



COMMUNITY DEVELOPMENT DEPARTMENT
PLANNING DIVISION
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**CITY OF NEWPORT BEACH
ZONING ADMINISTRATOR STAFF REPORT**

June 12, 2014

Agenda Item No. # 3:

SUBJECT: Pizza Del Perro Negro Minor Use Permit - (PA2014-066)
2233 W. Balboa Boulevard, Suite 102
▪ Minor Use Permit No. UP2014-017

APPLICANT: Pizza del Perro Negro

PLANNER: Debbie Drasler, Contract Planner
(949) 644-3206, ddrasler@newportbeachca.gov

ZONING DISTRICT/GENERAL PLAN

- **Zone:** MU-W2 (Mixed-Use Water Related)
- **General Plan:** MU-W2 (Mixed-Use Water Related)

PROJECT SUMMARY

A minor use permit to convert an existing 1,050-square-foot, vacant commercial tenant space to a new take-out service, limited eating and drinking establishment. The tenant space will be improved with a kitchen, service counter area, restroom, and a customer seating area with a maximum of six seats. The proposed hours of operation are from 10:00 a.m. to 11:00 p.m. daily. No late hours (after 11:00 p.m.) or alcohol sales are proposed as part of this application.

RECOMMENDATION

- 1) Conduct a public hearing; and
- 2) Adopt Draft Zoning Administrator Resolution No. _ approving Minor Use Permit No. UP2014-017 (Attachment No. ZA 1).

DISCUSSION

- The subject property consists of a 13,124-square-foot, mixed-use building and is situated at the corner of West Balboa Boulevard and 23rd Street. The 10,400-square-foot retail/commercial component of the building is divided into 11 suites.

Four suites are currently occupied by retail stores, one site is occupied by an eating and drinking establishment (Hula Dog), and the remaining six tenant spaces are currently vacant, including the space proposed for the take-out service, limited use. The residential component includes two, small apartment units on the second floor above and a six-space customer parking lot.

- Proposed improvements to the 1,050-square-foot tenant space include approximately 400 square feet of seating area for a maximum of six patrons, a service counter area, kitchen, and restroom.
- The property is within the MU-W2 (Mixed-Use Water Related) Zoning District, which applies to properties in which marine-related uses may be intermixed with general commercial, visitor-serving commercial, and residential dwelling units on the upper floors. A minor use permit is required for take-out service, limited use when proposed within 500 feet of any residential zoning district.
- The property is considered legal nonconforming due to a deficiency of on-site parking for commercial use. There are six existing parking spaces on-site, where, based on a retail parking ratio of one space per 250 gross square feet, a total of 42 spaces ($10,400/250 = 41.5$ spaces) is required. The residential units each have a two-car garage, which is consistent with the Zoning Code parking requirement.
- Pursuant to Municipal Code Section 20.38.060 (Nonconforming Parking), a nonconforming use in a nonresidential zoning district may be changed to a new use allowed in that zoning district without providing additional parking, provided no intensification or enlargement (e.g., increase in floor area) occurs and the new use requires a parking rate of no more than one space per 250 square feet of gross building area.
- Pursuant to Chapter 20.40 (Off-Street Parking), the proposed take-out service, limited use requires one parking space per 250 square feet of gross floor area and no intensification or enlargement is proposed; therefore, no additional parking is required.
- Staff believes the proposed take-out service; limited eating and drinking establishment use will be complementary to the other uses in the building and will serve residents and beach visitors.
- As demonstrated in the attached draft resolution, staff believes the proposed project meets the requirements of the Zoning Code and the findings for approval can be made.

ENVIRONMENTAL REVIEW

This project has been determined to be categorically exempt under Section 15301 , of the State CEQA (California Environmental Quality Act) Guidelines - Class 1 (Existing Facilities).

This exemption authorizes minor alterations to existing structures involving negligible or no expansion of use. The proposed project involves alterations to the interior floor plan of an existing commercial space with no expansion in use.

PUBLIC NOTICE

Notice of this application was published in the Daily Pilot, mailed to all owners of property within 300 feet of the boundaries of the site (excluding intervening rights-of-way and waterways) including the applicant, and posted on the subject property at least 10 days before the scheduled hearing, consistent with the provisions of the Municipal Code. Additionally, the item appeared on the agenda for this meeting, which was posted at City Hall and on the City website.

APPEAL PERIOD:

An appeal may be filed with the Director of Community Development within 14 days following the date of action. For additional information on filing an appeal, contact the Planning Division at (949) 644-3200.

Prepared by:



Debbie Drasler, Contract Planner

JM/dad

Attachments: ZA 1 Draft Resolution
 ZA 2 Vicinity Map
 ZA 3 Project Plans

Attachment No. ZA 1

Draft Resolution

RESOLUTION NO. ZA2014-XXX

A RESOLUTION OF THE ZONING ADMINISTRATOR OF THE CITY OF NEWPORT BEACH APPROVING USE PERMIT NO. UP2014-017 FOR A TAKE-OUT SERVICE, LIMITED EATING AND DRINKING ESTABLISHMENT USE (PIZZA DEL PERRO NEGRO) LOCATED AT 2233 WEST BALBOA BOULEVARD, SUITE 102 (PA2014-066)

THE ZONING ADMINISTRATOR OF THE CITY OF NEWPORT BEACH HEREBY FINDS AS FOLLOWS:

SECTION 1. STATEMENT OF FACTS.

1. An application was filed by Tiffany Heremans on behalf of Pizza Del Perro Negro, with respect to property located at 2233 West Balboa Boulevard, Suite 102, and legally described as Lot 9, 10, 11, 12, 13, 14 and 15, in Block 22 of Newport Beach, as shown on map recorded in Book 3, Page 26, Miscellaneous Maps, Records of Orange County requesting approval of a minor use permit.
2. The applicant proposes to convert a 1,050-square-foot, currently vacant retail tenant space to a take-out service, limited eating and drinking establishment. The tenant space will include a kitchen, service counter area, restroom, and a customer seating area with a maximum of six seats. No late hours (after 11:00 p.m.) or alcohol sales are proposed.
3. The subject property is located within the MU-W2 (Mixed-Use Water Related) Zoning District and the General Plan Land Use Element category is MU-W2 (Mixed-Use Water Related).
4. The subject property is located within the coastal zone. The Coastal Land Use Plan category is MU-W (Mixed-Use Water Related).
5. A public hearing was held on June 12, 2014, in the City Hall Council Chambers, 100 Civic Center Drive, Newport Beach, California. A notice of time, place and purpose of the meeting was given in accordance with the Newport Beach Municipal Code. Evidence, both written and oral, was presented to, and considered by, the Zoning Administrator at this meeting.

SECTION 2. CALIFORNIA ENVIRONMENTAL QUALITY ACT DETERMINATION.

1. This project has been determined to be categorically exempt pursuant to the State CEQA (California Environmental Quality Act) Guidelines under Class 1 – (Existing Facilities).
2. This exemption authorizes minor alterations to existing structures involving negligible or no expansion of use. The proposed project involves alterations to the interior floor plan of an existing commercial space and related parking lot with no expansion in use.

SECTION 3. REQUIRED FINDINGS.

Minor Use Permit

In accordance with Section 20.52.020.F of the Newport Beach Municipal Code, the following findings and facts in support of the findings for a use permit are set forth:

Finding

A. *The use is consistent with the General Plan and any applicable specific plan.*

Facts in Support of Finding

1. The General Plan land use designation for the site is MU-W2 (Mixed-Use Water-Related), which applies to properties on or near the waterfront in which marine-related uses may be intermixed with general commercial, visitor-serving commercial and residential dwelling units on the upper floors.
2. The proposed take-out service, limited use is consistent with the MU-W2 land use designation as it is intended to provide a service to visitors and residents within the immediate area.
3. Eating and drinking establishments are common in the vicinity along West Balboa Boulevard and are complimentary to the surrounding commercial and residential uses.
4. The subject property is not part of a specific plan area.

Finding

B. *The use is allowed within the applicable zoning district and complies with all other applicable provisions of this Zoning Code and the Municipal Code.*

Facts in Support of Finding

1. The site is located within the Mixed-Use Water Related (MU-W2) Zoning District of the Newport Beach Zoning Code. This district applies to properties on or near the waterfront in which marine-related uses may be intermixed with general commercial, visitor-serving commercial and residential dwelling units on the upper floors. The proposed take-out service, limited use is consistent with the land uses permitted within this zoning district, and the conditions of approval will ensure that the use is compatible with the adjacent residential areas.
2. Pursuant to Section 20.22.020 (Table 2-9 Allowed Uses and Permit Requirements), the proposed take-out service, limited use requires approval of a minor use permit when located within 500 feet of a residential zoning district.

3. Pursuant to Section 20.38.060 (Nonconforming Parking), a nonconforming use in a nonresidential zoning district may be changed to a new use allowed in that zoning district without providing additional parking, provided no intensification or enlargement (e.g., increase in floor area, or lot area) occurs. Take-out service, limited uses have a required parking ratio of one space per 250 square feet of gross floor area.
4. The proposed project complies with the requirements of Section 20.38.060 (Nonconforming Parking) because the square footage of the existing suite will not be increased and the take-out service, limited use requires the same number of parking spaces required for the currently vacant retail space (1,050/250 = 4 spaces).

Finding

- C. *The design, location, size, and operating characteristics of the use are compatible with the allowed uses in the vicinity.*

Facts in Support of Finding

1. The proposed operation will consist of a kitchen, service counter area, restroom, and a customer waiting area. A maximum of three employees will be present at any one time. The proposed hours of operation will be 10:00 a.m. to 11:00 p.m., 7 days per week.
2. The proposed take-out service, limited use will be complementary to the other uses in the commercial building, which include retail stores and one eating and drinking establishment (Hula Dog).
3. The proposed take-out service, limited use establishment will provide a convenience for residents of the neighborhood and visitors to the area and will not require the provision of additional parking spaces on the site.
4. The proposed take-out service, limited use establishment is located close to the boardwalk and Newport Pier, will provide a service for residents of the neighborhood and visitors to the area, and will not require the provision of additional parking on-site due to the limited seating capacity and corner location on West Balboa Boulevard and 23rd Street on the Balboa Peninsula. Furthermore, its close proximity to the boardwalk is anticipated to yield walking and biking customers.

Finding

- D. *The site is physically suitable in terms of design, location, shape, size, operating characteristics, and the provision of public and emergency vehicle (e.g., fire and medical) access and public services and utilities.*

Facts in Support of Finding

1. The proposed project will be located in a tenant space within an existing commercial space of a mixed-use building and will involve improvements to the interior space. There are no proposed changes to the site or the exterior of the building.
2. Adequate public and emergency vehicle access, public services, and utilities are provided on-site and are accessed from 23rd Street, West Ocean Front Alley, or the alley at the rear of the site.
3. The tenant improvements to the project site will comply with all Building, Public Works, and Fire Codes. All ordinances of the City and all conditions of approval will be complied with.

Finding

- E. Operation of the use at the location proposed would not be detrimental to the harmonious and orderly growth of the City, or endanger, jeopardize, or otherwise constitute a hazard to the public convenience, health, interest, a safety, or general welfare of persons residing or working in the neighborhood of the proposed use.*

Facts in Support of Finding

1. The project has been reviewed and this approval includes conditions to ensure that potential conflicts with the surrounding land uses are minimized to the greatest extent possible. The operator is required to take reasonable steps to discourage and correct objectionable conditions that constitute a nuisance in parking areas, sidewalks, and areas surrounding the subject property and adjacent properties during business hours, if directly related to the patrons of the establishment.
2. The restrictions on seating and net public area prevent adverse traffic impacts for the surrounding residential and commercial uses.
3. The proposed food service, eating and drinking establishment will help revitalize the project site and provide an economic opportunity for the property owner to update the tenant space, and provide additional services to the residents and visitors alike.
4. The applicant is required to obtain Health Department approval prior to opening for business, and comply with the California Building Code to ensure the safety and welfare of customers and employees within the establishment.

SECTION 4. DECISION.

NOW, THEREFORE, BE IT RESOLVED:

1. The Zoning Administrator of the City of Newport Beach hereby approves Minor Use Permit No. UP2014-017 subject to the conditions set forth in Exhibit A, which is attached hereto and incorporated by reference.
2. This action shall become final and effective 14 days following the date this Resolution was adopted unless within such time an appeal is filed with the Director of Community Development in accordance with the provisions of Title 20 Planning and Zoning, of the Newport Beach Municipal Code.

PASSED, APPROVED AND ADOPTED THIS 12TH DAY OF JUNE, 2014.

Brenda Wisneski, AICP, Zoning Administrator

DRAFT

EXHIBIT "A"**CONDITIONS OF APPROVAL****Planning Division Conditions**

1. The development shall be in substantial conformance with the approved site plan, floor plans and building elevations stamped and dated with the date of this approval. (Except as modified by applicable conditions of approval.)
2. Use Permit No. UP2014-017 shall expire unless exercised within 24 months from the date of approval as specified in Section 20.54.060 of the Newport Beach Municipal Code, unless an extension is otherwise granted.
3. The project is subject to all applicable City ordinances, policies, and standards, unless specifically waived or modified by the conditions of approval.
4. The applicant shall comply with all federal, state, and local laws. Material violation of any of those laws in connection with the use may be cause for revocation of this Use Permit.
5. This minor use permit may be modified or revoked by the Zoning Administrator if determined that the proposed uses or conditions under which it is being operated or maintained is detrimental to the public health, welfare or materially injurious to property or improvements in the vicinity or if the property is operated or maintained so as to constitute a public nuisance.
6. The hours of operation for the establishment shall be limited to 10:00 a.m. through 11:00 p.m., daily.
7. The sale of alcohol shall not be permitted.
8. The maximum number of seats allowed within the eating and drinking establishment shall be six (6). No outdoor seating is permitted unless an amendment to this use permit is acquired.
9. Live entertainment and dancing shall be prohibited as a part of the regular business operation.
10. Any change in operational characteristics, expansion in area, or other modification to the approved plans, shall require subsequent review and may require an amendment to this use permit or the processing of a new use permit.
11. A copy of the Resolution, including conditions of approval Exhibit "A" shall be incorporated into the Building Division and field sets of plans prior to issuance of the building permits.

12. Should the property be sold or otherwise come under different ownership, any future owners or assignees shall be notified of the conditions of this approval by either the current business owner, property owner or the leasing agent.
13. No outside paging system shall be utilized in conjunction with this establishment.
14. All trash shall be stored within the building or within the existing dumpsters stored in the trash enclosure (three walls and a self-latching gate) or otherwise screened from view of neighboring properties, except when placed for pick-up by refuse collection agencies. The trash enclosure shall have a decorative solid roof for aesthetic and screening purposes.
15. Trash receptacles for patrons shall be conveniently located both inside and outside of the establishment, however, not located on or within any public property or right-of-way.
16. The exterior of the business shall be maintained free of litter and graffiti at all times. The owner or operator shall provide for daily removal of trash, litter debris and graffiti from the premises and on all abutting sidewalks within 20 feet of the premises.
17. Deliveries and refuse collection for the facility shall be prohibited between the hours of 10:00 p.m. and 8:00 a.m., daily, unless otherwise approved by the Director of Community Development, and may require an amendment to this Use Permit.
18. Storage outside of the building in the front or at the rear of the property shall be prohibited, with the exception of the required trash container enclosure.
19. All proposed signs shall conform to Title 20, Chapter 20.42 (Sign Standards) of the Newport Beach Municipal Code regulations or any sign program applicable to the property.
20. A Special Events Permit is required for any event or promotional activity outside the normal operational characteristics of the approved use, as conditioned, or that would attract large crowds, involve the sale of alcoholic beverages, include any form of on-site media broadcast, or any other activities as specified in the Newport Beach Municipal Code to require such permits.
21. To the fullest extent permitted by law, applicant shall indemnify, defend and hold harmless City, its City Council, its boards and commissions, officials, officers, employees, and agents from and against any and all claims, demands, obligations, damages, actions, causes of action, suits, losses, judgments, fines, penalties, liabilities, costs and expenses (including without limitation, attorney's fees, disbursements and court costs) of every kind and nature whatsoever which may arise from or in any manner relate (directly or indirectly) to City's approval of the Pizza Del Perro Negro MUP including, but not limited to, the Minor Use Permit No. UP2014-017 (PA2014-066). This indemnification shall include, but not be limited to, damages awarded against the City, if any, costs of suit, attorneys' fees, and other expenses incurred in connection with such claim, action,

causes of action, suit or proceeding whether incurred by applicant, City, and/or the parties initiating or bringing such proceeding. The applicant shall indemnify the City for all of City's costs, attorneys' fees, and damages which City incurs in enforcing the indemnification provisions set forth in this condition. The applicant shall pay to the City upon demand any amount owed to the City pursuant to the indemnification requirements prescribed in this condition.

Fire Department Conditions

22. Fire extinguishers shall be placed within 30 feet of the cooking appliances, per Fire Department standards.
23. Commercial cooking equipment that produces grease laden vapors shall be provided with a Type I Hood, and an automatic fire extinguishing system consisting of a wet chemical extinguishing system complying with UL 300.
24. Per the California Mechanical Code Section 510.1, ducts of hood systems shall not pass through firewalls or fire partitions. Ducts shall lead as directly as is practicable to the exterior of the building, so as not to unduly increase a fire hazard.

Building Division Conditions

25. The applicant is required to obtain all applicable permits from the City's Building Division and Fire Department. The construction plans must comply with the most recent, City-adopted version of the California Building Code. The construction plans must meet all applicable State Disabilities Access requirements. Approval from the Orange County Health Department is required prior to the issuance of a building permit.
26. Accessible handicap parking space shall be upgraded to meet current code requirements.
27. Accessible seating shall be provided for disabled persons.
28. Installation of a grease interceptor shall be required.

Public Works Conditions

29. Sewer cleanout shall be required on existing sewer lateral servicing this suite.

Attachment No. ZA 2

Vicinity Map

VICINITY MAP



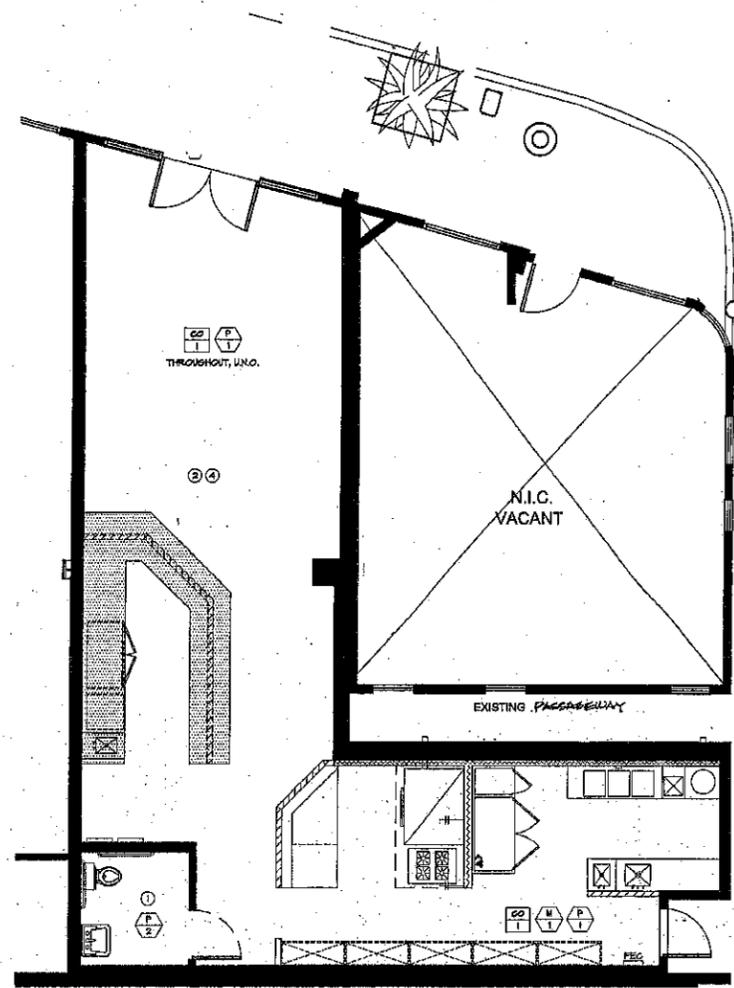
Minor Use Permit No. UP2014-017
PA2014-066

2233 W. Balboa Boulevard

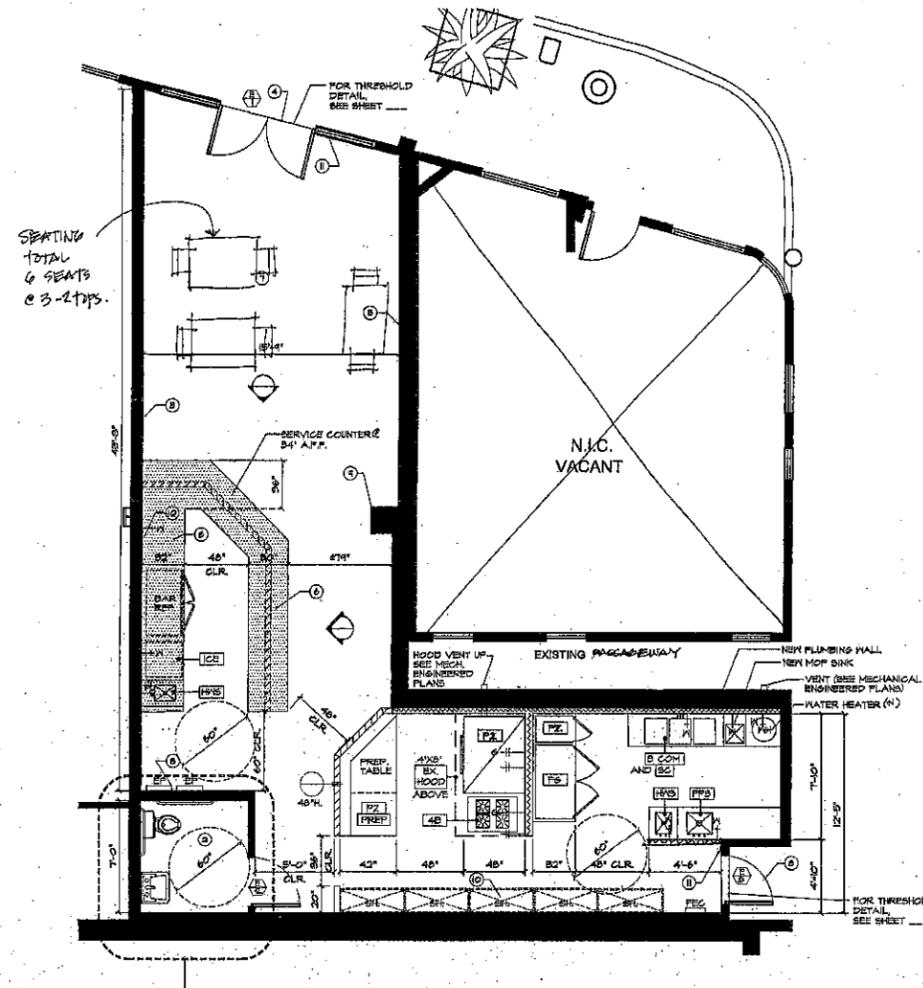
Attachment No. ZA 3

Project Plans

PIZZA DEL PERRO NEGRO OC
2233 W. BALBOA BLVD.
SUITE 103
NEWPORT BEACH, CA



FINISH PLAN



PARTITION PLAN



FINISH PLAN SPECIFICATIONS

KEY NOTES

- 1. EXISTING TO REMAIN.
- 2. PAINT ALL SURFACES, WALLS, COLUMNS ETC. THROUGHOUT.
- 3. PAINT CEILING AND ALL WALLS.

ALL FLOOR SPREAD RATINGS TO COMPLY WITH 2015 CBC CHAPTER 2, CLASS C. FLOOR SPREAD RATED 16-200. SHOCKS DEVELOPED INDEX 0-480.

FINISH LEGEND

FLOOR/CEILING:

- CO 1 FINISHED CONCRETE - 4" SLAB IN SEAL PRODUCT
- GLAZE N SEAL MULTI-PURPOSE SEALER
- GLAZE N SEAL SET LOOK 2000 LAGGER
- GLAZE N SEAL STONE SEALANT
- INTERPOLATION

BASE:

- B 1 BASE T&D.

WALL FINISH:

- F 1 PAINT, PRIMER 2 COATS, FLAT, COLOR T&D, TYPICAL ALL WALLS
- F 2 PAINT, PRIMER 2 COATS, SEMI-GLOSS, COLOR T&D, RESTROOMS
- H 1 MOUNTAIN HALL FISH TO 84" AFF, COLOR T&D.

O.C. HEALTH DEPT. NOTES

ORANGE COUNTY ENVIRONMENTAL HEALTH ENFORCES CALIFORNIA RETAIL FOOD CODE WHICH SPECIFIES THE REQUIREMENTS FOR ACCEPTABLE FLOORING IN FOOD FACILITIES. FLOOR FINISHES IN ALL AREAS, OTHER THAN CUSTOMER WAITING OR SERVICE AREAS MUST BE SMOOTH, NONABSORBENT, EASILY CLEANABLE, AND DURABLE. FLOORS SHALL BE OF AN APPROVED TYPE THAT CONTAINS IN THE FLOOR POLISH FINISH, OR A SEAMLESS HANDED POLISH, A 1/8" MINIMUM RADIUS COVE, AS AN INTEGRAL UNIT. THE FOLLOWING INFORMATION OUTLINES THE ACCEPTABLE FLOORING MATERIALS, APPLICATIONS, AND INSTALLATION REQUIREMENTS FOR THE COMMERCIAL SHEET VINYL, TROVELED-ON FLOORING, AND CONCRETE. DETAILS ON COVED BASE INSTALLATION AND CURB CONSTRUCTION AREA ALSO AVAILABLE.

COMMERCIAL GRADE SHEET VINYL
MINIMUM THICKNESS OF THE WEAR LAYER IS 0.020 INCH BARS. THE TOTAL THICKNESS IS 0.020 INCH WITH SHEET VINYL WITH FLOOR BACKING OR A 10 MAX FINISH ARE NOT ACCEPTABLE.

THE SHEET VINYL SHOULD BE INSTALLED WITH A COVE EDGE BEHIND THE 1/8" HIGH RADIUS COVE AND A METAL CAP AT THE TOP OF THE BASE.
SHOULD NOT BE INSTALLED IN AREAS EQUIPPED WITH FLOOR DRAINS.
AN EXCEPTION TO THIS RULE IS THE ALTHO FLOORING HEIGHT IS SECURELY INSTALLED AROUND SPECIALLY DESIGNED FLOOR DRAINS.

SINCE FLOOR DRAINS ARE NOT PERMITTED WITH SHEET VINYL FLOORS, NONE OF THE MENTIONED TYPES OF SHEET VINYL SHOULD BE ACCEPTED, EXCEPT AHEAD FOR THE ALTHO FLOORING.

SHEET VINYL SHOULD NOT BE INSTALLED IN AREAS WHICH ARE MAINTAINED EITHER BELOW 50°F OR ABOVE 95°F.

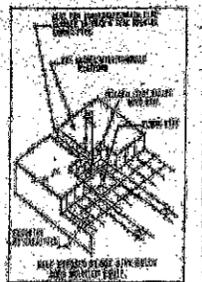
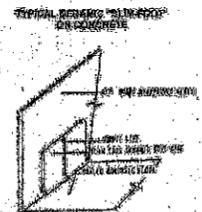
SEALED CONCRETE
CONCRETE WHICH IS SELF-COVED UP THE WALL IS ACCEPTABLE.
THE CONCRETE MUST BE SEALED WITH A GLEAS, STAIN, AND ACID RESISTANT SEALER.
FINISHED SEALERS ARE NOT ACCEPTABLE.

IF THE CONCRETE IS CRACKED AND DISINTEGRATED, ONE OF THE APPROVED FLOORING MUST BE INSTALLED ON TOP OF THE CONCRETE.

COVED BASE
MINIMUM 4 INCHES HIGH WITH A 1/8" HIGH MINIMUM RADIUS COVE.

TYPES:
VINYL AND FIBERGLASS TOPEXT:
VINYL AND FIBERGLASS TOPEXT MAY ONLY BE USED IN DRINKING AREAS, SALES AREAS, AND STOREROOMS IN WHICH ALL FOOD PRODUCT IS IN ITS ORIGINAL SHIPPING CONTAINER.

METAL TOPEXT: MAY BE USED IN LIEU OF CONTINUOUSLY COVED FLOORING ONLY AGAINST METAL WALLS OR EQUIPMENT. THE TOPEXT AND WALL OR EQUIPMENT MUST BE THE SAME TYPE OF METAL, IE, ALUMINUM TOPEXT ON AN ALUMINUM WALL.
TROVELED-ON COVED BASES:
FIBROX COVED: MUST BE PROVIDED WITH A METAL CAP AT THE TOP OF THE BASE.
CONCRETE COVED:
QUARRY OR CERAMIC COVED BASES MUST BE "KEYED-IN" SO AS TO PROVIDE A SMOOTH COVE TRANSITION.



PARTITION PLAN SPECIFICATIONS

KEY NOTES

- 1. EXISTING TO REMAIN.
- 2. EXISTING RESTROOM TO REMAIN. SEE ENLARGED PLAN (SHEET ...).
- 3. EXISTING ELECTRICAL PANEL TO REMAIN. (1) NEW PANEL TO BE ADDED. PROVIDE 60" WIDE CLEARANCE IN FRONT.
- 4. EXISTING DOOR TO REMAIN. SEE DOOR SCHEDULE FOR DESCRIPTION.
- 5. EXISTING DINING HALLS.
- 6. NEW MILLWORK. SEE ELEVATIONS.
- 7. PATCH AND REPAIR ALL EXPOSED WALLS, CEILING AREA, AND EXPOSED SURFACES TO AS NEW CONDITION.
- 8. EXISTING SERVICE/REPAIR DOORS TO REMAIN. CLEAN, PATCH, REPAIR TO AS NEW.
- 9. EXISTING COLUMNS TO REMAIN.
- 10. PROVIDE NEW TACTILE EXIT SIGNAGE AT 2 EXIT DOORS.

DOOR NOTES

FOR ALL SPECIFIC DOOR TYPES AND NOTES, SEE SHEET A-9.
ALL EXISTING OR NEW INTERIOR DOORS ARE 80" HIGH X MIN. 36" WIDE X MIN. 1 3/4" THICK WITH LEVER HARDWARE, NO DEAD BOLTS ARE ALLOWED.

PLAN SPECIFIC NOTES

- 1. PATCH ALL SCARS OR HOLES THROUGHOUT IN ALL EXISTING WALLS.
- 2. CONTRACTOR TO PROVIDE NEW OR VERIFY ALL EXISTING FIRE/SMOKE DAMPERS AND OPERATING PROPERLY AS REQUIRED AT ALL PENETRATIONS THROUGHOUT NEW OR EXISTING AREAS.
- 3. SEE MEP ENGINEERING PLANS FOR ALL VESTINGS & EQUIPMENT.
- 4. INSTALL ALL NEW SURFACE MOUNTED FIRE EXTINGUISHER CABINETS PER CODE.
- 5. PROVIDE METAL CORNER BEAD AT ALL OUTSIDE CORNERS.
- 6. CONTRACTOR TO SPRAY/PAINT MARK ON FLOOR LOCATION OF ALL EQUIPMENT.
- 7. PROVIDE SMOKE AND FIRE DAMPERS AT ALL RATED PENETRATIONS.
- 8. PROVIDE BACKING FOR ALL MILLWORK.

WALL LEGEND

- EXISTING WALLS TO REMAIN.
 - NEW INTERIOR WALL HEIGHT PARTITION: 8' 0" X 1/2" GAUGE METAL STUDS @ 16" O.C. WITH ONE LAYER TYPE "X" 5/8" BD, EACH SIDE TO INTERSIDE METAL STUDS @ 16" O.C. WITH 4" FIRE COLUMNS EVERY 48" AND WITH ONE LAYER TYPE "X" 5/8" BD, EACH SIDE.
 - NEW INTERIOR 80" OR 40" HIGH PARTITION: 8' 0" X 1/2" GAUGE METAL STUDS @ 16" O.C. WITH 4" FIRE COLUMNS EVERY 48" AND WITH ONE LAYER TYPE "X" 5/8" BD, EACH SIDE.
 - SURFACE MOUNTED FIRE EXTINGUISHER CABINET.
 - NEW MILLWORK TO BE BUILT. SEE ELEVATION/ENLARGED PLAN.
 - 6 - 1/2" GAS LINE
 - M - WATER LINE
- NOTE: FOR EQUIPMENT SPECS - SEE SHEET A-2.

CONSULTANTS

ISSUE & REVISIONS			
NO.	DATE	ISSUE/REVISION BY	
	03/31/14	ISSUE TO CITY	

JOB #:
DATE:
DRAWN: BNA/AV
SCALE:

PARTITION PLAN & FINISH PLAN

A-1
SHEET

