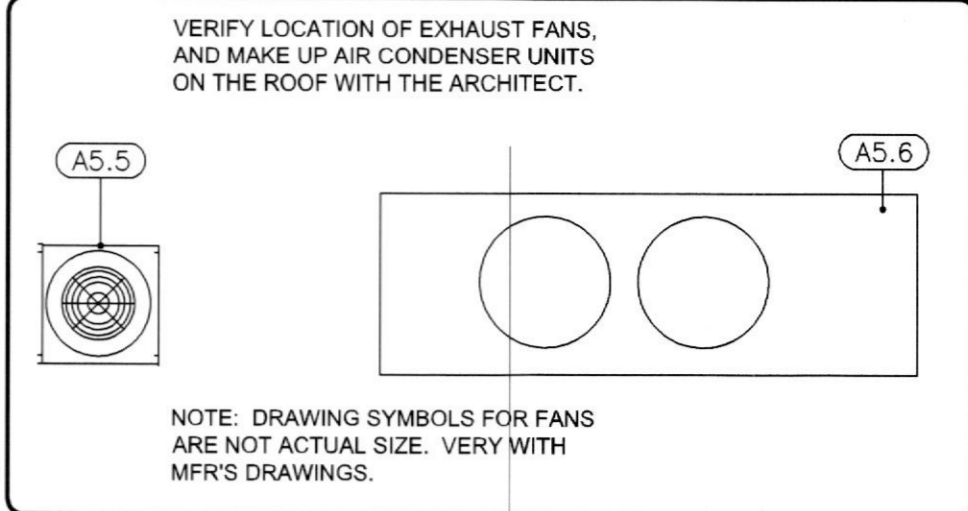


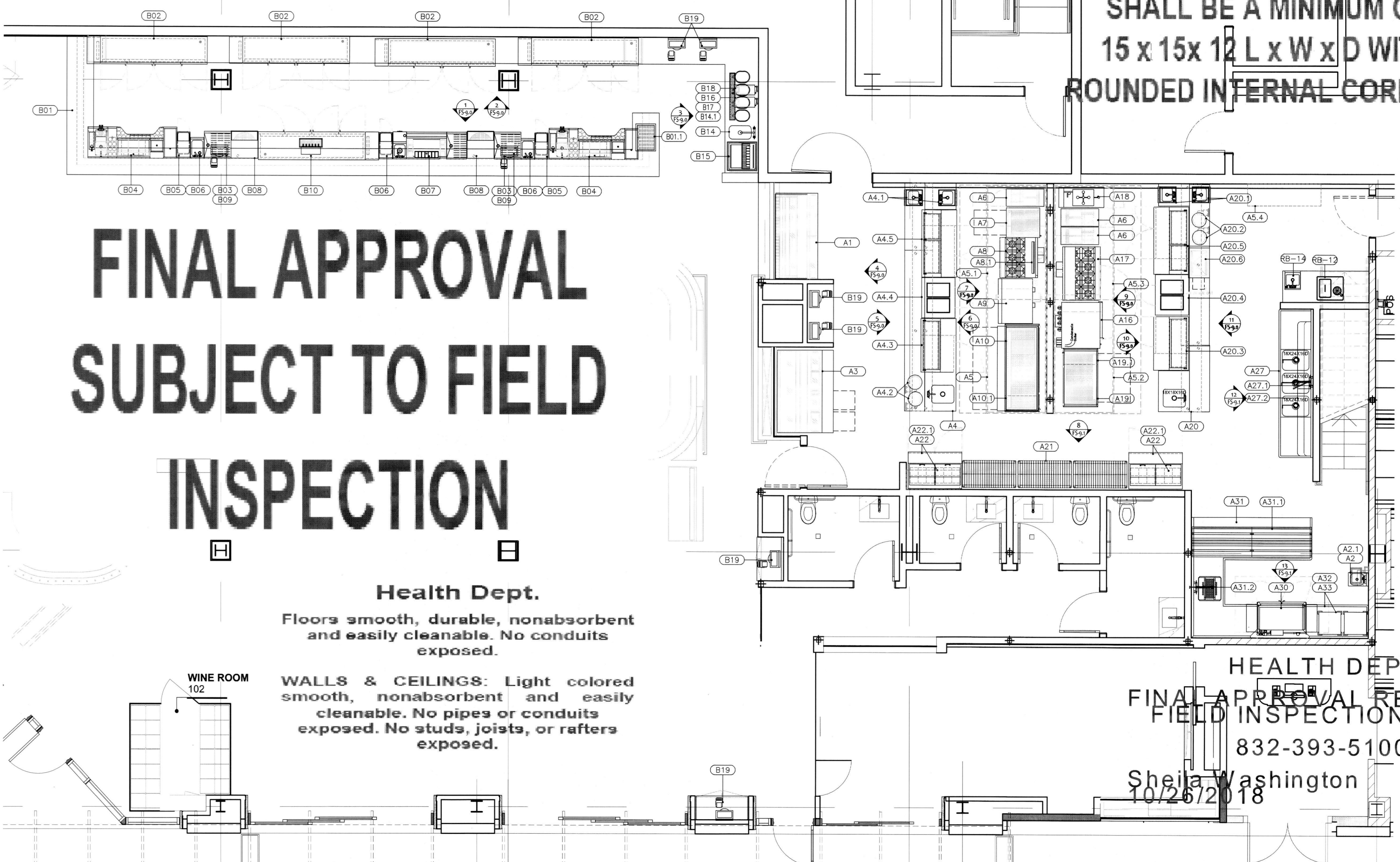


HEALTH DEPT. 18076069
 REVIEWED FOR COMPLIANCE
 41° F MAXIMUM ALLOWABLE
 TEMPERATURE FOR RESTROOMS
 Performance of this review
 is not to be construed as
 relieving the applicant
 from full responsibility to
 comply with all applicable
 codes, ordinances and
 regulations 10/29/18



PLUMBER NOTICE
 100° F HOT AND COLD WATER MUST BE PROVIDED
 TO ALL HAND SINKS INCLUDING RESTROOMS IN
 FOOD ESTABLISHMENT

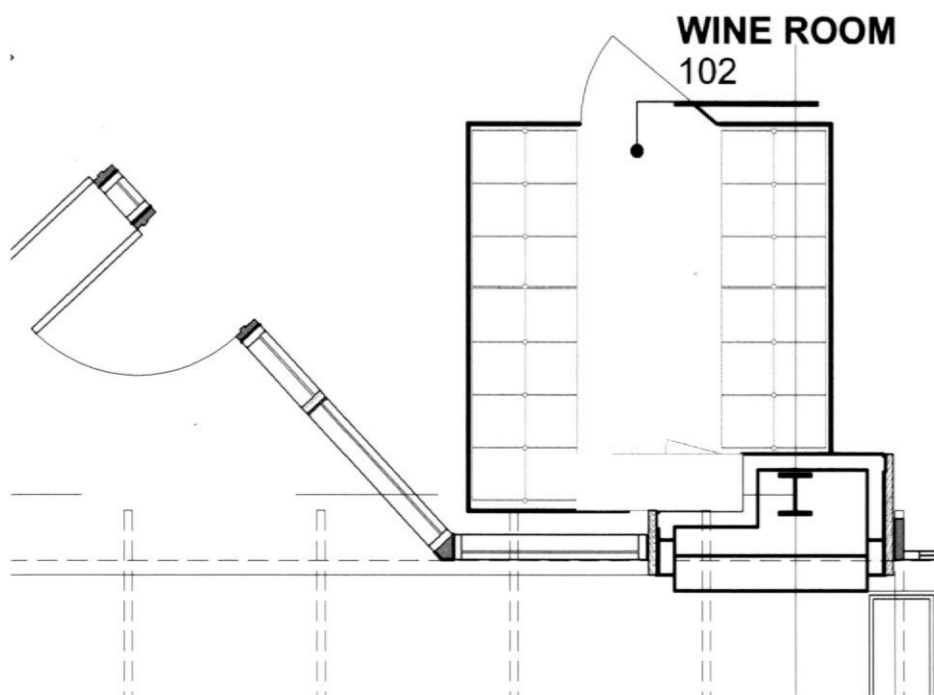
**ALL THREE (3) COMP. SINKS
 SHALL BE A MINIMUM OF
 15 x 15 x 12 L x W x D WITH
 ROUNDED INTERNAL CORNERS**



**FINAL APPROVAL
 SUBJECT TO FIELD
 INSPECTION**

Health Dept.
 Floors smooth, durable, nonabsorbent
 and easily cleanable. No conduits
 exposed.

WALLS & CEILINGS: Light colored
 smooth, nonabsorbent and easily
 cleanable. No pipes or conduits
 exposed. No studs, joists, or rafters
 exposed.



HEALTH DEPT.
**FINAL APPROVAL REQUIRES
 FIELD INSPECTION**
 832-393-5100
 Sheila Washington
 10/26/2018

1 OUZO KITCHEN AND BAR EQUIPMENT LAYOUT
 SCALE: 1/4" = 1' 0"

434019

JOHNSON-LANCASTER AND ASSOCIATES, INC.
 FOOD SERVICE EQUIPMENT SPECIALIST
 13031 US Highway 19 N Clearwater, FL 33764 (727) 796-6622

REVISIONS	NUMBER	DATE	DESCRIPTION
	1	10/19/18	PER HEALTH DEPARTMENT COMMENTS
	2	10/24/18	PER HEALTH DEPARTMENT COMMENTS

**OUZO RESTAURANT & LOCH BAR
 HOUSTON, TEXAS**

DATE:	06/28/2017
SCALE:	1/4" = 1'-0"
DRAWN BY:	JR
DESIGNED BY:	JR
PAPER SIZE:	24x36
EQUIPMENT PLAN AND SCHEDULE	
SHEET:	FS-2.0

HEALTH DEPT.