

SHEETNOTE • FLOOR PLAN

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KEYNOTES
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EXISTING ELEMENTS
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CROSS-CHECK
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FIELD VERIFY
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DIMENSIONS
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Steel: Dimensions are to centerline of steel for new construction and face of finish for existing conditions, unless noted otherwise.

Masonry: Dimensions are to face of masonry unless noted otherwise.

Existing: Face of finish.

HEALTH GENERAL NOTES

This establishment shall comply with Texas Food Establishment Rules (TFER) & all City of Austin codes and ordinances.

REFRIGERATION

All refrigerated units are to hold foods at or below 41°F.

RESTROOMS
If the facility has only carry-out or seating for less than 20 people, and less than 10 employees, then only one employee restroom is required by the Health Department. Two restrooms are required if alcohol is served on the premises or more than 20 seats are provided. Each restroom must have a hand sink with forced air ventilation to the outside, covered waste receptacles for the disposal of sanitary napkins, signage stating "Employees must wash hands", solid self-closing doors and hot (at least 100°F) and cold water delivered under pressure through a mixing valve drained to the sewer to lavatories. Metered faucets must run for a min. of 15 seconds without re-activation. Restrooms may not open directly into a kitchen.

SERVICE SINK, MOP SINK, CURBED FLOOR SINK

At least one of these 3 types of sinks must be available for mop washing and disposal of mop water in an approved waste water disposal system. A drying rack is required for mops to air dry. This sink must be provided with a backflow preventer on any threaded hose hub to protect the water supply. Note that the mop sink may be located in a different area of the building than the kitchen.

HAND WASHING SINK

Shall be located to allow convenient use by employees in food preparation, food dispensing, ware wash areas, and any wait station where ice is dispensed, bar area or in a walk-in where meat is cut or trimmed. At least one hand sink will be required; additional, separate hand sinks may also be required. Small kitchens with food prep and ware washing in close proximity may be allowed to use one hand sink to serve both activities. Other hand sinks must be associated with restrooms. Provide at least 12" tall splashguards if a hand sink is located near food prep, open food, ice, or clean food contact surfaces. Otherwise, the hand sink must have at least 18" lateral separation from these. A sign or poster that notifies food employees to wash their hands shall be provided to all hand washing sinks and be clearly visible. A small, swinging door (as in a bar area) could separate a hand sink from a work area, otherwise no doors separating hand sink from work areas. Each sink must be supplied with hot (100°F) and cold water, soap and disposable towels.

WARE WASH AREA

A commercial dishwasher or 3 compartment sink is required. Dish machines must be able to effectively sanitize all equipment and utensils. They must dispense a chemical sanitizer or provide a final rinse of at least 180°F. (single, stationary rack machines are required to reach 165°F in the sanitize cycle). Test strips are required. Above-the-counter dish machines are required to have Type II vent-hood. Ware washing sinks shall be of sufficient size to immerse the largest piece of equipment. Cold and hot (110°F minimum) water under pressure delivered through a mixing valve shall be provided. Provide at least 2 integral drain boards or 1 integral drain board and a mobile dish cart. Drying racks or shelves will aid in adequately air drying all wares. Facilities with very limited ware washing and using disposable containers may request a variance to install a 2 compartment sink (example: convenience store). These sinks are required to have a drain board. The sinks must have an indirect connection to the sanitary sewer (at least a one inch air gap). This includes all food prep sinks and ware wash sinks.

CEILING CONSTRUCTION

Ceilings over open food, ice, soda fountains, ware washing, restrooms and bars must meet construction criteria and be smooth, durable, nonabsorbent, and cleanable. Open rafters, trusses or grid work and exposed duct work, pipes or utility lines are prohibited. No open structure permitted. If drop down acoustic tiles are used, they must be properly constructed. These tiles are to be washable and have a smooth surface without pinholes. Painted dry wall or boards are acceptable.

WALLS AND FLOORS

Must be constructed of approved materials. Cleanable water-based enamel paint is acceptable for most wall surfaces. Areas that are subject to regular cleaning and splash may be covered with FRP, stainless, or galvanized metal. Floor-wall junctures shall provide no greater than 1/32" gap. Baseboards are required. Caulk wall/floor junctures to prevent the collection of food particles and water. Masonry (brick/concrete) wall/floor junctures DO NOT require baseboards since a masonry juncture provides no gap. Raw brick and concrete in the kitchen area requires sealing. The sand grout of all tiles needs to be sealed. Epoxy grout does not require sealing. VCT floor tiles require a coat of wax to seal out liquids.

SOLID WASTE

Dumpster and grease barrels shall rest on a machine laid asphalt or concrete pad. These containers must have tight fitting lids and drain plugs in place.

OUTDOOR COOKING FACILITIES

BBQ pits or smokers shall be enclosed, and if screened in, at least a 1/16" mesh screen is required. They shall rest on a concrete or asphalt pad. The meat may only be placed on the smoker; no food prep allowed in this enclosure. Any seasoning, cutting, etc. must take place inside the establishment. Outdoor bars and wait stations will be approved on a case by case basis by the department.

WATER AND SEWAGE SYSTEMS

All private On-Site Sewage Facilities (OSSF) and wells serving a new Food Enterprise, an extensively remodeled Food Enterprise, or a Food Enterprise coming under new ownership must meet current standards. These systems are required to be evaluated with respect to whether the system (a) meets current standards and (b) is adequate for the proposed use. Contact the following agencies to ensure an OSSF, grease trap and/or water well is adequate: OSSF's in the City of Austin - Austin Water Utility @ 972-0101 Grease traps in the City of Austin - City of Austin Industrial Waste @ 972-1060 OSSF's or grease traps in Travis County - Travis County Transportation & Natural Resources @ 854-9383 OSSF's or grease traps within 2,000 ft of Lake Travis - Lower Colorado River Authority @ 473-3216 Water wells - Texas Commission on Environmental Quality (TCEQ) Water Utilities @ 239-4691 Note: a well which serves more than 24 people per day for more than 59 days/year is considered a public water supply.

Protecting the Water Supply – Threaded hose bibs are required to have a backflow prevention device attached. Spray hoses and fill hoses shall hang at least 1 inch above the maximum flood rim of a basin or the hoses shall be provided with an atmospheric vacuum breaker or backflow prevention device. **Indirect Connections** – Jockey boxes, ice bins, ice machines and sinks must be provided with indirect connections to the sewer. Floor sinks are required on new construction.

LIGHTING

Adequate amount of light shall be provided to all areas. At least 20 foot candles is required where food is provided for customer self-service such as buffet and salad bars or where fresh produce or packaged foods are sold. At least 50 foot candles is required at surfaces where employees are working with food using utensils or knives, slicers, grinders, saws, or where employee safety is a factor.)

OUTER OPENINGS

All windows, vents and exterior doors shall be tight fitting. If needed, use weather stripping to provide a tight fit. All exterior doors shall have a self-closure. Screens on windows and doors shall be at least 1/16" mesh. Roll up doors to be screened or the proposed food service area provided with physical doors to create a separate wallled room. Exhaust fans must be screened, or if they are louvered, must automatically close when the fan is disengaged.

FOOD CONTACT SURFACES

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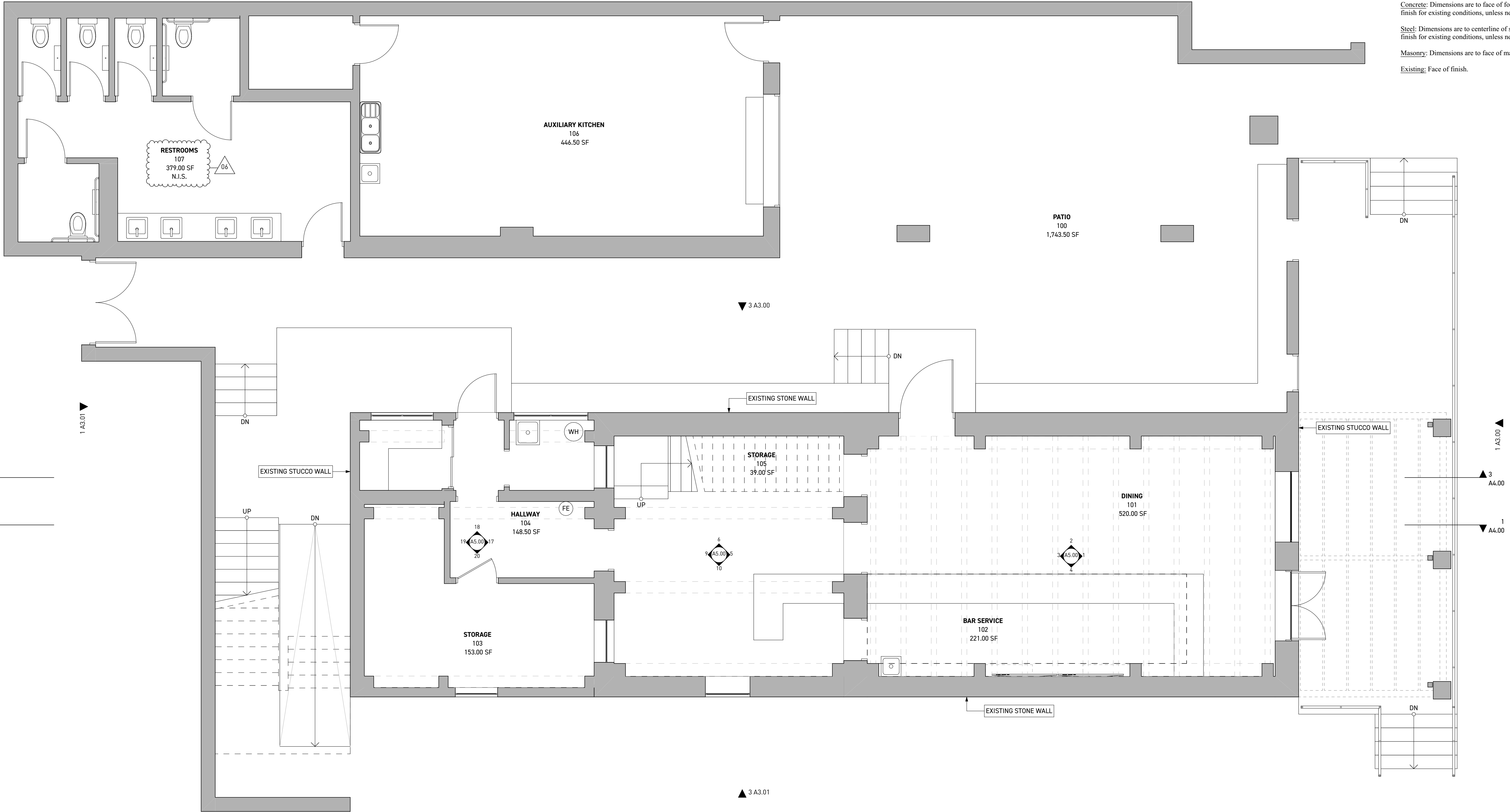
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TOXIC MATERIALS

Specify an area where chemicals are to be stored. A well-labeled, separate shelf or cabinet is best.

DRAINLINES

Drain lines from culinary sinks, ice machines, ice storage bins, and ware washing sinks must be provided with at least a one inch air gap, and be drained to an approved wastewater disposal system.



EXISTING FLOOR PLAN — LEVEL 1

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

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1

DERRINGTON BUILDING STUDIO

EXISTING FLOOR PLAN — LEVEL 1

CALD

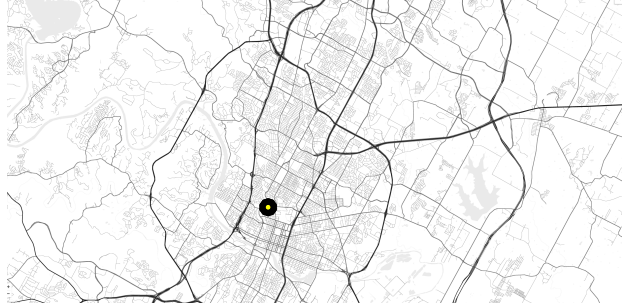
FEBRUARY 22, 2022
ARCH REVIEW COMMITTEE

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02/22/2022

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PROJECT
CAULDRON COFFEE

2402 San Gabriel Street, Austin, TX 78705

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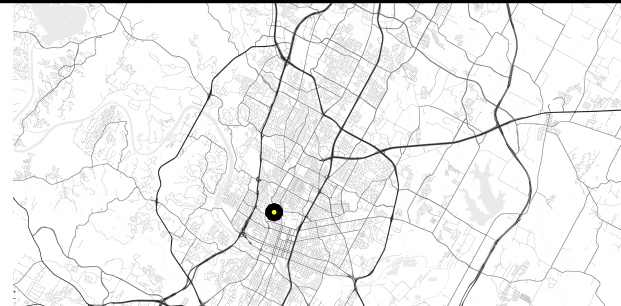
DERRINGTON BUILDING STUDIO

EXISTING FLOOR PLAN — LEVEL 2

A2.01

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CALD

FEBRUARY 22, 2022
ARCH REVIEW COMMITTEE

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EXISTING FLOOR PLAN — LEVEL 2

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

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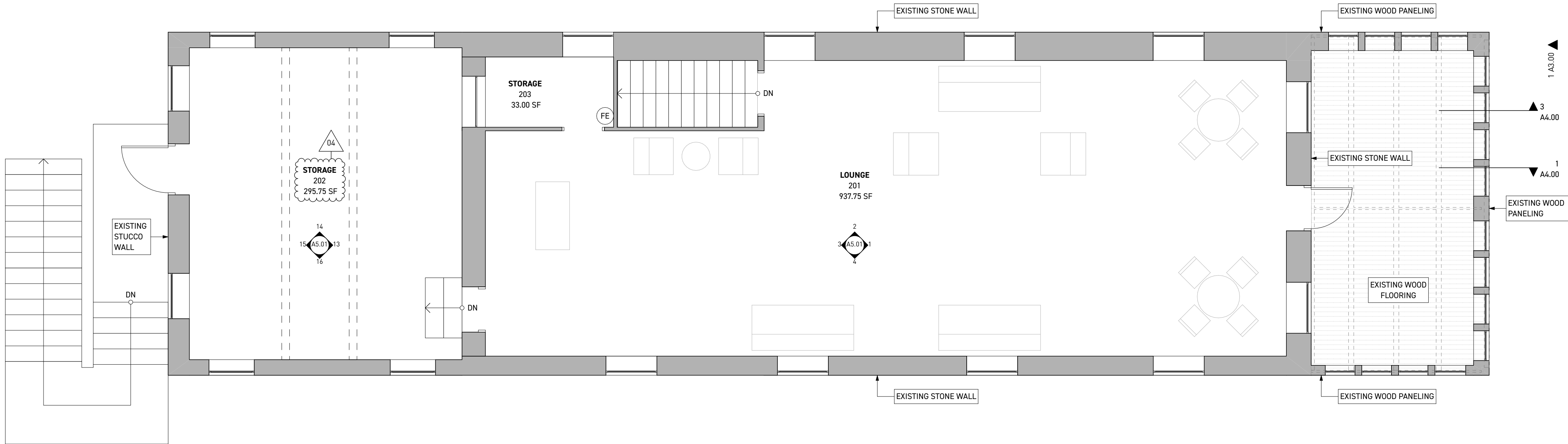
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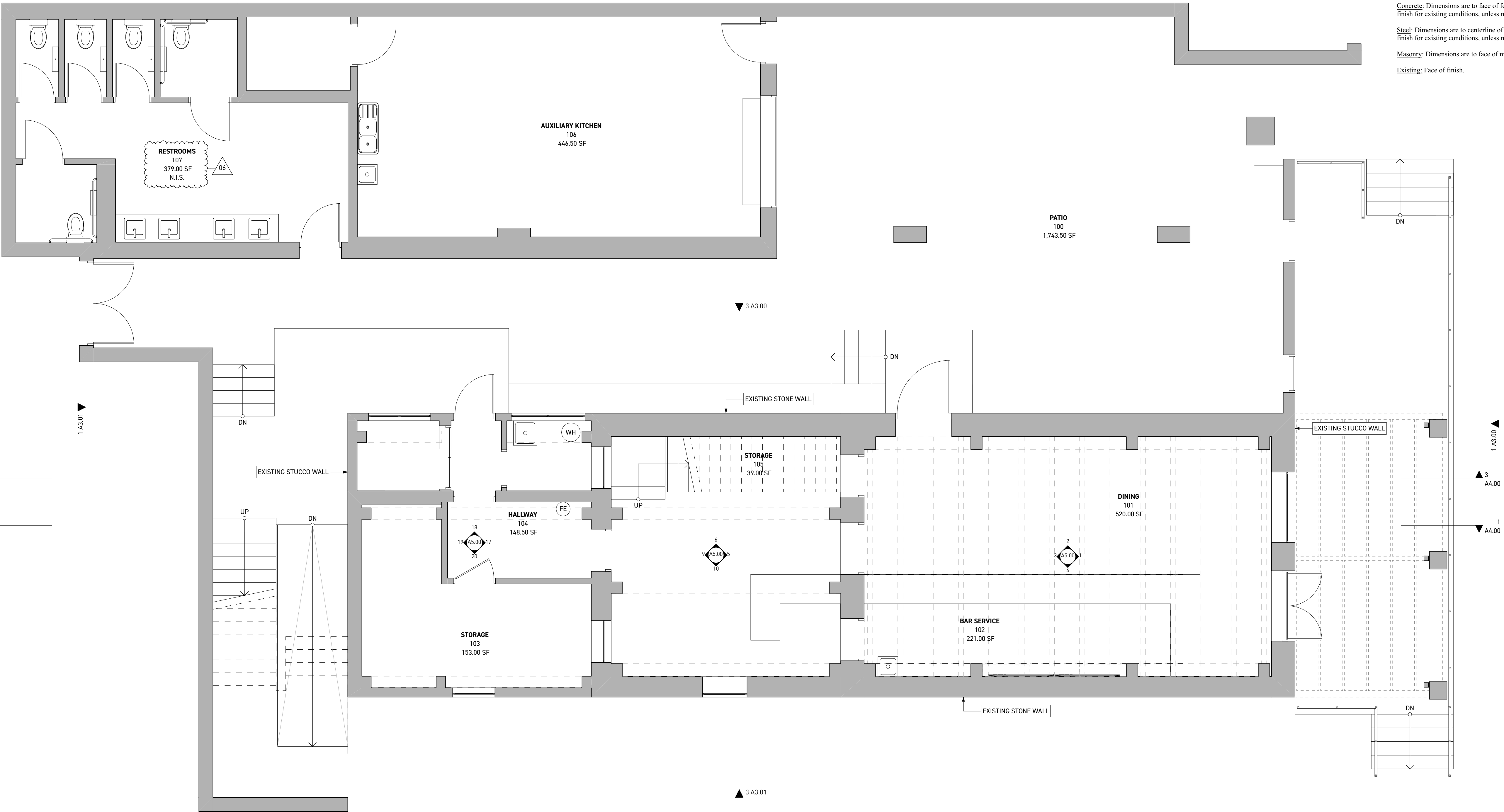
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Drain lines from culinary sinks, ice machines, ice storage bins, and ware washing sinks must be provided with at least a one inch air gap, and be drained to an approved wastewater disposal system.



PROPOSED FLOOR PLAN — LEVEL 1

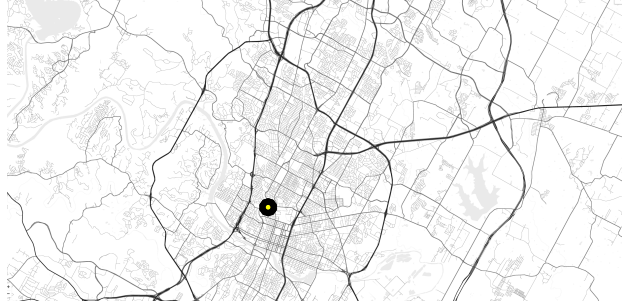
SCALE: 1/4" = 1'-0"

1



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PROJECT
CAULDRON COFFEE

2402 San Gabriel Street, Austin, TX 78705

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PROPOSED FLOOR PLAN — LEVEL 1

A2.02

SHEETNOTE • FLOOR PLAN

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SCALE
Do not scale the drawings. If a specific dimension is not given, contact DBS for clarification.

KEYNOTES
Keynotes located on this sheet are for this sheet only.

EXISTING ELEMENTS
Floor plans and sections "cut" through vertical & horizontal elements respectively. Elements such as walls, roofs, slabs, etc shall be represented with a solid fill (typically gray). In contrast, new elements will be shown with various hatches and fills that are representative of their construction composition.

CROSS-CHECK
Refer to appropriate sheet and/or schedule for additional information/detail regarding items shown herein.

FIELD VERIFY
GC to field verify all dimensions prior to construction and/or installation of any equipment, accessories, etc. If a discrepancy is identified, please notify DBS immediately.

DIMENSIONS
Metal framing: Dimensions are to face of frame for new construction and face of finish for existing conditions, unless noted otherwise.

Concrete: Dimensions are to face of form for new construction and face of finish for existing conditions, unless noted otherwise.

Steel: Dimensions are to centerline of steel for new construction and face of finish for existing conditions, unless noted otherwise.

Masonry: Dimensions are to face of masonry unless noted otherwise.

Existing: Face of finish.

HEALTH GENERAL NOTES

This establishment shall comply with Texas Food Establishment Rules (TFER) & all City of Austin codes and ordinances.

REFRIGERATION
All refrigerated units are to hold foods at or below 41°F.
RESTROOMS
If the facility has only carry-out or seating for less than 20 people, and less than 10 employees, then only one employee restroom is required by the Health Department. Two restrooms are required if alcohol is served on the premises or more than 20 seats are provided. Each restroom must have a hand sink with forced air ventilation to the outside, covered waste receptacles for the disposal of sanitary napkins, signage stating "Employees must wash hands", solid self-closing doors and hot (at least 100°F) and cold water delivered under pressure through a mixing valve drained to the sewer to lavatories. Metered faucets must run for a min. of 15 seconds without re-activation. Restrooms may not open directly into a kitchen.

SERVICE SINK, MOP SINK, CURBED FLOOR SINK
At least one of these 3 types of sinks must be available for mop washing and disposal of mop water in an approved waste water disposal system. A drying rack is required for mops to air dry. This sink must be provided with a backflow preventer on any threaded hose hub to protect the water supply. Note that the mop sink may be located in a different area of the building than the kitchen.

HAND WASHING SINK
Shall be located to allow convenient use by employees in food preparation, food dispensing, ware wash areas, and any wait station where ice is dispensed, bar area or in a walk-in where meat is cut or trimmed. At least one hand sink will be required; additional, separate hand sinks may also be required. Small kitchens with food prep and ware washing in close proximity may be allowed to use one hand sink to serve both activities. Other hand sinks must be associated with restrooms. Provide at least 12" tall splashguards if a hand sink is located near food prep, open food, ice, or clean food contact surfaces. Otherwise, the hand sink must have at least 18" lateral separation from these. A sign or poster that notifies food employees to wash their hands shall be provided to all hand washing sinks and be clearly visible. A small, swinging door (as in a bar area) could separate a hand sink from a work area, otherwise no doors separating hand sink from work areas. Each sink must be supplied with hot (100°F) and cold water, soap and disposable towels.

WARE WASH AREA
A commercial dishwasher or 3 compartment sink is required. Dish machines must be able to effectively sanitize all equipment and utensils. They must dispense a chemical sanitizer or provide a final rinse of at least 180°F. (single, stationary rack machines are required to reach 165°F in the sanitize cycle). Test strips are required. Above-the-counter dish machines are required to have Type II vent-hood. Ware washing sinks shall be of sufficient size to immerse the largest piece of equipment. Cold and hot (110°F minimum) water under pressure delivered through a mixing valve shall be provided. Provide at least 2 integral drain boards or 1 integral drain board and a mobile dish cart. Drying racks or shelves will aid in adequately air drying all wares. Facilities with very limited ware washing and using disposable containers may request a variance to install a 2 compartment sink (example: convenience store). These sinks are required to have a drain board. The sinks must have an indirect connection to the sanitary sewer (at least a one inch air gap). This includes all food prep sinks and ware wash sinks.

CEILING CONSTRUCTION
Ceilings over open food, ice, soda fountains, ware washing, restrooms and bars must meet construction criteria and be smooth, durable, nonabsorbent, and cleanable. Open rafters, trusses or grid work and exposed duct work, pipes or utility lines are prohibited. No open structure permitted. If drop down acoustic tiles are used, they must be properly constructed. These tiles are to be washable and have a smooth surface without pinholes. Painted dry wall or boards are acceptable.

WALLS AND FLOORS
Must be constructed of approved materials. Cleanable water-based enamel paint is acceptable for most wall surfaces. Areas that are subject to regular cleaning and splash may be covered with FRP, stainless, or galvanized metal. Floor-wall junctures shall provide no greater than 1/32" gap. Baseboards are required. Caulk wall/floor junctures to prevent the collection of food particles and water. Masonry (brick/concrete) wall/floor junctures DO NOT require baseboards since a masonry juncture provides no gap. Raw brick and concrete in the kitchen area requires sealing. The sand grout of all tiles needs to be sealed. Epoxy grout does not require sealing. VCT floor tiles require a coat of wax to seal out liquids.

SOLID WASTE
Dumpster and grease barrels shall rest on a machine laid asphalt or concrete pad. These containers must have tight fitting lids and drain plugs in place.

OUTDOOR COOKING FACILITIES
BBQ pits or smokers shall be enclosed, and if screened in, at least a 1/16" mesh screen is required. They shall rest on a concrete or asphalt pad. The meat may only be placed on the smoker; no food prep allowed in this enclosure. Any seasoning, cutting, etc. must take place inside the establishment. Outdoor bars and wait stations will be approved on a case by case basis by the department.

WATER AND SEWAGE SYSTEMS
All private On-Site Sewage Facilities (OSSF) and wells serving a new Food Enterprise, an extensively remodeled Food Enterprise, or a Food Enterprise coming under new ownership must meet current standards. These systems are required to be evaluated with respect to whether the system (a) meets current standards and (b) is adequate for the proposed use. Contact the following agencies to ensure an OSSF, grease trap and/or water well is adequate: OSSF's in the City of Austin - Austin Water Utility @ 972-0101 Grease traps in the City of Austin - City of Austin Industrial Waste @ 972-1060 OSSF's or grease traps in Travis County - Travis County Transportation & Natural Resources @ 854-9383 OSSF's or grease traps within 2,000 ft of Lake Travis - Lower Colorado River Authority @ 473-3216 Water wells - Texas Commission on Environmental Quality (TCEQ) Water Utilities @ 239-4691 Note: a well which serves more than 24 people per day for more than 59 days/year is considered a public water supply. Protecting the Water Supply – Threaded hose bibs are required to have a backflow prevention device attached. Spray hoses and fill hoses shall hang at least 1 inch above the maximum flood rim of a basin or the hoses shall be provided with an atmospheric vacuum breaker or backflow prevention device. Indirect Connections – Jockey boxes, ice bins, ice machines and sinks must be provided with indirect connections to the sewer. Floor sinks are required on new construction.

LIGHTING
Adequate amount of light shall be provided to all areas. At least 20 foot candles is required where food is provided for customer self-service such as buffet and salad bars or where fresh produce or packaged foods are sold. At least 50 foot candles is required at surfaces where employees are working with food using utensils or knives, slicers, grinders, saws, or where employee safety is a factor.)

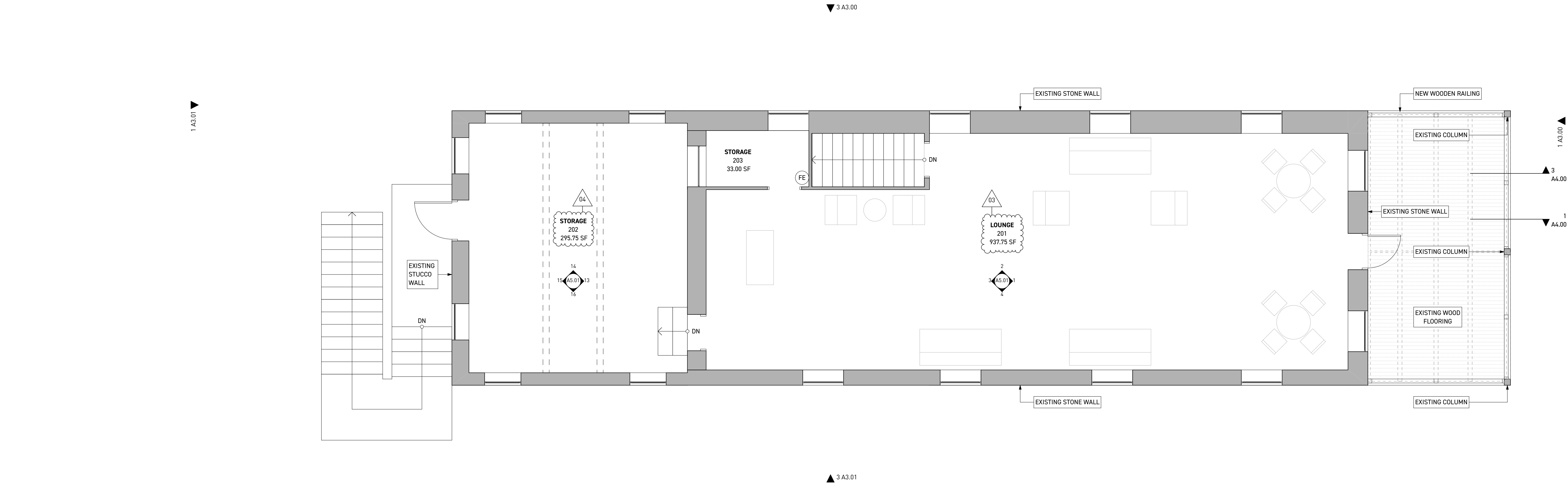
OUTER OPENINGS
All windows, vents and exterior doors shall be tight fitting. If needed, use weather stripping to provide a tight fit. All exterior doors shall have a self-closure. Screens on windows and doors shall be at least 1/16" mesh. Roll up doors to be screened or the proposed food service area provided with physical doors to create a separate wallled room. Exhaust fans must be screened, or if they are louvered, must automatically close when the fan is disengaged.

FOOD CONTACT SURFACES
Stainless steel, Formica, polished marble, Corian, machined stone, approved ceramics or plastics may be used for food contact surfaces.

COUNTERS
All raw wood must be painted in areas that come in contact with food, liquid or food containers of any kind. Included is the underside of the bar above the ware wash and/or hand sink (and the splash area).

TOXIC MATERIALS
Specify an area where chemicals are to be stored. A well-labeled, separate shelf or cabinet is best.

DRAINLINES
Drain lines from culinary sinks, ice machines, ice storage bins, and ware washing sinks must be provided with at least a one inch air gap, and be drained to an approved wastewater disposal system.



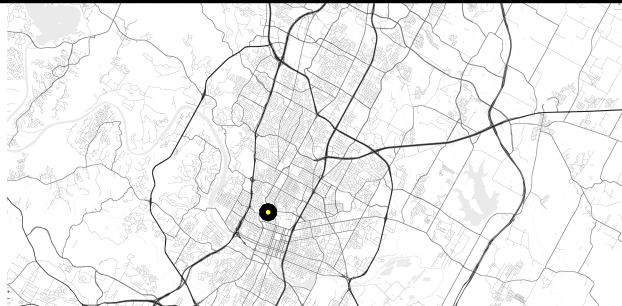
PROPOSED FLOOR PLAN — LEVEL 2

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

1

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PROJECT
CAULDRON COFFEE

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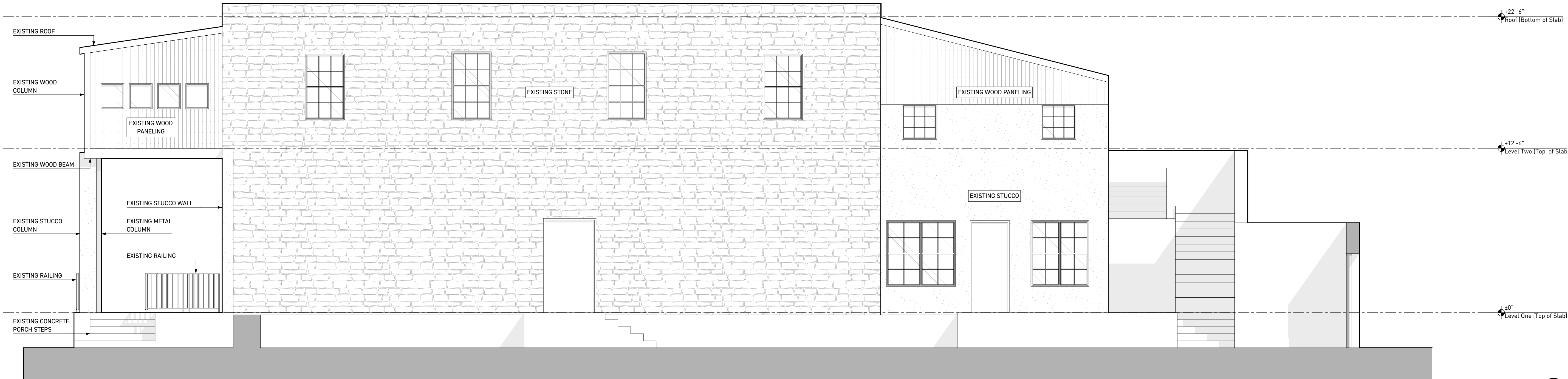
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PROPOSED FLOOR PLAN — LEVEL 2

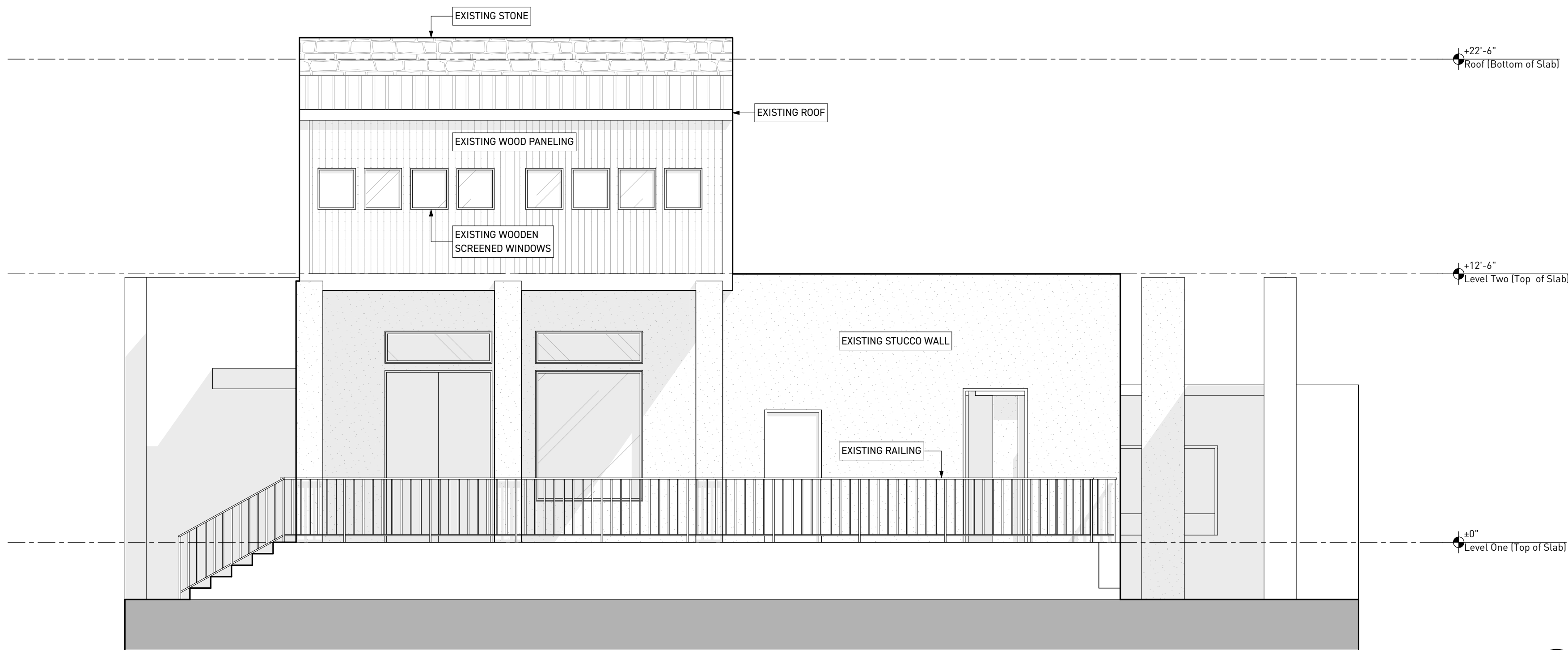
A2.03



EXISTING NORTH ELEVATION (RIGHT SIDE OF LOT)

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

3



EXISTING EAST ELEVATION (FRONT OF LOT)

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

1

SHEETNOTE • EXTERIOR ELEVATION

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FIRE ALARMS

Fire alarms are shown in elevations for location only. Refer to MEP for specifications and manufacturers instructions.

LIGHT FIXTURES

Light fixtures are shown in elevations for location only; refer to electrical drawings and specifications.

CROSS REFERENCE

Some elevations contain angled planes and should not be scaled - refer to plans.

COURSING

All window installations to course with existing brick.

FIELD VERIFY

GC to field verify all dimensions prior to construction and/or installation of any equipment, accessories, etc. If a discrepancy is identified, please notify DBS immediately.

INTENTION

Any demolition drawings and notes are provided for convenience and information only and are not intended to represent the comprehensive state of the building(s). Verify the existing state of the building(s) finishes and building systems.

INVESTIGATION

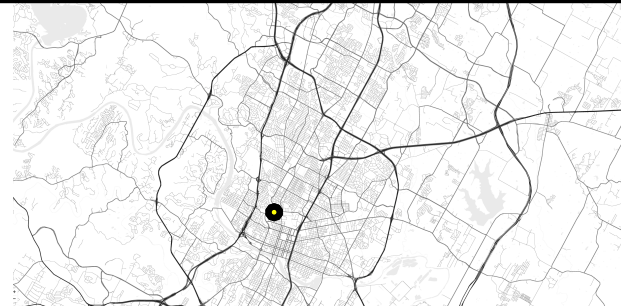
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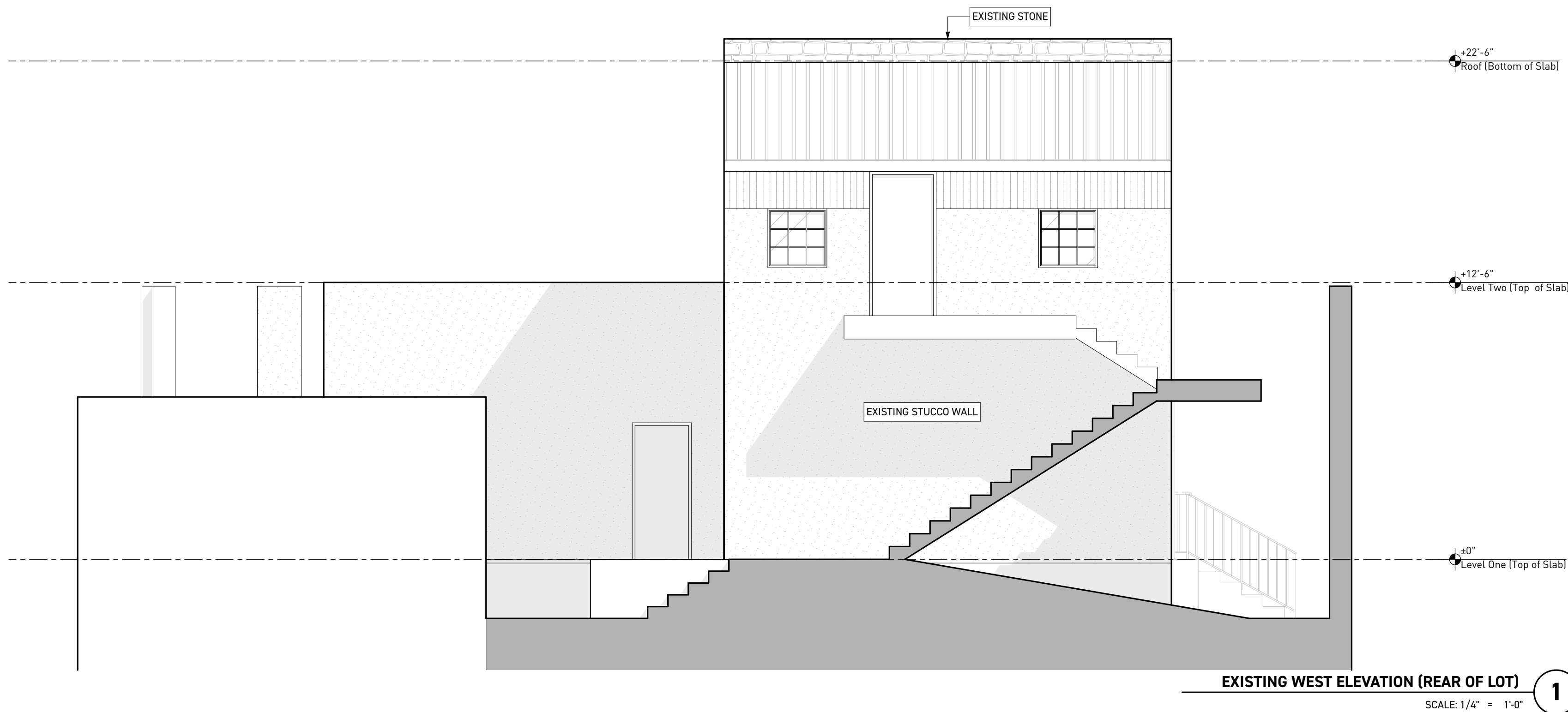
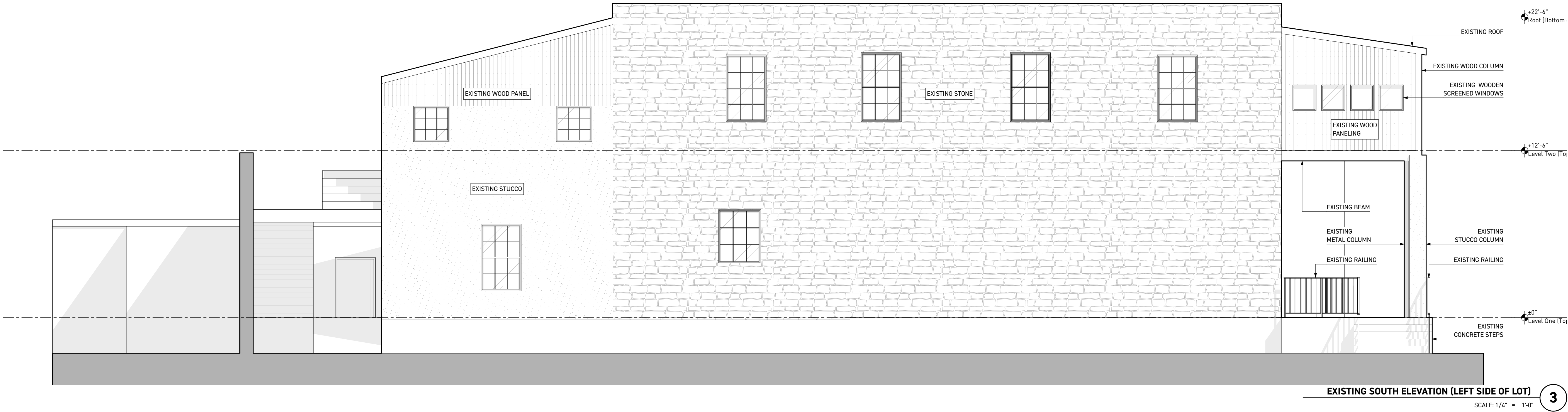
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DERRINGTON BUILDING STUDIO

BUILDING ELEVATION – EXISTING

A3.00



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CROSS REFERENCE
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COURSING
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FIELD VERIFY
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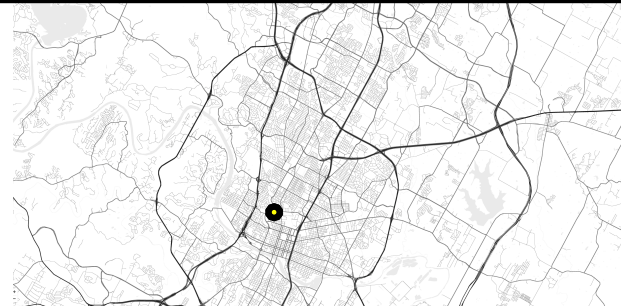
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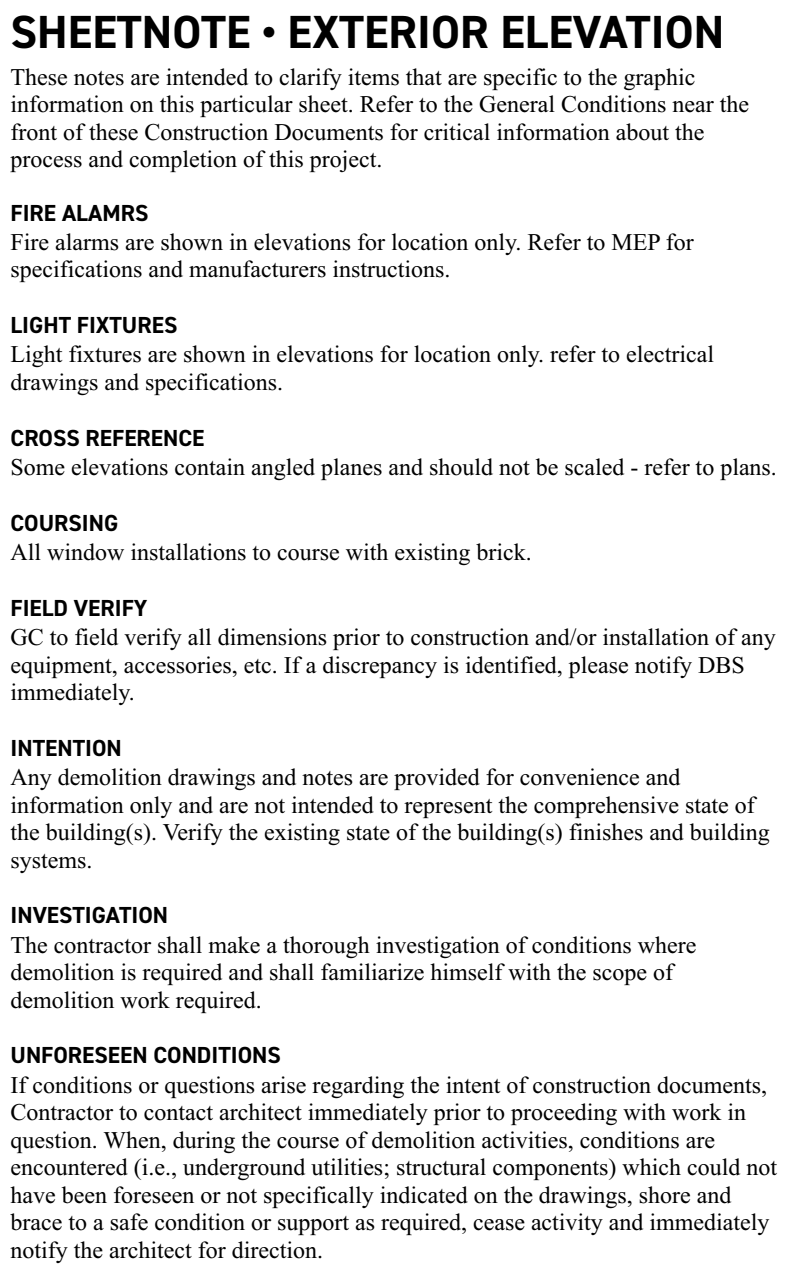
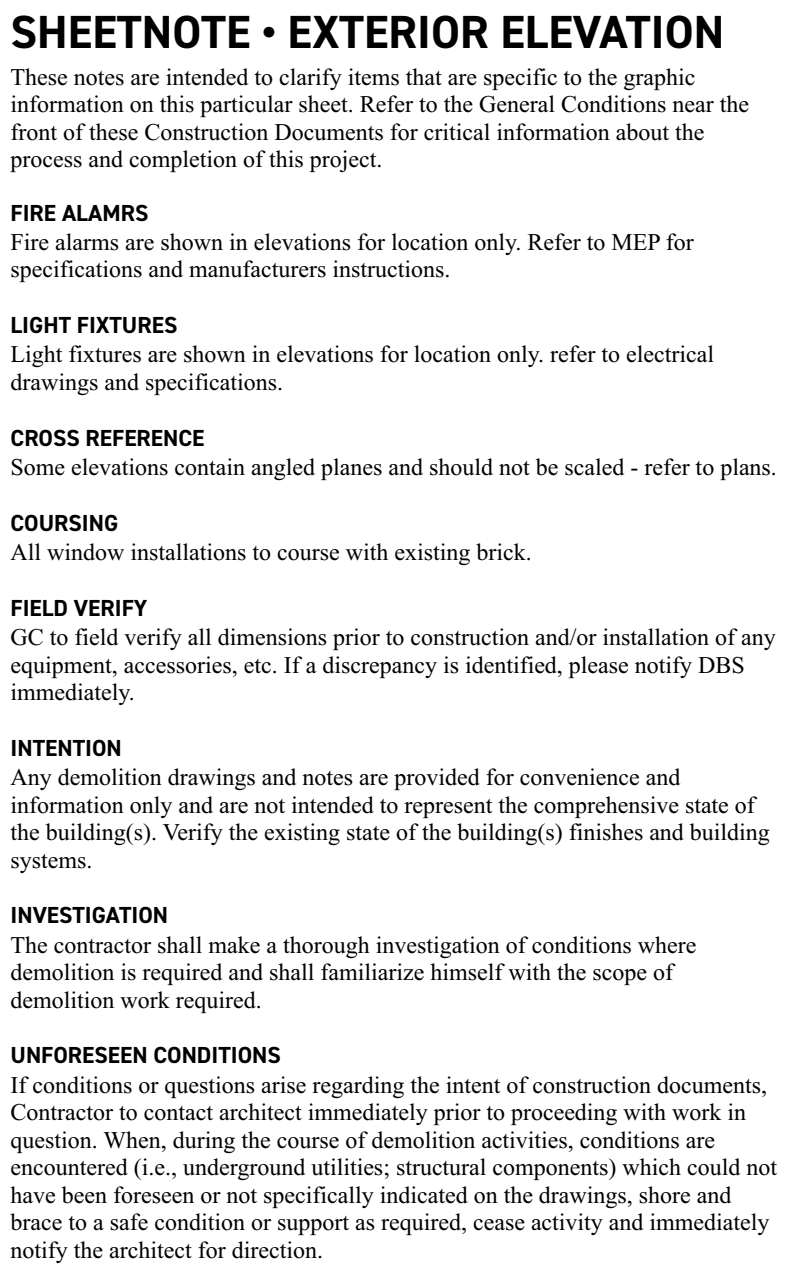
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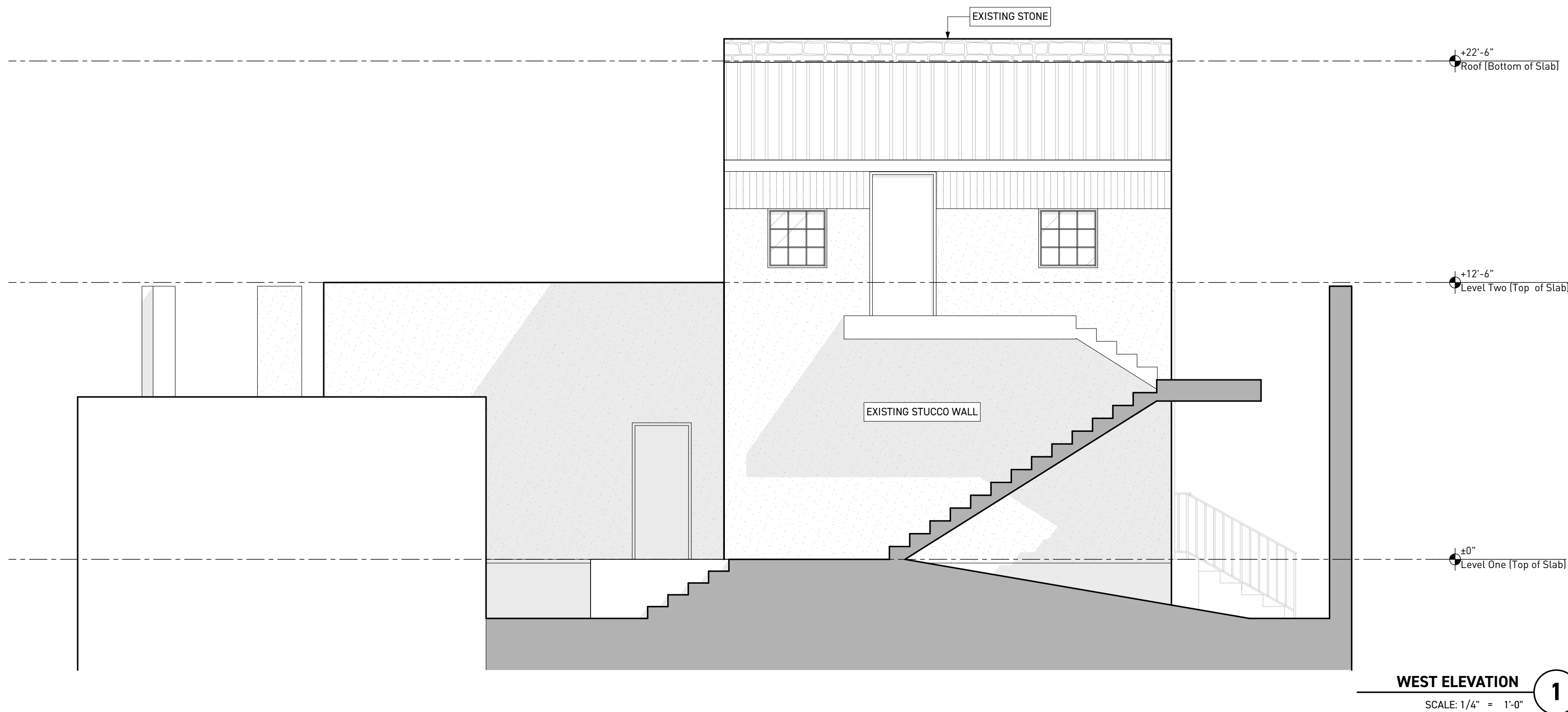
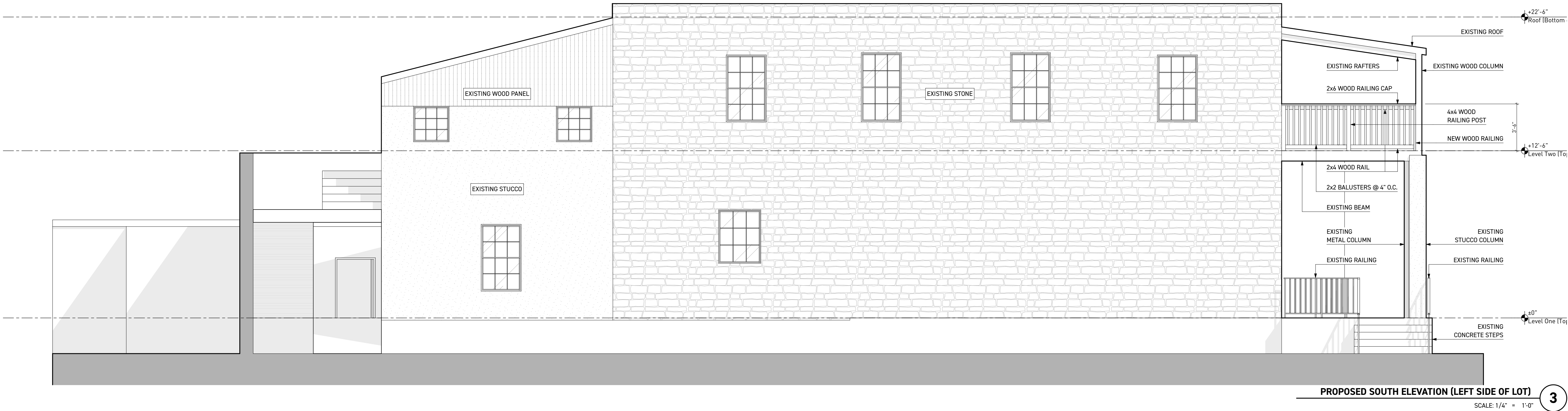


DERRINGTON BUILDING STUDIO
BUILDING ELEVATION – EXISTING

A3.01



A3.02



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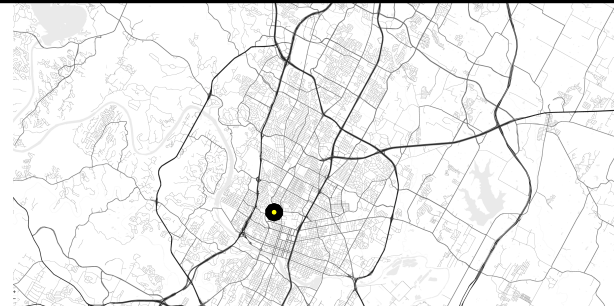
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DERRINGTON BUILDING STUDIO

BUILDING ELEVATION — PROPOSED

A3.03