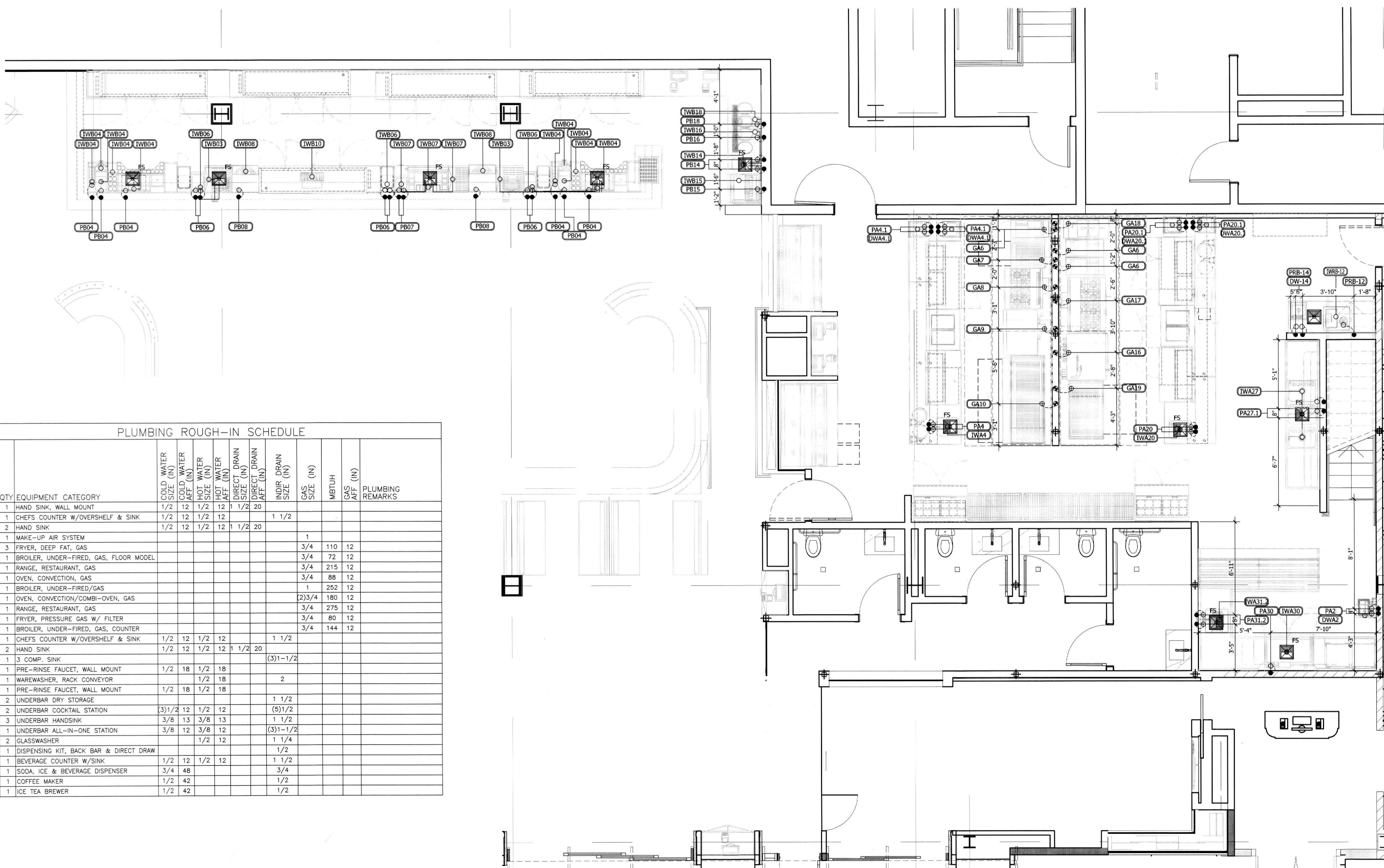
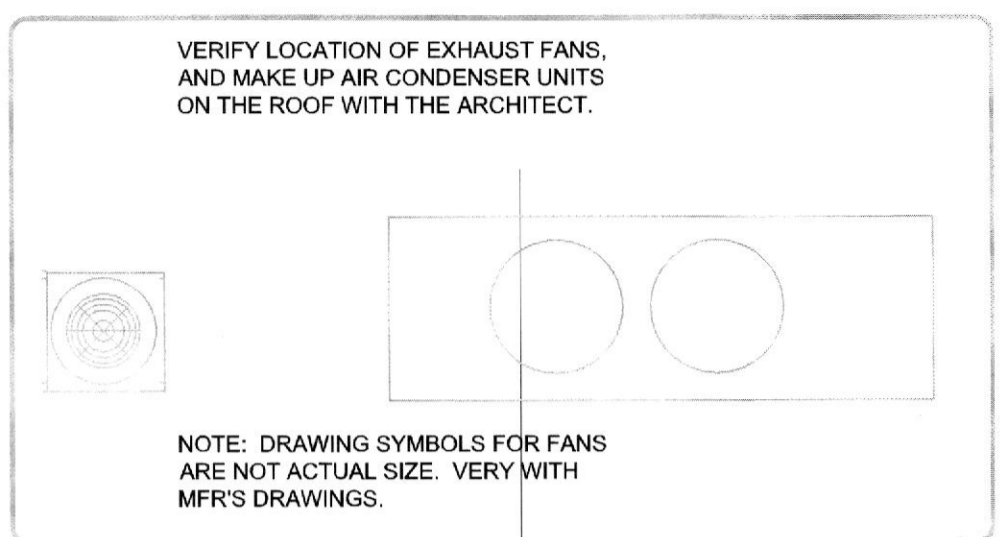
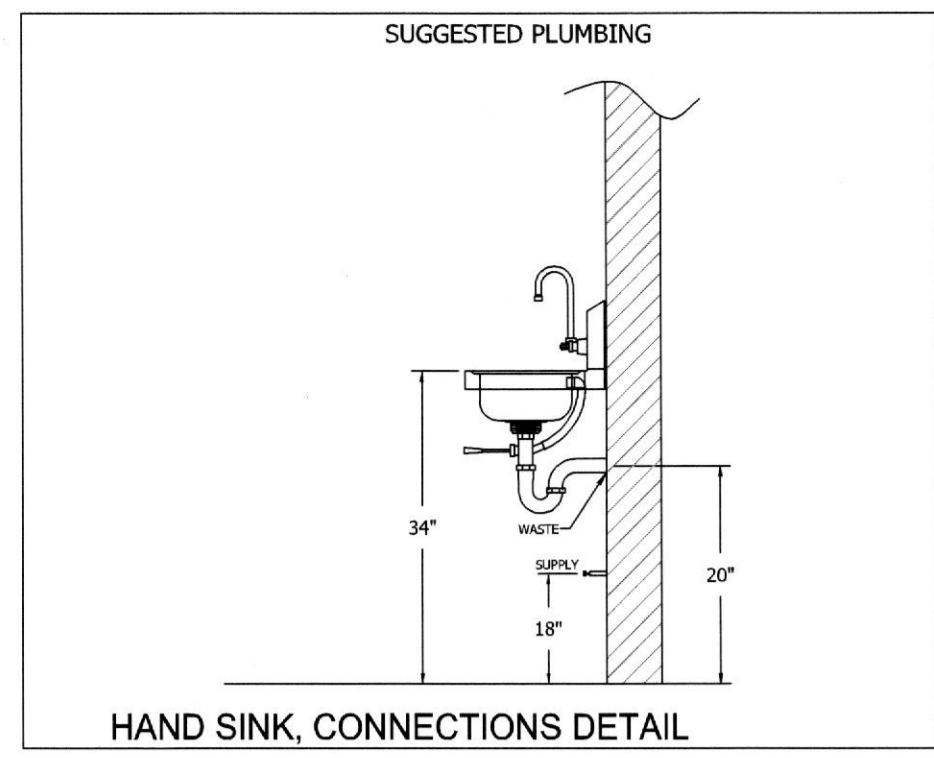
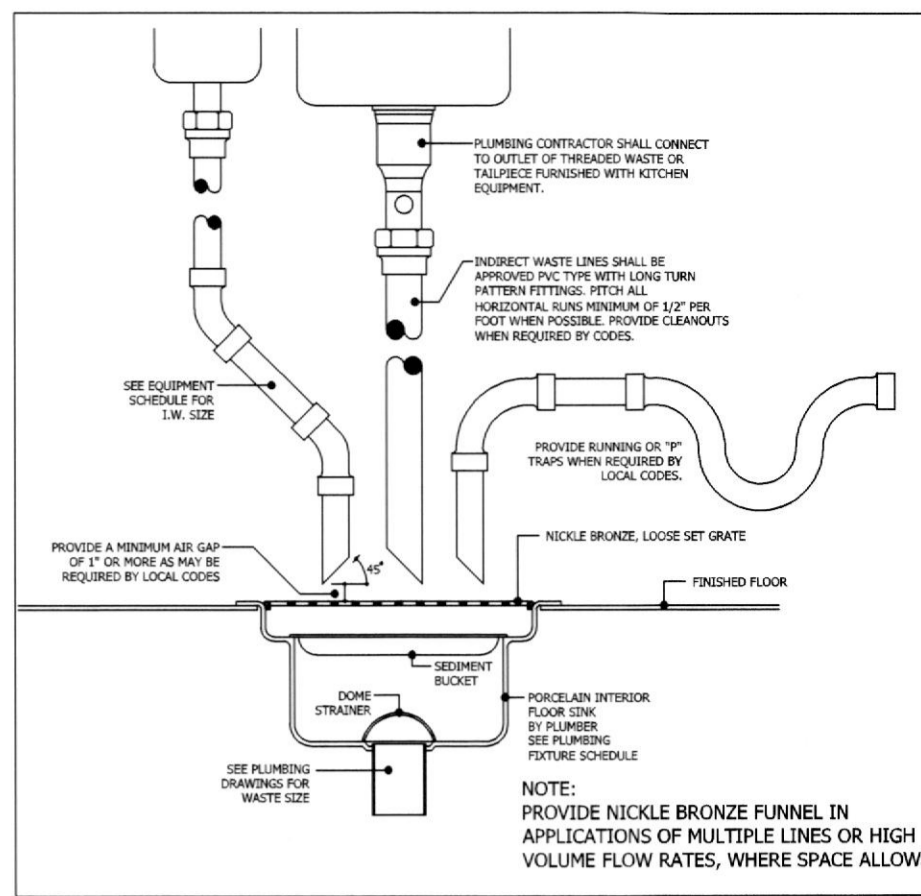


PLUMBING LEGEND	
SYMBOLS	ABBREVIATIONS
●	HW HOT WATER
○	CW COLD WATER
○	FD DRAIN
○	AFF ABOVE FINISHED FLOOR
○	FD FLOOR DRAIN
○	FS FLOOR SINK
○	FT FLOOR TROUGH
○	DN DOWN FROM ABOVE
○	W WASTE
○	P PLUMBING

- PLUMBING NOTES**
- PLUMBING ENGINEER IS RESPONSIBLE FOR SPECIFYING CONVENIENCE AND FLOOR DRAIN LOCATION AND SIZING AS REQUIRED BY LOCAL CODES AND REGULATIONS.
  - SEE EQUIPMENT PLAN AND SCHEDULE FOR ADDITIONAL INFORMATION.
  - P.C. TO PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO ALL EQUIPMENT SHOWN HEREIN.
  - SOLID DOT REPRESENTS ROUGH-IN LOCATION. (FURNISHED BY P.C.)  
 DOTTED LINE REPRESENTS FINAL CONNECTION. (FURNISHED BY P.C.)  
 CIRCLE REPRESENTS CONNECTION TO EQUIPMENT. (FURNISHED BY P.C.)
  - PLUMBING CONTRACTOR (P.C.) TO KEEP ALL PLUMBING LINES CLEAR OF WALLBACKING AREAS.
  - P.C. TO PROVIDE AND INSTALL REGULATORS AS REQUIRED.
  - P.C. TO VERIFY PLUMBING REQUIREMENTS AND LOCATIONS FOR EQUIPMENT SUPPLIED BY OTHERS.



PLUMBING ROUGH-IN SCHEDULE													
ITEM NO.	QTY	EQUIPMENT CATEGORY	COLD WATER SIZE (IN)	COLD WATER AFF. (IN)	HOT WATER SIZE (IN)	HOT WATER AFF. (IN)	INDIRECT DRAIN SIZE (IN)	INDIRECT DRAIN AFF. (IN)	INDIR. DRAIN SIZE (IN)	GAS SIZE (IN)	MBTUH	GAS AFF. (IN)	PLUMBING REMARKS
A2	1	HAND SINK, WALL MOUNT	1/2	12	1/2	12	1	1/2	20	1	1/2		
A4	1	CHEFS COUNTER W/OVERSHLF & SINK	1/2	12	1/2	12							
A4.1	2	HAND SINK	1/2	12	1/2	12	1	1/2	20				
A5.6	1	MAKE-UP AIR SYSTEM								1			
A6	3	FRYER, DEEP FAT, GAS								3/4	110	12	
A7	1	BROILER, UNDER-FIRED, GAS, FLOOR MODEL								3/4	72	12	
A8	1	RANGE, RESTAURANT, GAS								3/4	215	12	
A9	1	OVEN, CONVECTION, GAS								3/4	88	12	
A10	1	BROILER, UNDER-FIRED/GAS								1	252	12	
A16	1	OVEN, CONVECTION/COMBI-OVEN, GAS								2)3/4	180	12	
A17	1	RANGE, RESTAURANT, GAS								3/4	275	12	
A18	1	FRYER, PRESSURE GAS W/ FILTER								3/4	80	12	
A19	1	BROILER, UNDER-FIRED, GAS, COUNTER								3/4	144	12	
A20	1	CHEFS COUNTER W/OVERSHLF & SINK	1/2	12	1/2	12			1	1/2			
A20.1	2	HAND SINK	1/2	12	1/2	12	1	1/2	20				
A27	1	3 COMP. SINK							(3)1-1/2				
A27.1	1	PRE-RINSE FAUCET, WALL MOUNT	1/2	18	1/2	18							
A30	1	WAREWASHER, RACK CONVEYOR								2			
A31.2	1	PRE-RINSE FAUCET, WALL MOUNT	1/2	18	1/2	18							
B03	2	UNDERBAR DRY STORAGE							1	1/2			
B04	2	UNDERBAR COCKTAIL STATION	(3)1/2	12	1/2	12			(5)1/2				
B06	3	UNDERBAR HANDSINK	3/8	13	3/8	13			1	1/2			
B07	1	UNDERBAR ALL-IN-ONE STATION	3/8	12	3/8	12			(3)1-1/2				
B08	2	GLASSWASHER			1/2	12			1	1/4			
B10	1	DISPENSING KIT, BACK BAR & DIRECT DRAW							1/2				
B14	1	BEVERAGE COUNTER W/SINK	1/2	12	1/2	12			1	1/2			
B15	1	SODA, ICE & BEVERAGE DISPENSER			3/4	48			3/4				
B16	1	COFFEE MAKER	1/2	42					1/2				
B18	1	ICE TEA BREWER	1/2	42					1/2				

**1 OUZO KITCHEN AND BAR PLUMBING ROUGH-IN PLAN & SCHEDULE**

Scale: 1/4" = 1' 0"

City of Houston Texas

18076069  
 REVIEWED FOR COMPLIANCE

Performance of this review does not relieve the applicant from full responsibility to comply with all applicable codes, ordinances and regulations 10/29/18

**JOHNSON-LANCASTER AND ASSOCIATES, INC.**  
 FOOD SERVICE EQUIPMENT SPECIALIST  
 13801 US Highway 19 N Clearwater, FL 33764 (727) 796-5622

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

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

PROJECT TITLE: \_\_\_\_\_  
 DATE: 06/28/2018  
 SCALE: 1/4" = 1'-0"  
 DRAWN BY: JR  
 DESIGNED BY: JR  
 PAPER SIZE: 24x36  
 PLUMBING PLAN AND SCHEDULE  
 SHEET: FS-4.0

**HEALTH**