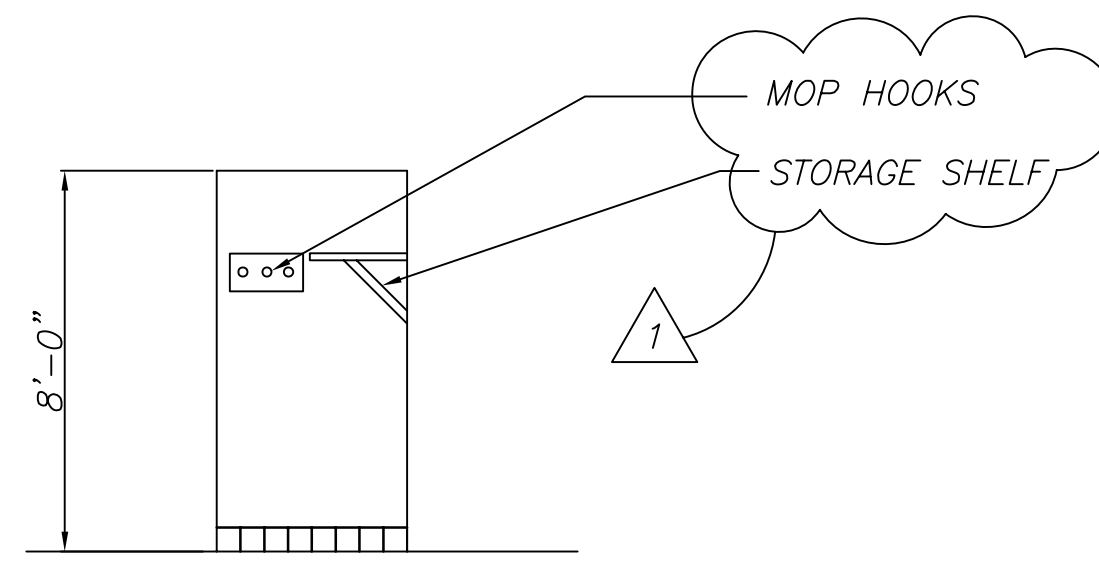
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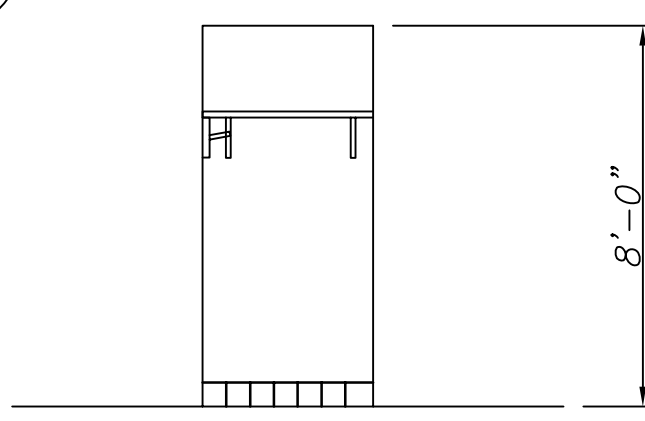
ELEVATION 12
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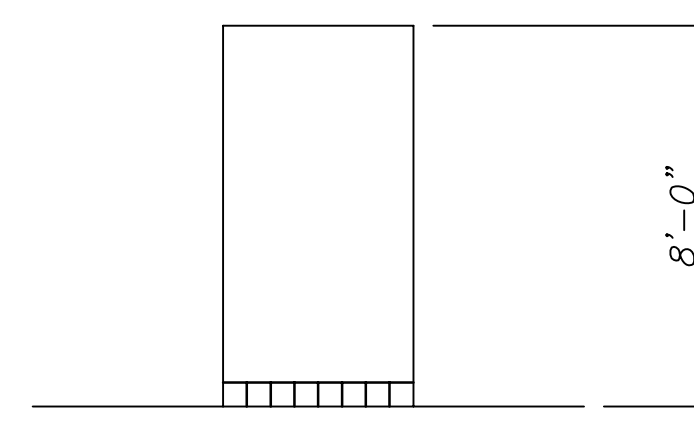
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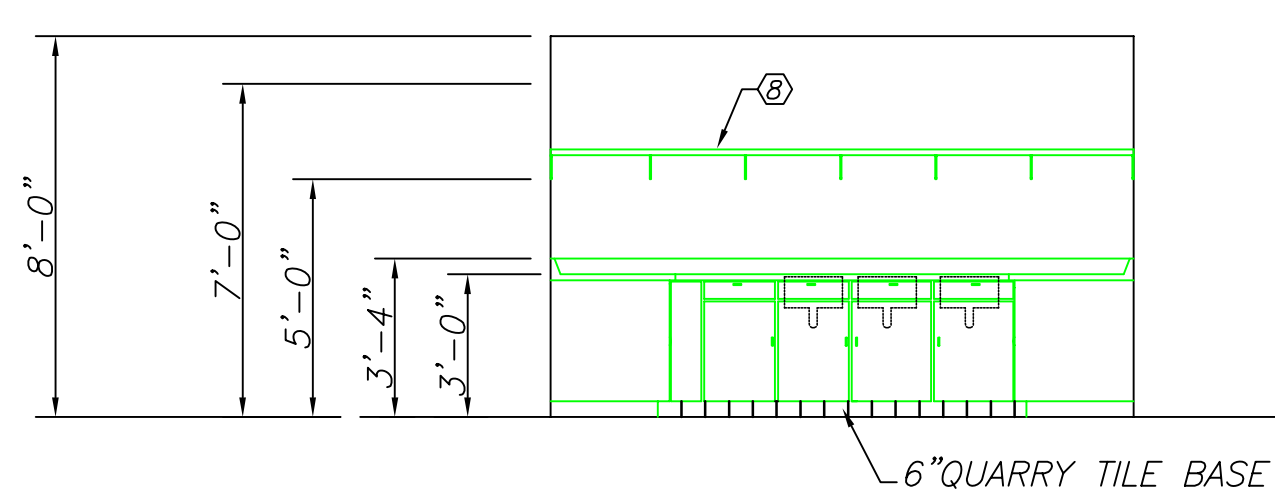
ELEVATION 6
SCALE: 1/4"=1'-0"



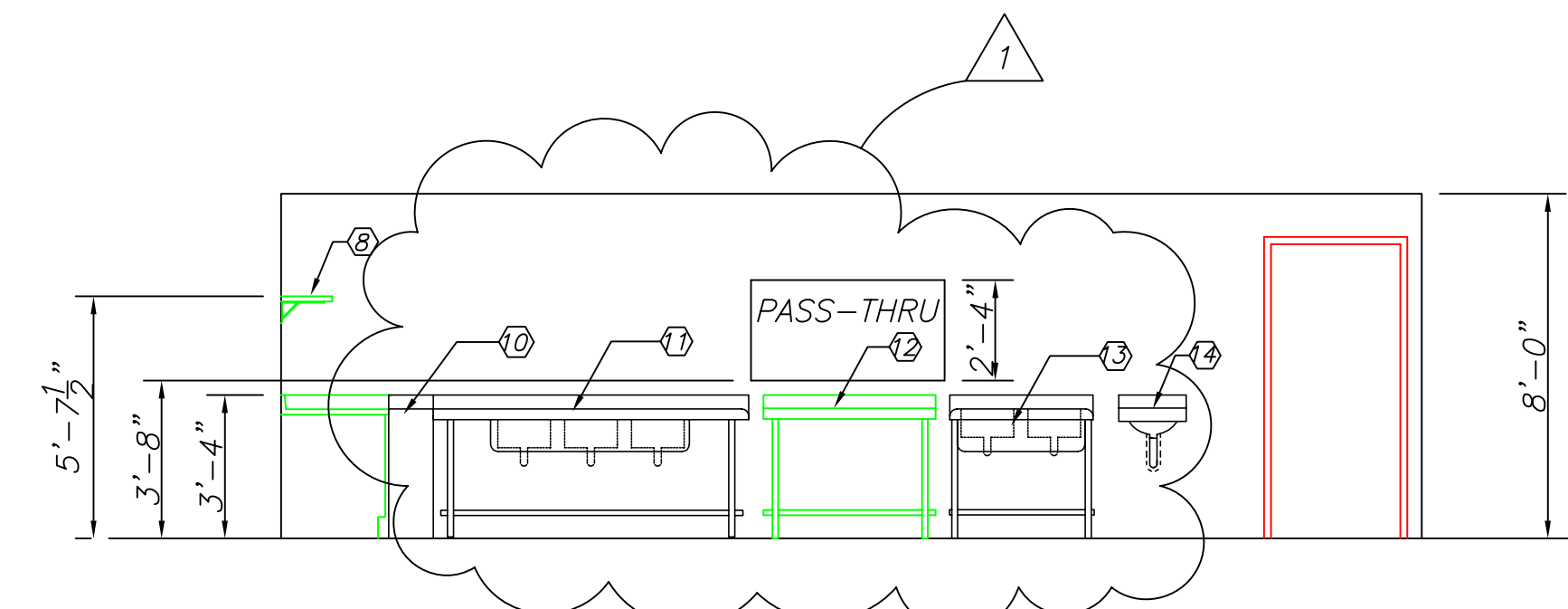
ELEVATION 7
SCALE: 1/4"=1'-0"



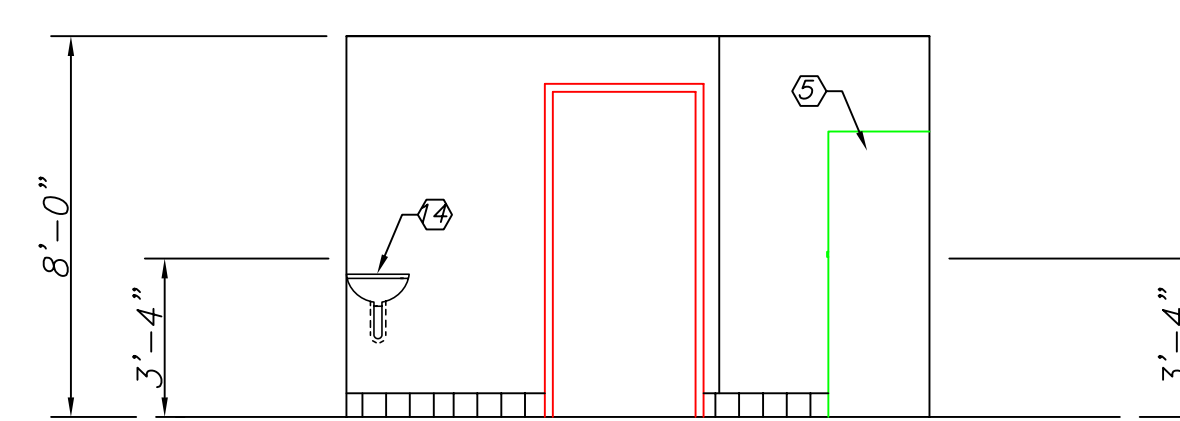
ELEVATION 8
SCALE: 1/4"=1'-0"



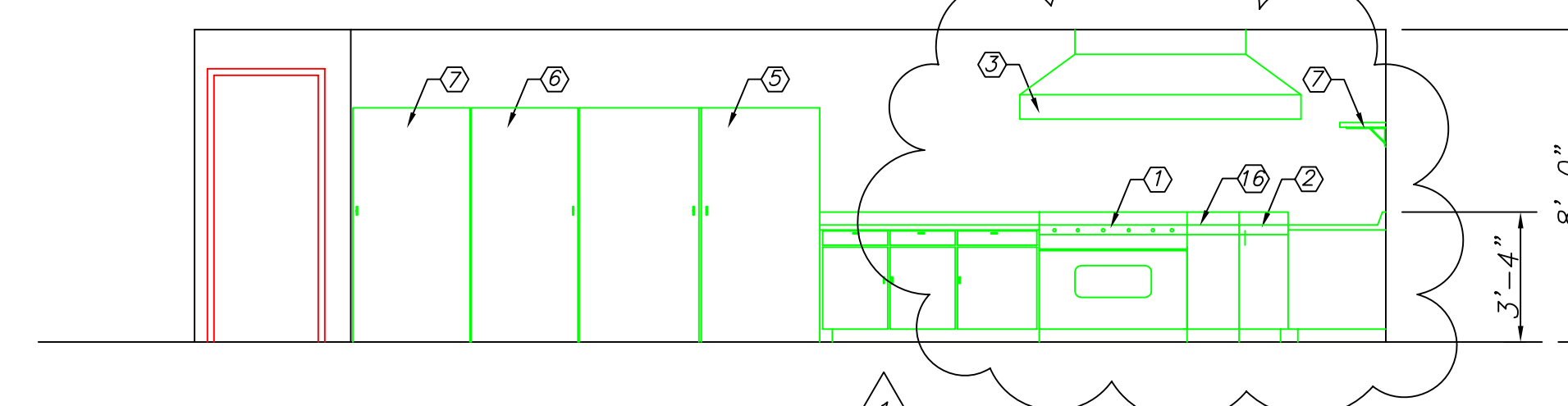
ELEVATION 1
SCALE: 1/4"=1'-0"



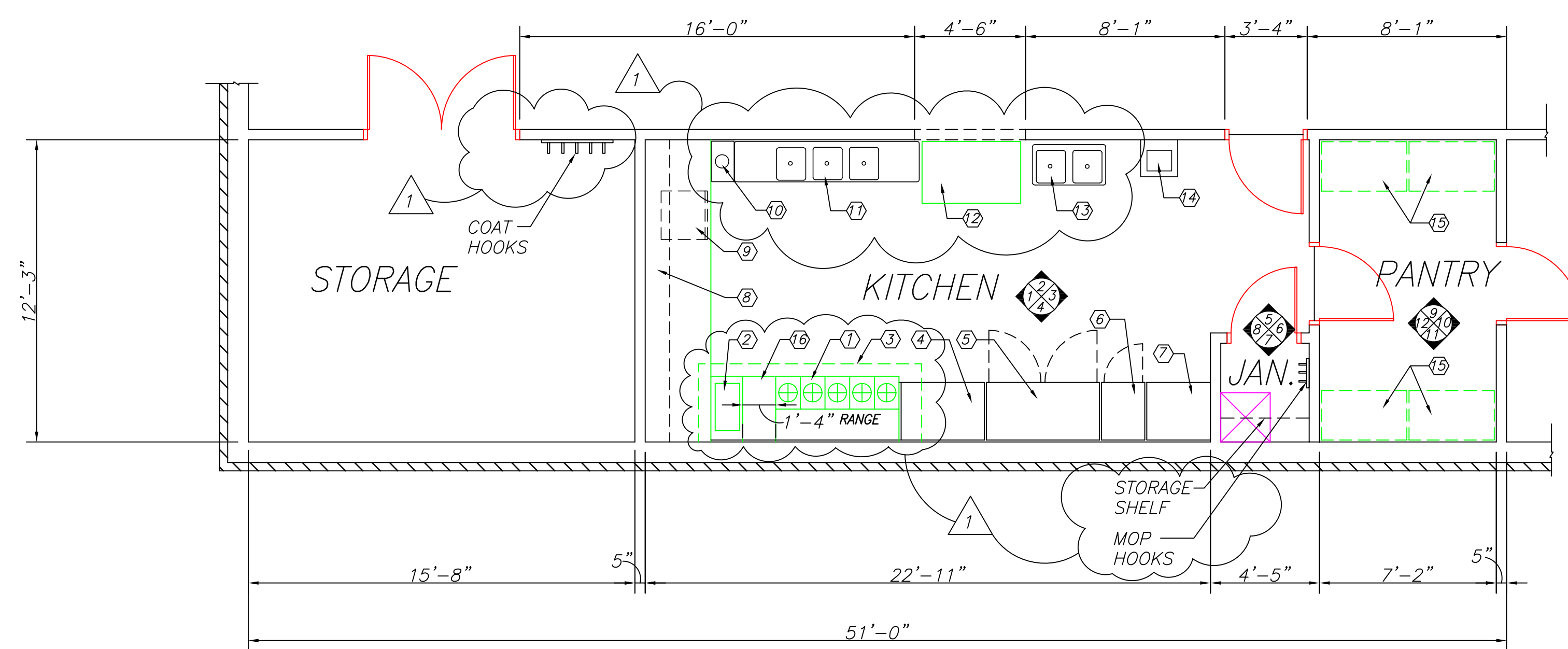
ELEVATION 2
SCALE: 1/4"=1'-0"



ELEVATION 3
SCALE: 1/4"=1'-0"



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



KITCHEN FLOOR PLAN
SCALE: 1/4"=1'-0"

GENERAL HEALTH DEPARTMENT NOTATIONS

- All piping, conduit, bx cable and similar construction will be either located inside a wall or installed with a minimum 3/4-inch space from the wall or sealed to the wall.
- All doors to outside will be self-closing and rodent-proof. Mall doors must be a solid construction design with no gaps greater than 1/4 inch.
- A minimum of 20 footcandles of shielded light will be provided at all work surfaces in storage areas, food preparation areas, utensil-washing areas, toilet rooms, locker rooms, and in garbage and rubbish areas.
- All restroom doors will be self-closing.
- All restrooms will be equipped with mechanical exhaust ventilation sized at a minimum rate of 2 cubic feet per minute per square foot of floor area and exhausting directly to the outside.
- All floor-mounted equipment will be placed on NSF international (NSF) approved 6-inch legs, or the equivalent, and properly spaced from adjacent equipment or walls; or placed on NSF approved casters, or the equivalent; or properly sealed to all adjacent surfaces.
- All counter-mounted food service equipment weighing in excess of 80 pounds will be mounted on NSF approved 4-inch legs.
- All exposed raw wood will be sealed and painted.
- All annular openings in construction will be sealed/caulked to 1/32 of an inch.
- All exhaust hoods over cooking equipment will be capable of capturing and exhausting smoke generated from a 60-second smoke bomb.
- The outside storage of refuse and grease will be in rodent-proof containers located on a paved surface.
- All sink installations will be equipped with hot and cold running water through a mixing valve or combination faucet.
- All painting will be with lead-free, non-metallic, easily cleanable paint or a high quality varnish.
- Wastewater from all applicable food service equipment will be individually plumbed to an open site drain with a minimum 1-inch air gap.
- All overhead plumbing in food service facilities must comply with COMAR 10.15.03 section .07 C. (2) (e).

EXHIBIT F (SEALANTS)

- All sealants must be listed as approved by NSF international (NSF) under standard 51.
 - Sealants shall be used only in structurally sound joints and seams.
 - Sealants may be used to fill spaces and openings such as, but not limited to, blind rivet heads and slot and phillips head screws.
 - Openings around service and utility lines should be closed insofar as practical by:
 - Collars or grammets
 - Flexible form gaskets
- Sealants may be used to seal service and utility lines to wall or adjacent pieces of equipment where the spacing is closed to less than 1/8 inch.
- Sealants may not be utilized in food and splash contact surfaces to fill open spaces or voids, which results due to improper design or fabrication. Any opening in excess of 1/8 inch shall be considered excessive and must be closed using proper field joints.

KITCHEN EQUIPMENT

- RANGE OVEN- VULCAN 60L SERIES
- DEEP FRYER- VULCAN GR35 SERIES
- HOOD ABOVE
- WORK TABLE-EAGLE FOODSERVICE EQUIPMENT 16/304
- REFRIGERATOR -TRUE SERIES T-49 (54"Lx29 1/2"Dx78 1/4"H)
- FREEZER- TRUE SERIES T-19 (27"Lx24 1/2"Dx78"H)
- ICE MAKER-HOSHIZAKI KML-400 SERIES
- EAGLE FOODSERVICE EQUIPMENT WS1260TL
- DISH WASHER - UNDERCOUNTER TYPE BY "CHAMPION MODEL UL-100"
- GARBAGE DISPOSAL - "HAMMER MODEL HI-150" COMPLY WITH ASSE 1009
- 3-COMPARTMENT SINK-19"x16" BOWLS-TWP 18" DBS "ADAMS-BURCH 414-16-3-18"
- WORK TABLE- 30"x48" 430 GAUGE W/4" BACKSPASH "ADAMS-BURCH T3048BS"
- 2-COMPARTMENT SINK-19"x16" BOWLS-NO BDS "ADAMS-BURCH 414-16-2"
- HAND SINK
- WIRE SHHELVING-INTER METRO INDUSTRIES CORPORATION
- 16" WIDE STAINLESS STEEL SPLASH PANEL

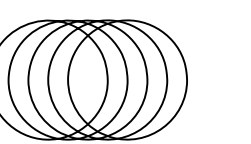
Date: 1-14-08
Revisions: COUNTY REVIEW COMMENTS

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KITCHEN PLAN AND ELEVATIONS



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Date: DEC. 1, 2005
Scale: 1/4"=1'-0"
Drawn: FCB
Checked: PAL
File No. BETH_A13

Drawing No.

A-13