

TEAM DIRECTORY		
Scale= NTS		G-001

JURISDICTIONAL AUTHORITIES		
Scale= NTS		G-001

GENERAL NOTES		
Scale= NTS		G-001

ABBREVIATIONS		SYMBOLS	
Scale= NTS	G-001	Scale= NTS	G-001

## The logo for Panda Express Chinese Kitchen is a circular emblem. It features a stylized black and white panda in the center, set against a grey circular background. The words "PANDA EXPRESS" are written in a bold, black, sans-serif font along the top inner edge of the outer circle. The words "CHINESE KITCHEN" are written in the same font along the bottom inner edge. Two small red dots separate the top and bottom text on the left and right sides.

## CODE ANALYSIS

APPLICABLE CODES: ALL WORK UNDER THIS CONTRACT SHALL COMPLY WITH THE PROVISIONS OF THE SPECIFICATIONS AND DRAWINGS, AND SHALL SATISFY ALL APPLICABLE CODES, ORDINANCES AND REGULATIONS OF ALL GOVERNING BODIES INVOLVED. ALL PERMITS AND LICENSES NECESSARY FOR THE PROPER EXECUTION OF THE WORK SHALL BE PROCURED AND PAID FOR BY THE CONTRACTOR INVOLVED. APPLICABLE CODES INCLUDE, BUT ARE NOT LIMITED TO THE FOLLOWING:

ADA / ICC / ANSI A-117.1 2009  	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th colspan="5" style="text-align: center; padding: 5px;"><b>PLUMBING FIXTURES (TABLE 403.1 2015 IPC)</b></th> </tr> <tr> <th style="width: 40%; text-align: left; padding: 5px;">TYPE OF OCCUPANCY</th> <th style="width: 15%; text-align: center; padding: 5px;">WATER CLOSET</th> <th style="width: 15%; text-align: center; padding: 5px;">LAVATORY</th> <th style="width: 15%;"></th> <th style="width: 15%;"></th> </tr> <tr> <td style="padding: 5px;"></td> <td style="text-align: center; padding: 5px;">MALE</td> <td style="text-align: center; padding: 5px;">FEMALE</td> <td style="text-align: center; padding: 5px;">MALE</td> <td style="text-align: center; padding: 5px;">FEMALE</td> </tr> <tr> <td style="padding: 5px;">RESTAURANT (A-2)</td> <td style="text-align: center; padding: 5px;">1 PER 75</td> <td style="text-align: center; padding: 5px;">1 PER 75</td> <td style="text-align: center; padding: 5px;">1 PER 200</td> <td style="text-align: center; padding: 5px;">1 PER 200</td> </tr> <tr> <td style="padding: 5px;">REQUIRED</td> <td style="text-align: center; padding: 5px;">1</td> <td style="text-align: center; padding: 5px;">1</td> <td style="text-align: center; padding: 5px;">1</td> <td style="text-align: center; padding: 5px;">1</td> </tr> <tr> <td style="padding: 5px;">PROVIDED</td> <td style="text-align: center; padding: 5px;">1</td> <td style="text-align: center; padding: 5px;">1</td> <td style="text-align: center; padding: 5px;">1</td> <td style="text-align: center; padding: 5px;">1</td> </tr> <tr> <td style="padding: 5px;"><b>TOTAL OCCUPANCY = 62 int + 16 ext</b></td> <td style="text-align: center; padding: 5px;"><b>MALE = 39</b></td> <td style="text-align: center; padding: 5px;"><b>FEMALE = 39</b></td> <td colspan="2"></td> </tr> </table> <p style="margin-top: 5px;">NOTE: SIGNS TO BE SUBMITTED UNDER SEPARATE PERMIT</p>	<b>PLUMBING FIXTURES (TABLE 403.1 2015 IPC)</b>					TYPE OF OCCUPANCY	WATER CLOSET	LAVATORY				MALE	FEMALE	MALE	FEMALE	RESTAURANT (A-2)	1 PER 75	1 PER 75	1 PER 200	1 PER 200	REQUIRED	1	1	1	1	PROVIDED	1	1	1	1	<b>TOTAL OCCUPANCY = 62 int + 16 ext</b>	<b>MALE = 39</b>	<b>FEMALE = 39</b>		
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<b>OCCUPANT LOAD CALCULATION</b>		
INDOOR DINING	843 SQ. FT. / (15 / SQ. FT.) =	57
KITCHEN	968 SQ. FT. / (200 / SQ. FT.) =	05
TOILET/VESTIBULE/STORAGE	285 SQ. FT. / (0 / SQ. FT.) =	00
COOLER/FREEZER ROOMS	120 SQ. FT. / (0 / SQ. FT.) =	00
<b>TOTAL OCCUPANT LOAD =</b>	<b>62</b>	<b>62</b>
SEASONAL OUTDOOR DINING (NON-ENCLOSED, NON-COVERED)	16 SEATS	16

CODE ANALYSIS	
Scale= NTS	G

ARCHITECTURAL							
A - 100	SITE PLAN ARCHITECTURAL	●	●				
A - 101	KITCHEN & EQUIPMENT PLAN	●	●				
A - 102	ROUGH - IN PLUMBING PLAN	●	●				
A - 103	FLOOR PLAN	●	●				
A - 104	FINISH PLAN AND SCHEDULE	●	●				
A - 105	REFLECTED CEILING PLAN	●	●				
A - 106	(RESERVED)	●	●				
A - 107	ROOF PLAN	●	●				
A - 108	CONDENSER RACK DETAIL	●	●				
A - 109	FURNITURE (LOCATION) PLAN	●	●				
A - 200	EXTERIOR ELEVATIONS	●	●				
A - 201	EXTERIOR ELEVATIONS	●	●				
A - 301	WALL SECTIONS	●	●				
A - 302	WALL SECTIONS	●	●				
A - 303	WALL SECTIONS	●	●				
A - 304	WALL SECTIONS	●	●				
A - 400	ARCHITECTURAL DETAILS	●	●				
A - 401	ARCHITECTURAL DETAILS	●	●				
A - 402	RESERVED						
A - 402.1	ARCHITECTURAL DETAILS	●	●				
A - 403	ARCHITECTURAL DETAILS	●	●				
A - 404	ARCHITECTURAL DETAILS	●	●				
A - 405	DRIVE-THRU & PATIO DETAILS	●	●				
A - 406	HANDICAPPED NOTES AND DETAILS	●	●				
A - 407	TRASH ENCLOSURE DETAILS	●	●				
A - 500	INTERIOR ELEVATIONS	●	●				
A - 501	INTERIOR ELEVATIONS	●	●				
A - 502	KITCHEN ELEVATIONS	●	●				
A - 503	ENLARGED RESTROOM PLANS AND ELEVATIONS	●	●				
		●	●				

<b>PLUMBING</b>								
P - 100	WATER AND GAS PLAN	●	●					
P - 101	WASTE & VENT PLAN	●	●					
P - 400	WATER/GAS/WASTE & VENT RISER DIAGRAMS	●	●					
P - 500	PLUMBING DETAILS	●	●					

ELECTRICAL							
E-000	ELECTRICAL SYMBOLS, SPECS, NOTES & DIAGRAMS	●	●				
E-001	ELECTRICAL SCHEDULES	●	●				
E-100	POWER FLOOR PLAN	●	●				
E-101	LIGHTING FLOOR PLAN	●	●				
E-102	SECURITY CAMERA PLAN	●	●				
E-103	COMCHECK COMPLIANCE REPORTS						
E-104	ROOF POWER PLAN	●	●				
E-105	SITE & EXTERIOR LIGHTING PLAN	●	●				
E-106	SITE PHOTOMETRIC PLAN	●	●				
E-200	ELECTRIC ELEVATIONS	●	●				
E-400	ELECTRIC DETAILS, DIAGRAMS	●	●				
E-401	ELECTRIC DETAILS, DIAGRAMS	●	●				
E-601	PANELS, SINGLE LINE, LOAD CALC'S.	●	●				



REVISIONS:

DRAWN BY: RR

**RANDY REYNOLDS**



2200 TRUE WARM & WELCOME

TITLE SHEET

[REDACTED]