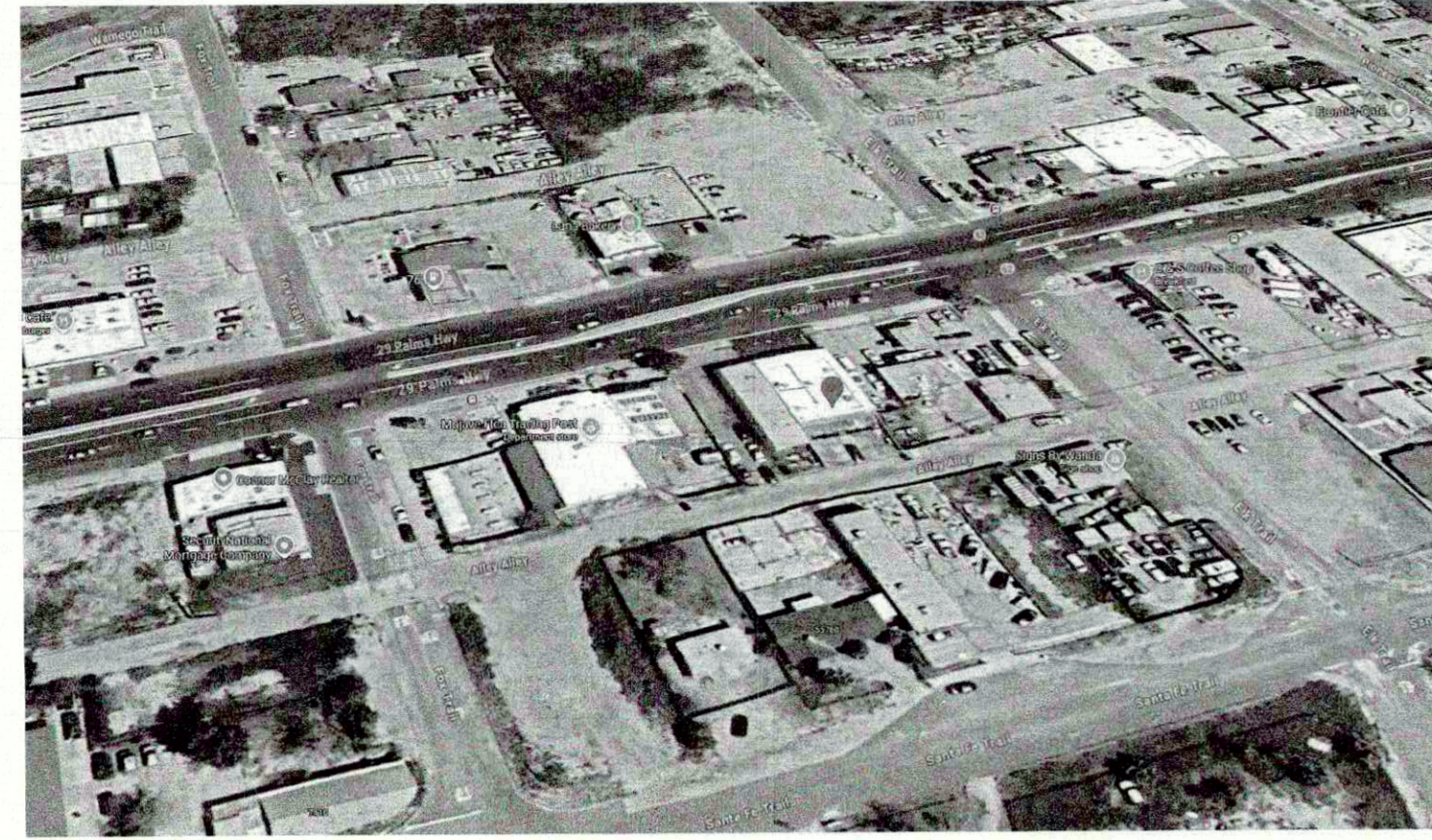


OLD TOWN MARKET, YUCCA INTERIOR BUILD-OUT

PERMIT SET



SCOPE OF WORK:

Interior tenant improvement for Old Town Market at 55755 Twentynine Palms Highway, Yucca Valley. Work includes selective demolition, new partitions and finishes, minor MEP upgrades, and cosmetic upgrades.

PROJECT TEAM:

OWNER / OPERATOR:

JOSH & KRYSTAL CASTRO
OLD TOWN PUBLIC MARKET
 55755 TWENTYNINE PALMS HIGHWAY, YUCCA VALLEY, CA 92284
 (E) JOSHUA.E.CASTRO@GMAIL.COM
 (E) KRYSTALQUINNCASIRO@ICLOUD.COM

ARCHITECT:

DRURY ARCHITECTS INC.
 CONTACT: ROBERT DRURY, RA
 3001 N BROADWAY, #31102
 LOS ANGELES, CA 90031
 TEL: 213-584-3119
 E: ROB@DRURYARCHITECTS.COM

ZONING SUMMARY & APPLICABLE CODES

55755 TWENTYNINE PALMS HIGHWAY

JURISDICTION: Town of Yucca Valley

GENERAL PLAN DESIGNATION: COMMERCIAL (GENERAL)

ZONING DISTRICT: C-G (GENERAL COMMERCIAL)

Permitted / Conditionally Permitted Uses (Commercial Zones):

- Retail and food/drink establishments (with conditions) are allowed in C-G.
- Bars, on-site consumption of alcoholic beverages, food service, and "specialty food stores / retail with prepared food" are typically conditional uses in the C-G zone.
- Bakeries, deli / specialty food / coffee / cafe uses are generally allowed (permitted or conditionally) under the "Food and Drink / Specialty Food" category.

Development Standards (Yucca Valley, per Dev Code Table 2-16, Sec. 9.09.030)

In the C-G (General Commercial) zone of Yucca Valley, parcels must have minimum dimensions of 120 feet in width by 120 feet in depth. Required setbacks are 15 feet at the front and street side, with 0 to 10 feet permitted at interior side and rear property lines. Development is limited to a maximum lot coverage of 60 percent, a maximum building height of 40 feet, and a floor area ratio (FAR) of 0.50, which allows total building area up to one-half the lot area.

Overlay Districts / Special Zones:

The property may be subject to overlay zoning districts such as Fire Safety, Hillside, Geologic Hazards, etc., which supersede or supplement base zone rules.

The Old Town Yucca Valley Specific Plan also designates portions of the area under certain mixed commercial / service / mixed-use zones, which may overlay or inform additional standards.

APN:

The parcel 55755 Twentynine Palms Highway (APN 0586-341-11) is designated under the Old Town Commercial zoning classification in Yucca Valley. Uses such as retail, specialty food service, wine/bar, and other commercial uses are generally permitted in this district, subject to compliance with municipal development standards. The site is subject to commercial development regulations for frontage, setbacks, height, lot coverage, and signage. The "Old Town Commercial" designation aligns with the Town's intent for a pedestrian-oriented, mixed commercial core along the highway corridor.

APPLICABLE CODES:

- 2022 California Building Code (CBC)
- 2022 California Plumbing Code (CPC)
- 2022 California Mechanical Code (CMC)
- 2022 California Electrical Code (CEC)
- 2022 California Energy Code (CEnc, Title 24, Part 6)
- 2022 California Green Building Standards Code (CALGreen, Title 24, Part 11)
- 2022 California Fire Code (CFC)
- Town of Yucca Valley Development Code (Title 9, including C-G Commercial Standards, Parking, Landscaping, Signage)
- Town of Yucca Valley Old Town Specific Plan (if parcel confirmed within overlay)
- San Bernardino County Environmental Health — Retail Food Facility Construction Guide

SHEET INDEX

ARCHITECTURE	
Sheet Number	Sheet Name
G-001	COVERSHEET
G-002	SYMBOLS & ABBREVIATIONS
G-003	GENERAL NOTES
G-004	GENERAL NOTES
G-005	GENERAL NOTES & ACCESSIBILITY
G-006	ACCESSIBILITY NOTES
G-007	ACCESSIBILITY NOTES
G-008	ACCESSIBILITY NOTES
G-009	ACCESSIBILITY NOTES
A-100	EXISTING & NEW CONST. PLAN
A-200	FINISH PLAN & REFLECTED CEILING PLAN
A-700	DETAILS
A-001	SITE PLAN
A-701	DETAILS
P-100	ELEC. & PLUMBING PLANS

BUILDING INFORMATION

HEIGHT:	1 STORY, APPROX 20' MAX	TYPE OF CONSTRUCTION:	V-B (WOOD FRAMED, NON-RATED)
NUMBER OF STORIES:	1 LEVEL	SPRINKLERED:	NO
SHELL OCCUPANCY :	B & A2	T.I. OCCUPANCY:	B (MARKET/RETAIL) & A-2 (ASSEMBLY / BAR)
SHELL USE:	RETAIL / COMMERCIAL (MIXED)	T.I. USE:	MIXED (MARKET / DELI / WINE BAR)

ADDRESS

55755 TWENTYNINE PALMS HIGHWAY, YUCCA VALLEY, CA 92284

CONSTRUCTION TYPE

Construction Type: This project is classified as **Type V-B**, a combustible, wood-framed structure without required fire-resistance ratings.
Fire Protection: Existing building is assumed non-sprinklered; verify in field. Fire alarms and emergency lighting will be provided as required per CBC Chapter 9.
Summary: The tenant improvement consists of interior build-out only, with selective demolition, new partitions, finishes, minor MEP upgrades, and accessibility improvements. No structural modifications to the shell building are proposed.

OCCUPANT LOAD CALCULATION

Occupancy types: Nonseparated mixed use —
 A-2 (dining/bar & patios), M (mercantile), B (BOH/checkout/behind-bar).
 Load factors (CBC Table 1004.5): A-2 dining/patio 15 sf/occ; Mercantile 60 sf/occ; Kitchen 200 sf/occ (net); B/behind-bar/checkout/BOH 150 sf/occ (gross).

Areas & results (see A-110):

Indoor Café = 423 sf ÷ 15 = 29 occ
 Patios (total) = 526 sf ÷ 15 = 35 occ
 Mercantile = 573 sf ÷ 60 = 10 occ
 Warm Kitchen = 195 sf ÷ 200 = 1 occ
 Checkout = 77 sf ÷ 150 = 1 occ
 Accessory/BOH = 77 sf ÷ 150 = 1 occ

Total Occupant Load = 82 persons
 (Max exit-access travel distance per CBC Table 1017.2: 200')

*FOR CALCULATIONS AND MORE INFORMATION, SEE AREA PLAN ON SHEET A-100

PARKING CALCULATION

Method (Yucca Valley/Old Town standards):
 Retail/Mercantile: 1/250 sf sales area
 Dining/Bar/Patio: 1/100 sf patron area

Required:
 Mercantile 573 sf ÷ 250 = 2.29 → 3 stalls
 Indoor dining 423 sf ÷ 100 = 4.23 → 5 stalls
 Patios 526 sf ÷ 100 = 5.26 → 6 stalls

Total Required = 14 stalls

Accessible parking: Based on stalls provided. For 1-25, provide 1 ADA van stall minimum.

Notes: Outdoor patio demand is included. Existing striped supply is less than 14, provide shared-parking agreement or request Old Town administrative reduction; patio seating may be capped to align with provided parking. Applicant has a shared parking agreement with parking lot at 55780 29 Palms Hwy (Across Street) as needed for overflow parking.

PLUMBING FIXTURE CALCULATION

Basis: Fixture counts are determined in accordance with CPC Table 422.1 and CPC §422.2 (single-user toilet facilities).
 Occupant Load = 82 persons. For occupancies under 100, the required plumbing fixtures can be satisfied with single-user toilet rooms serving all genders, provided the total required fixture count is met.

Provided:
 Two single-user restrooms are provided (one fully ADA-compliant, one standard). Each restroom includes 1 WC + 1 lavatory, for a total of 2 WCs + 2 lavatories.
 This arrangement satisfies the fixture requirements for both sexes and provides accessible facilities in compliance with CBC and CPC.

Drinking Fountain: Not required where packaged beverages are provided. Signage directing occupants to a potable water source will be provided if required by Environmental Health.
Accessibility Upgrades: Accessibility requirements are addressed in compliance with the 20% disproportionality threshold (CBC 11B-202.4, Exception 8). No additional restroom construction is required under this scope of work.

DRURY
ARCHITECTS

DRURY ARCHITECTS, INC.

Client: OLD TOWN PUBLIC MARKET

Address: 55755 Twentynine Palms Highway, Yucca Valley, CA 92284

Architect:
 Drury Architects Inc.
 Address: 3001 N. Broadway
 #31102 Los Angeles, CA 90031
 Tel: 213-584-3119

Date

9/29/2025

Description

PLAN CHECK & HEALTH SUBMISSION

No.

1

ARCHITECT'S
STAMPING AT
TIME OF
APPROVAL

STAMP

COVER SHEET

OLD TOWN
MARKET

Project # 240321

Date 05/09/25

Drawn By RD

Checked By RD

G-001
COVERSHEET

Scale 1/8" = 1'-0"

GENERAL NOTES REGARDING SYMBOLS, ABBREVIATIONS & NOTES

For Reference Only:
The symbols, abbreviations, and notations provided in this document are for reference only and intended to guide the contractor in interpreting the construction documents. This Symbols and Legends sheet may not list every symbol or abbreviation used in the plan set.

Additional Symbols:
Other symbols or abbreviations may appear elsewhere in the document set. It is the contractor's responsibility to reference all relevant drawings and details in the set to ensure accurate interpretation of the plans.

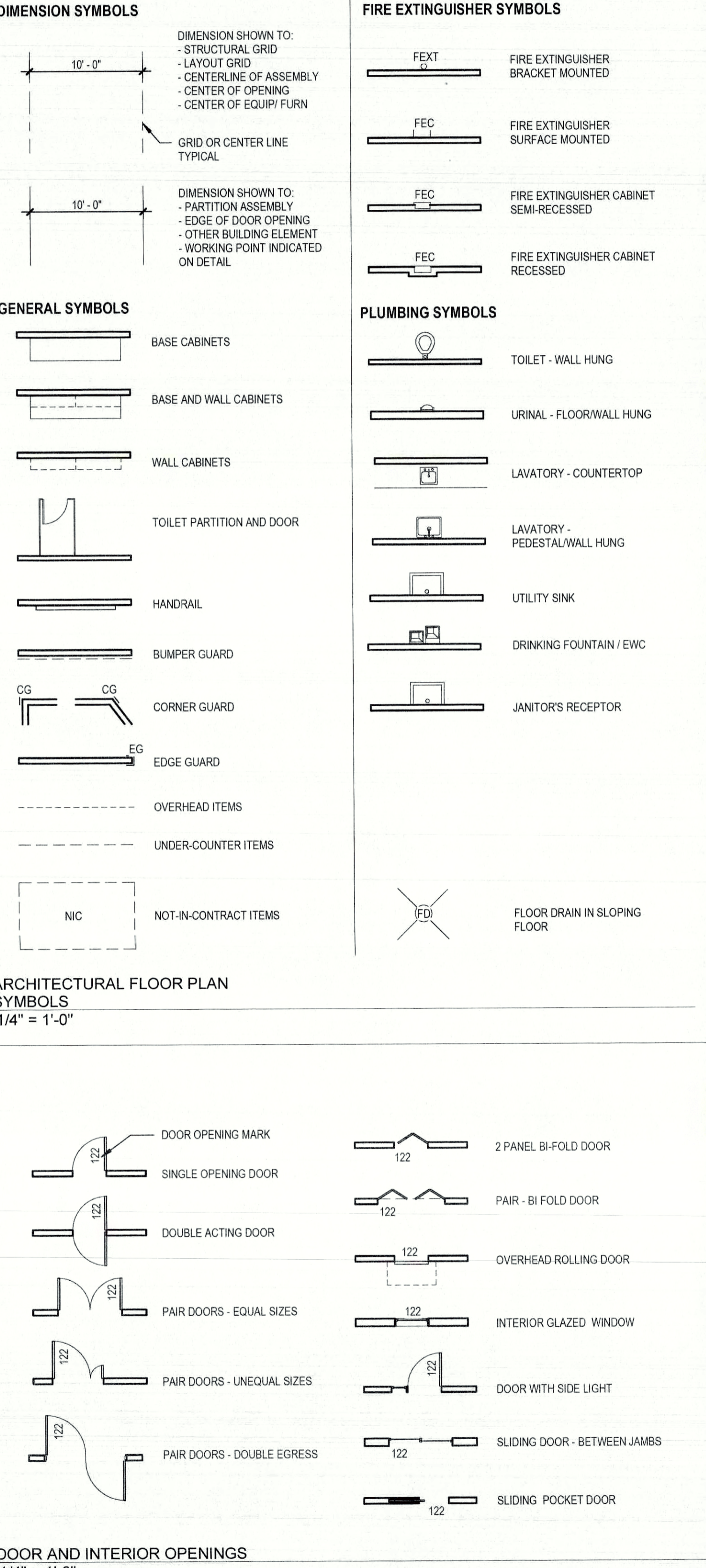
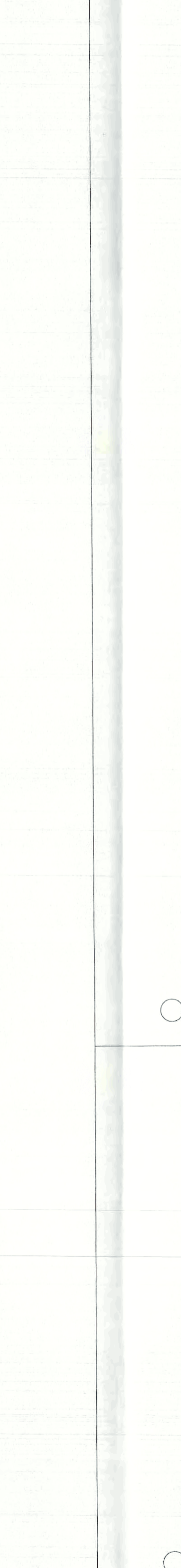
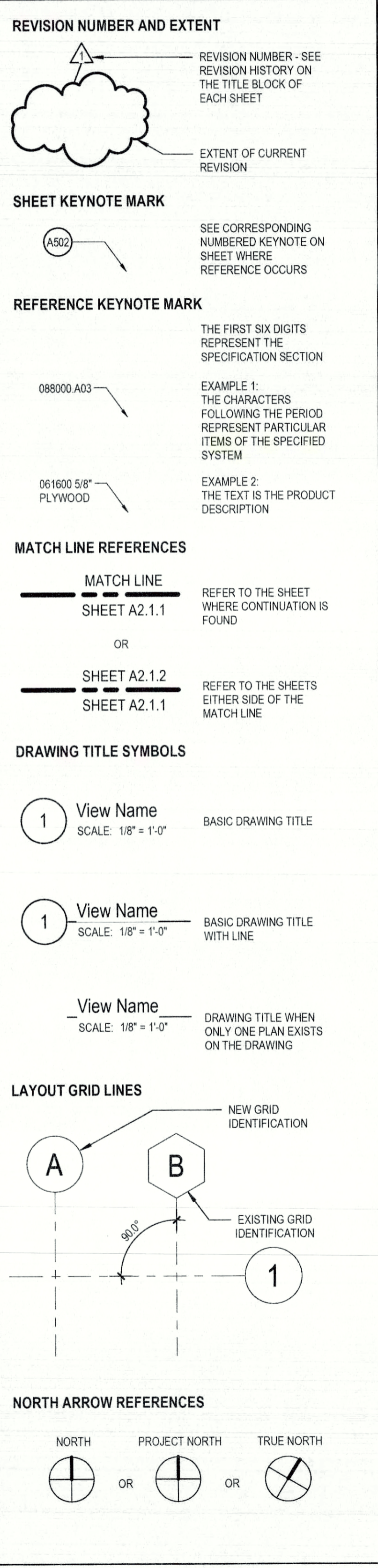
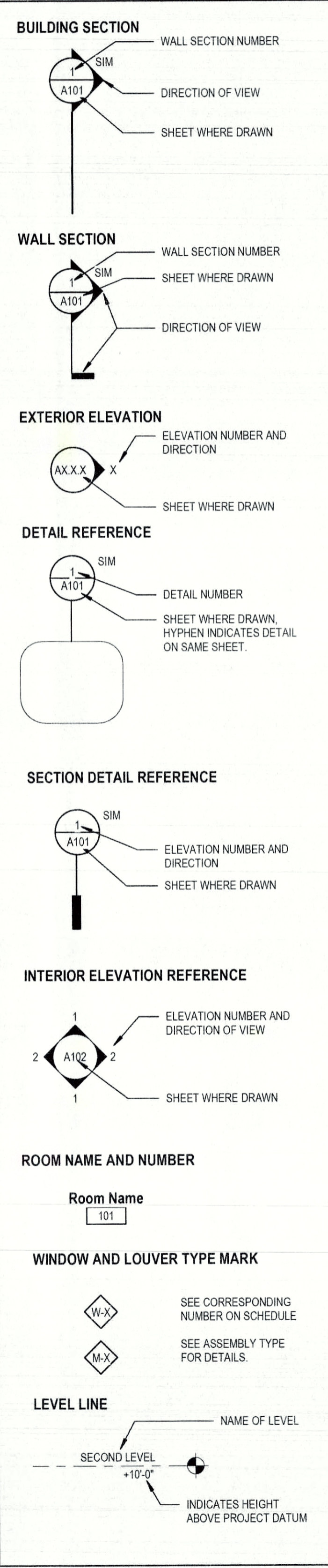
Discrepancies and Clarifications:
In case of any discrepancies or conflicts between the symbols, abbreviations, or references listed on this sheet and those appearing in other parts of the document, the main drawing elements or detailed construction notes on the individual sheets shall take precedence.

Code Interpretation and Compliance:
If any abbreviation, symbol, or reference creates confusion with regard to building codes, always refer to the most restrictive code as applicable to the project, and consult the architect or authority having jurisdiction (AHJ) for clarification prior to proceeding with work.

Assumption of Liability:
Any work completed without verification of unclear or conflicting information by the contractor is done at their own risk. The architect assumes no liability for misinterpretation of symbols or notes that were not clarified prior to construction.

Superseded Documents:
Contractors and other project stakeholders should always refer to the latest revision set and ensure that all superseded documents are removed from the active project set to avoid any confusion or mistakes during construction. Revisions will be marked clearly on the drawings and should be reviewed carefully.

ARCHITECTURAL ABBREVIATIONS		
A	ANCHOR BOLT	AN
AC	ACCESSORY ELECTRICAL	AE
AC-PNL	ACCESSORY ELECTRICAL PANEL	AE-PNL
AD	ADDITIONAL	AD
AD-1	ADDITIONAL #1	AD-1
AD-2	ADDITIONAL #2	AD-2
AD-3	ADDITIONAL #3	AD-3
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AD-100	ADDITIONAL #100	AD-100



GENERAL NOTES REGARDING SYMBOLS, ABBREVIATIONS & NOTES

General Interpretation:
All symbols, abbreviations, and notations used in this document set are standard to the construction industry unless otherwise noted. Refer to the Symbols and Legends sheet (Sheet No. G-004) for a comprehensive key of symbols, abbreviations, and material hatches. Dimensions:
All dimensions are to be taken from face of framing or centerline of columns, unless otherwise specified. Do not scale drawings. Use dimensions and consult the architect for clarifications where necessary. Abbreviations:
Common abbreviations used throughout the drawings are industry-standard. Refer to the Symbols and Legends sheet for a full list. If an abbreviation is unclear, contact the architect or project manager for clarification prior to proceeding with construction. Symbols:
Symbols on plans represent specific building components (e.g., doors, windows, plumbing fixtures, etc.). Symbols must be cross-checked with the corresponding legend for correct interpretation. Fire-rated elements, electrical components, and plumbing fixtures are indicated by specific symbols shown on the Symbols and Legends sheet. Refer to structural symbols for connections, moment frames, and reinforcement, particularly in steel or concrete construction areas. Elevation and Section Notations:
Elevations and sections are marked by standard callouts (e.g., 1/A-101) indicating the drawing number and sheet number where the elevation or section can be found. Ensure all details are referenced accurately from their callouts and verified in the Detail Sheets. Hatch Patterns:
Hatch patterns indicate materials or conditions. Refer to the Materials Legend for specific hatches representing concrete, masonry, wood framing, etc. Ensure that all material finishes and types are cross-verified with the corresponding specification sections. Detail Callouts:
All key details are identified with a detail callout symbol (e.g., 1/A-201). These reference a specific enlarged detail located on the indicated sheet. Verify all critical connections, joints, and assemblies with the detailed drawings before proceeding with installation. Fire Safety and Accessibility:
Fire-rated walls, partitions, and doors are clearly marked with symbols and fire ratings (e.g., 1HR, 2HR). These must comply with CBC requirements. ADA and accessibility-related symbols are shown throughout the plan set, especially in restrooms and entryways. These symbols must be followed to ensure full ADA compliance. Revisions:
Revisions or changes to the plans are noted with a revision cloud symbol and a revision tag. Refer to the revision box on the title block for detailed descriptions of changes. Always use the most current revision set; verify that all superseded sheets are removed from the active plan set on-site. Site-Specific Symbols:
If site-specific symbols are used that are not covered in the Symbols and Legends sheet, they will be indicated within the plan set and explained in a note or accompanying key. All unusual symbols will be explained in the General Notes or the Symbols and Legends sheet.

ARCHITECT'S STAMPING AT TIME OF APPROVAL

COVER SHEET
OLD TOWN MARKET

Project # 240321
Date 05/09/25
Drawn By Author
Checked By Checker

G-002
SYMBOLS & ABBREVIATIONS
Scale As indicated

DRURY ARCHITECTS

DRURY ARCHITECTS, INC.

Client: OLD TOWN PUBLIC MARKET

Address: 55755 Twentynine Palms Highway, Yucca Valley, CA 92284

Architect:
Drury Architects Inc.
Address: 3001 N. Broadway #31102 Los Angeles, CA 90031
Tel: 213-584-3119

No.	Description	Date
1	PLAN CHECK & HEALTH SUBMISSION	9/29/2025

ARCHITECT'S STAMPING AT TIME OF APPROVAL

COVER SHEET
OLD TOWN MARKET

Project # 240321
Date 05/09/25
Drawn By Author
Checked By Checker

G-002
SYMBOLS & ABBREVIATIONS
Scale As indicated

No.	Description	Date
1	PLAN CHECK & HEALTH SUBMISSION	9/29/2025

ARCHITECT'S STAMPING AT TIME OF APPROVAL

STAMP

COVER SHEET

OLD TOWN MARKET

Project #	240321
Date	05/09/25
Drawn By	Author
Checked By	Checker

G-003
GENERAL NOTES

Scale

General Construction Notes for F&B Tenant Improvement Project
Location: San Pedro, California

Building Codes and Regulations:
All work must comply with the 2022 California Building Code (CBC), California Plumbing Code (CPC), California Mechanical Code (CMC), and California Electrical Code (CEC), along with any requirements from the Authority Having Jurisdiction (AHJ).
Project must also adhere to all applicable sections of the California Building Standards Code (Title 24) and California Energy Code (Title 24, Part 6).

Permits and Approvals:
All required permits, including building, plumbing, mechanical, and electrical, must be obtained from the AHJ prior to commencement of work.
Contractor shall coordinate with all AHJ provisions.

Construction Verification:
Contractor must verify all existing conditions, dimensions, and utilities on-site prior to the start of any construction. Any discrepancies in the plans must be immediately reported to the architect for clarification.
No substitutions of materials or design elements shall be made without prior approval from the architect and AHJ.

Accessibility Compliance:
All work must comply with the California Building Code (CBC) Chapter 11B and ADA Standards to ensure accessible routes, restroom facilities, and entrances.
Provide an accessible path of travel from the parking area to the tenant space public entrance, including any ramps or signage as required by code.
Ensure all fixtures, door hardware, and clearances meet ADA standards for accessibility.

Plumbing Requirements:
All plumbing fixtures shall comply with CPC requirements. The number of fixtures (e.g., water closets, lavatories) must be installed as per the occupant load calculated under the Los Angeles Building Code.
Grease interceptors and traps shall be installed per AHJ for any food preparation or waste management areas as required.
Ensure all restrooms meet the plumbing requirements and ADA accessibility standards.

Mechanical and HVAC Systems:
Mechanical systems, including HVAC and kitchen ventilation, shall comply with the AHJ and building code.
All exhaust systems, including kitchen hoods, must be installed as per AHJ and National Fire Protection Association (NFPA) standards.
Contractor to ensure proper ventilation for food preparation areas in compliance with Title 24.

Electrical Systems:
All electrical work must comply with the California Electrical Code (CEC) and be installed by a licensed electrician.
Emergency lighting, exit signs, and fire alarm systems must meet CBC Chapter 10 requirements for egress and fire safety.
GFCI outlets must be installed in wet areas and kitchens in compliance with CEC and NFPA 70 (National Electrical Code).

Fire Safety:
Fire-rated assemblies, including walls, doors, and other fire-resistant elements, shall be installed as per CBC Chapter 7.
Ensure the installation of a fire suppression system, including sprinklers and fire extinguishers, per CBC Chapter 9 and NFPA standards.
Fire alarms and smoke detectors must be installed in all areas as per the CBC and LAEC.

Energy Efficiency:
All installations, including lighting, HVAC systems, and appliances, must comply with the California Energy Code (Title 24, Part 6) for energy efficiency.
Contractor to provide Title 24 compliance forms as required, demonstrating that all systems meet the minimum energy performance standards.

Waste Management and Environmental Considerations:
Contractor must follow California Green Building Ordinance and CalGreen requirements for waste reduction, recycling, and sustainability during construction.
Manage all stormwater runoff and drainage per Los Angeles

Inspections and Final Approvals:
Contractor must schedule and pass all necessary inspections with the AHJ, including but not limited to, structural, plumbing, mechanical, electrical, and fire safety inspections.
Final approvals and sign-off must be obtained from the AHJ, the County and City authorities, and any other relevant authorities before occupancy of the space.

Site Safety and Coordination:
Contractor is responsible for maintaining a safe and clean job site at all times. Safety protocols must comply with OSHA regulations.
Coordinate with neighboring businesses and the Port Authority to minimize disruptions during construction.

General Construction Notes for F&B Tenant Improvement Project
Location: San Pedro, California
Occupancy Type: Business / Retail / Take-Out Restaurant

Building Codes and Regulations:
All work must comply with the 2022 California Building Code (CBC), California Plumbing Code (CPC), California Mechanical Code (CMC), and California Electrical Code (CEC), along with any specific requirements from the Authority Having Jurisdiction (AHJ).
The project shall also adhere to California Building Standards Code (Title 24), including Part 6 (Energy Code) and Part 11 (CalGreen) for sustainability.

PROJECT MUST COMPLY WITH ALL BUILDING CODES INCLUDING BUT NOT LIMITED TO THE BELOW:

- General Building Code: California Building Code (CBC), 2022 – General provisions and requirements for building safety and occupancy.
Chapter 3: Use and Occupancy Classification – Defines the occupancy group for the F&B Space (likely B for retail/take-out or A-2 for assembly, depending on the layout).
Chapter 5: General Building Heights and Areas – Outlines restrictions on building height, floor area, and building separation.
Chapter 6: Types of Construction – Provides detailed construction type requirements (e.g., Type II-B for non-combustible structures without fire-resistance ratings).
Chapter 7: Fire and Smoke Protection Features – Requirements for fire-resistant walls, partitions, and doors (fire-rated assemblies).
Chapter 10: Means of Egress – Sets requirements for safe egress, exit access, and exit signs in the T.I. Space.
- Accessibility: California Building Code (CBC) Chapter 11B: Accessibility to Public Buildings.
Section 11B-202: Existing Buildings – Accessibility requirements for alterations to existing buildings.
Section 11B-403: Accessible Routes – Standards for paths of travel and clearances.
Section 11B-603: Restrooms and Bathing Facilities – Requirements for providing accessible restrooms, including layout, grab bars, and fixture heights.
- Plumbing Code: California Plumbing Code (CPC), 2022:
Chapter 4: Fixtures, Faucets, and Fixture Fittings – Sets the requirements for plumbing fixtures, including water closets, lavatories, and service sinks.
Section 422: Minimum Plumbing Facilities – Specifies the minimum number of plumbing fixtures based on the occupant load.
Section 610: Disinfection of Potable Water Systems – Ensures proper installation and hygiene of plumbing systems.
Section 1014: Grease Interceptors – Required for food establishments where grease-laden waste is produced.
- Mechanical and Ventilation Code: California Mechanical Code (CMC), 2022:
Chapter 4: Ventilation – Requirements for natural and mechanical ventilation in the T.I. space and restroom areas.
Section 508: Commercial Kitchen Ventilation – Guidelines for kitchen hoods and exhaust systems.
NFPA 96: Ventilation Control and Fire Protection of Commercial Cooking Operations – Additional national standards for kitchen exhaust systems and fire safety.
- Electrical Code: California Electrical Code (LAEC), 2022:
Chapter 2: Wiring and Protection – Covers the installation of electrical systems, including GFCI outlets.
Chapter 3: Wiring Methods and Materials – Ensures proper installation of electrical systems and circuits.
Chapter 6: Special Equipment – Requirements for electrical systems in commercial kitchens.
Chapter 10: Emergency Systems – Regulations for emergency lighting and exit signs in compliance with egress requirements.

- requirements.
6. Fire Protection Code: AHJ Fire Code:
CBC Chapter 9: Fire Protection and Life Safety Systems – Ensures compliance with fire suppression, sprinkler systems, and alarm requirements.
NFPA 13: Installation of Sprinkler Systems – National fire protection standards for automatic sprinklers.
CBC Chapter 10: Means of Egress – Fire alarm and emergency signage requirements in exit routes and assembly areas.
California Fire Code (CFC) Chapter 7 – Fire-resistance-rated construction for walls, floors, and ceilings.
7. Energy Efficiency: California Energy Code (Title 24, Part 6):
Section 110.6: Mandatory Lighting Controls – Requirements for energy-efficient lighting systems.
Section 140.4: Space Conditioning (HVAC) – Ensures that HVAC systems meet energy performance standards.
Section 120.6: Kitchen Exhaust Systems – Guidelines for energy efficiency in commercial kitchen exhaust systems.
8. Environmental and Sustainability Code: California Green Building Standards Code (CalGreen, Title 24, Part 11):
Chapter 5: Non-Residential Mandatory Measures – Sets the standards for sustainability, including waste management, energy efficiency, and water conservation.
Section 5.408: Construction Waste Reduction – Minimum requirements for diverting construction waste from landfills.
9.Zoning Code: AHJ Municipal Code, Chapter 1 – Specific requirements for the zoning of the site, including parking requirements, land use, and lot coverage.
AHJ: Parking Requirements for Retail and Restaurant Uses – Establishes the minimum number of parking spaces based on the square footage of the T.I. Space.
10. Food Safety and Health Regulations: California Retail Food Code (CalCode) – Health department regulations governing the safety and cleanliness of food preparation areas.
AHJ Public Health Guidelines – Food safety protocols, including requirements for sinks, food storage, and sanitary facilities in the T.I. Space.

Chapter 1 - General Compliance

- General Compliance: All construction work must comply with the 2022 California Building Code (CBC), Chapter 1. This chapter governs the administration, enforcement, and applicability of building code regulations for public safety, health, and welfare. The contractor shall ensure that all design elements, materials, and construction methods conform to the CBC requirements, ensuring compliance with zoning, structural, fire safety, and occupancy standards.
- Permits and Inspections: Permits for all aspects of construction, including building, plumbing, mechanical, and electrical work, must be obtained from the AHJ (Authority Having Jurisdiction) before commencing work. The contractor must schedule all necessary inspections as required by the CBC and ensure that no work proceeds without the appropriate approvals from the building official. Required inspections include but are not limited to foundation, framing, electrical, plumbing, and fire protection. Certificate of Occupancy: Upon completion of the project, the contractor must obtain a Certificate of Occupancy from AHJ Building Department to confirm that the building meets all applicable code requirements and is safe for use.
- Building Safety and Structural Integrity: All construction work must adhere to CBC Chapter 1, which emphasizes ensuring structural stability and the proper load-bearing capacity of materials and systems. Any structural modifications, including load-bearing wall adjustments, must be reviewed and approved by a licensed structural engineer and comply with the applicable sections of Chapter 16 (Structural Design) and Chapter 19 (Concrete) if necessary. The project must meet seismic safety requirements under CBC, especially given its location in Southern California. This includes the proper installation of all structural elements, bracing, and anchorage systems as per CBC Chapter 16.
- Occupancy and Use Classification: Any reference to "egress," "fire area," "fire-resistance rating," or "mixed occupancy" must be in line with the definitions outlined in this chapter to ensure safety and compliance.
- Accessibility: Terms related to ADA accessibility, including "accessible route," "accessible restroom," and "accessible entry," must be understood and applied as per CBC Chapter 2 definitions. These standards ensure that all public spaces within the project are compliant with both ADA and California accessibility requirements.

Occupant Load: The occupancy type determines the required number of exits, accessible routes, and restroom facilities. Ensure the final occupancy load is calculated and reflected on the plans.

5. Fire Protection and Egress: Fire protection systems must be installed according to CBC Chapter 9: Fire Protection Systems. This includes the installation of a fire alarm system, smoke detectors, and fire extinguishers in compliance with NFPA 13 standards. Ensure that all means of egress, including exit doors, signage, and emergency lighting, comply with CBC Chapter 10: Means of Egress. The number and size of exits must accommodate the calculated occupant load and comply with fire safety regulations.
Fire-rated partitions and assemblies must comply with Chapter 7: Fire and Smoke Protection Features, ensuring proper fire-resistance ratings for walls, ceilings, and doors, as required by code.
6. Accessibility Requirements: The project must comply with CBC Chapter 11B: Accessibility, ensuring that all paths of travel, entrances, restrooms, and public areas meet ADA and CBC accessibility standards.
All restroom facilities must be accessible to persons with disabilities and equipped with ADA-compliant fixtures, including water closets, lavatories, and grab bars.
7. Energy Efficiency and Sustainability: The project must comply with the California Energy Code (Title 24, Part 6), which mandates energy efficiency for lighting, HVAC systems, and insulation materials. Energy compliance forms must be submitted with the project plans, and all energy systems must meet the minimum energy performance standards as defined by Title 24. The contractor shall follow the Los Angeles Green Building Ordinance and CalGreen (Title 24, Part 11) requirements for sustainability, including construction waste management, water conservation, and energy-efficient systems.
8. Zoning and Land Use Compliance: The project must comply with all applicable Los Angeles Zoning Code regulations, including land use, setbacks, and parking requirements, as defined by the Los Angeles Department of City Planning. Ensure that the project's parking layout complies with AHJ Municipal Code 12.21 A.4(c), which outlines the number of parking spaces required for business and retail uses.
9. Site Safety and Coordination: All work must be performed in compliance with OSHA standards and other workplace safety regulations to ensure a safe working environment. The contractor is responsible for maintaining a safe and clean job site, including proper signage and barriers around hazardous areas. Coordination with adjacent businesses and the Los Angeles Port Authority must be maintained throughout the construction process to minimize disruption and ensure compliance with Port Authority guidelines.

Chapter 2: Definitions

The definitions provided in Chapter 2 of the California Building Code (CBC), 2022 are essential for ensuring clarity and compliance throughout the project. These definitions apply to all terms used in this project and must be referenced to ensure the correct interpretation of the building code requirements. Below are the relevant notes related to Chapter 2 for the F&B T.I. project:

- General Definitions: All construction elements, materials, and terms used in these plans must adhere to the definitions set forth in CBC Chapter 2. Key terms such as "Occupancy," "Egress," "Fire-Resistance Rating," and "Accessible" must be interpreted according to their definitions in Chapter 2. If any ambiguity arises in the use of specific terms or symbols, refer to the definitions section of the California Building Code (CBC), Chapter 2, for clarification.
- Occupancy Classifications: This F&B T.I. project is classified under B Occupancy (Business) or A-2 Occupancy (Assembly), as defined in Chapter 2 and Chapter 3. The exact occupancy type depends on the floor layout and the intended use of the space. The contractor is responsible for ensuring that all occupancy-related terms are applied as per the CBC Chapter 2 definitions. Any reference to "egress," "fire area," "fire-resistance rating," or "mixed occupancy" must be in line with the definitions outlined in this chapter to ensure safety and compliance.
- Accessibility: Terms related to ADA accessibility, including "accessible route," "accessible restroom," and "accessible entry," must be understood and applied as per CBC Chapter 2 definitions. These standards ensure that all public spaces within the project are compliant with both ADA and California accessibility requirements.

Chapter 3: Use and Occupancy Classification

Chapter 3 of the California Building Code (CBC), 2022 specifies the use and occupancy classifications for all building types. The F&B T.I. project must comply with the classification assigned based on the intended use, ensuring adherence to the corresponding regulations for safety, fire protection, and egress.

- Occupancy Classification: This project is classified under B Occupancy (Business) if the space is primarily a retail/take-out operation with minimal seating. If seating is provided for customers to consume food on-site, the project may also be classified as A-2 Occupancy (Assembly) under CBC Chapter 3, Section 303, which governs establishments where food or drink is consumed. The contractor must confirm the final occupancy classification based on the layout and intended use of the space. Both classifications affect the building's fire safety requirements, egress, and occupancy load calculations.
- Mixed Occupancy Considerations (if applicable): If the T.I. project contains both retail and assembly functions (such as a café with retail operations), it may be classified as a mixed occupancy under CBC Chapter 3, Section 508. The design and construction must ensure that the different occupancy groups (B and A-2) are properly separated or protected as per Section 508.4, including fire barriers and fire-resistance ratings where applicable.
- Occupant Load Calculations: The occupant load must be calculated based on the gross floor area and the function of the space. For B Occupancy, the load factor is 1 occupant per 150 square feet, and for A-2 Occupancy, it is 1 occupant per 15 square feet of floor area dedicated to seating or assembly use. Based on the calculated occupant load, the contractor must ensure the correct number of exits, restroom facilities, and fire safety measures are provided. CBC Chapter 3, Section 1004.5 must be referenced to determine the maximum allowable occupant load for both B and A-2 occupancies.
- Fire Protection Requirements: Fire protection measures must be implemented according to the occupancy classification. If the space is classified as A-2, enhanced fire protection measures, including automatic sprinklers and smoke control systems, must be installed as per Chapter 9: Fire Protection Systems. For B Occupancy, the contractor must provide fire protection systems as required for business occupancies, including fire extinguishers, alarms, and proper egress routes. The contractor must follow the guidelines for fire-rated separations, exits, and corridor protection as per CBC Chapter 3, Section 708 for multi-occupancy buildings or spaces with higher fire risk.
- Egress Requirements: All egress routes, including exit doors and pathways, must comply with CBC Chapter 3 based on the occupancy type. For A-2 Occupancy, additional exit doors and wider corridors may be required to accommodate the higher occupant load. CBC Chapter 10: Means of Egress provides detailed requirements for exit widths, door hardware, and the number of exits based on the occupant load.
- Assembly Use Requirements (if applicable): If the space includes an area for assembly use (e.g., seating for customers), it must comply with CBC Chapter 3, Section 303, which governs A-2 Assembly Occupancy. The contractor must ensure that egress requirements, fire protection systems, and restroom facilities meet the enhanced requirements for A-2 Occupancy. Ensure all assembly areas meet accessibility standards under Chapter 11B and provide appropriate signage, alarms, and fire protection as required.

Chapter 4: Special Detailed Requirements Based on Use and Occupancy

Chapter 4 of the CBC addresses specific requirements for certain types of occupancies and building uses. The T.I. project must ensure compliance with the following key sections based on the use of the space as a food service establishment:

- Special Use and Occupancy Considerations (Section 420): If the project is providing dining areas, and it involves A-2 occupancy, the contractor must comply with the additional requirements for assembly occupancies under Section 420. Any changes in the occupancy or use of the space will require reclassification under this section, and all necessary changes for egress, fire safety, and accessibility must be applied.
- Commercial Kitchen Requirements (Section 422): Commercial kitchens fall under special provisions in CBC Chapter 4, Section 422. The F&B T.I.'s kitchen must meet the specific requirements for ventilation, fire protection, and food preparation safety.

Chapter 5: General Building Heights and Areas

Chapter 5 of the CBC governs building heights, areas, and separations based on construction type and occupancy. For this F&B T.I. project, the following must be considered:

- Building Height and Area Limitations (Section 503): The project must comply with building height and area limitations based on the type of construction and occupancy classification. The project is Type II-B, which are typically non-combustible or combustible without required fire-resistance ratings. The maximum building area and height for B or A-2 occupancies in Type II-B construction are defined under Table 503. Verify that the project stays within the allowable floor area and height for the chosen occupancy type. If the project involves any vertical additions or mezzanines, ensure compliance with height limitations and structural integrity as defined by Section 505.
- Area Modifications (Section 506): If the project exceeds the area limitations set forth in Table 503, it may qualify for area modifications under Section 506, depending on the building's frontage or if automatic sprinkler systems are installed. Sprinkler system allowances per Section 506.3 can allow for an increase in allowable area, provided that the system is fully compliant with NFPA 13 and CBC requirements.
- Fire Protection and Separations (Section 509): If the project includes incidental uses (e.g., storage areas for hazardous materials or mechanical equipment rooms), they must be separated from the rest of the space by fire-resistance-rated construction in accordance with Section 509. The project's kitchen may require additional fire separations or sprinkler protection if it contains certain high-risk cooking appliances or hazardous materials.

Fire Safety Notes:
The installation of fire-rated separations between assembly, kitchen, and storage areas must comply with fire-resistance rating requirements in Chapter 5, Section 509. The project must have a fully operational fire alarm and sprinkler system compliant with NFPA 13 and CBC Chapter 9 to meet fire safety standards.
Egress Notes:
Ensure all egress routes comply with the occupancy load determined per Chapter 5 and the requirements for assembly and business areas. Exit signs, emergency lighting, and egress paths must be clearly marked and installed according to Chapter 10.

Chapter 6: Types of Construction

Chapter 6 outlines the types of construction that are allowed for buildings based on the materials used and the fire-resistance of structural elements. The F&B T.I. project must comply with these regulations to ensure structural integrity and safety.

- Construction Type (Section 602): The bakery project must conform to Type II-B or Type V-B construction, depending on the materials used and the design. Type II-B Construction: Non-combustible construction without a required fire-resistance rating for structural members. Commonly used in buildings with steel framing, concrete, or masonry walls. Type V-B Construction: Permits the use of combustible materials (e.g., wood framing) but with no required fire-resistance ratings for any of the building elements. The final construction type must be confirmed based on the specific materials used in the F&B T.I. space's framing, walls, and roof structure.
- Fire-Resistance Ratings (Section 602.1): The structural elements, including bearing walls, columns, beams, and floor/ceiling assemblies, must meet the fire-resistance ratings outlined in Section 602.1, depending on the construction type. In Type II-B construction, there are no fire-resistance rating requirements for structural elements unless required by occupancy or special uses. In Type V-B construction, if any part of the building shares space with a higher-risk occupancy (such as a restaurant with a commercial kitchen), fire-rated construction may be required.
- Building Elements and Fire Protection (Section 601): All primary building elements (walls, floors, and roof assemblies) must be designed to withstand fire exposure based on the construction type and the fire-resistance ratings outlined in Table 601. Ensure that the appropriate fire-resistant materials (e.g., drywall, insulation) are installed around the project's kitchen and food preparation areas, especially if classified under A-2 occupancy.
- Roof Construction and Materials (Section 603.1): For Type II-B construction, the roof assembly must consist of

Client: OLD TOWN PUBLIC MARKET

Address: 55755 Twentynine Palms Highway, Yucca Valley, CA 92284

Architect: Drury Architects Inc.
Address: 3001 N. Broadway #31102 Los Angeles, CA 90031
Tel: 213-584-3119

No.	Description	Date
1	PLAN CHECK & HEALTH SUBMISSION	9/29/2025

ARCHITECT'S STAMPING AT TIME OF APPROVAL

STAMP

COVER SHEET

OLD TOWN MARKET

Project #	240321
Date	05/09/25
Drawn By	Author
Checked By	Checker

G-004
GENERAL NOTES

Scale

All lighting systems must comply with the energy performance requirements set forth in Title 24. Install energy-efficient fixtures, including LED lighting in kitchen, dining, and restroom areas, to reduce energy consumption and meet the required lighting power densities. All indoor and outdoor lights must include automatic shutoff controls or occupancy sensors to conserve energy when spaces are unoccupied.

3. HVAC and Insulation Requirements (Section 1301.1.2): HVAC systems must meet minimum energy efficiency standards as outlined in Title 24, including installation of programmable thermostats and high-efficiency equipment. Ensure that all ductwork is sealed and insulated per Title 24 to minimize energy loss and improve the system's overall efficiency. Thermal insulation must be installed in walls, ceilings, and floors to meet the minimum R-value requirements under the Energy Code. Proper insulation is critical for maintaining indoor temperature and minimizing energy use.

4. Water Heating and Conservation (Section 1301.1.3): Water heaters and related plumbing systems must comply with energy efficiency standards, ensuring that they are high-efficiency units. Install tankless or on-demand water heaters where appropriate to conserve energy. All plumbing fixtures, including faucets and water closets, must be low-flow and water-conserving per CalGreen requirements to reduce water usage.

Chapter 14: Exterior Walls

Chapter 14 of the CBC provides regulations for the construction, weather protection, and fire safety of exterior walls. Though the F&B T.I. project is primarily focused on interior improvements, any modifications to exterior walls must comply with these standards.

- Exterior Wall Construction (Section 1403):** All exterior walls must be constructed with materials that provide adequate weather protection, preventing the intrusion of water, moisture, and wind into the building, as per Section 1403. Exterior wall assemblies must comply with the required fire-resistance ratings based on proximity to property lines and adjacent buildings. Ensure compliance with Table 602 for the required fire-resistance ratings for exterior walls in relation to property boundaries.
- Weather-Resistant Barriers (Section 1404):** Install weather-resistant barriers behind all exterior cladding systems to prevent the accumulation of moisture within the wall assembly, as per Section 1404.2. Any exterior penetrations, including those for HVAC systems, exhaust ducts, or plumbing vents, must be properly sealed to prevent water intrusion and maintain the integrity of the exterior walls.
- Fire-Resistance of Exterior Walls (Section 1405):** If the project includes modifications to exterior walls, ensure they meet the required fire-resistance ratings as specified in Section 1405, particularly if located close to property lines or adjacent structures. Non-combustible cladding materials or fire-retardant-treated wood must be used for exterior walls, particularly in areas where the wall is less than 5 feet from the property line.
- Exterior Finish Materials (Section 1406):** Exterior finish materials, including stucco, masonry, or siding, must comply with Section 1406 and be installed to provide adequate protection against moisture and fire. If decorative elements or awnings are installed as part of the exterior design, they must be non-combustible or flame-resistant per Section 1406.3.
- Exterior Wall Openings (Section 1407):** Ensure that openings in exterior walls, such as windows and doors, comply with Section 1407 for fire resistance and weather protection. Windows must be made of tempered or laminated glass where required by code. All doors and windows in exterior walls must be properly sealed and flashed to prevent water intrusion.

Energy Efficiency and Environmental Notes: Ensure that all building systems, including lighting, HVAC, and insulation, comply with the California Energy Code (Title 24, Part 6) for energy efficiency. All exterior modifications must protect against water intrusion and meet fire safety standards, particularly in areas close to property lines.

6. Signage (Section 11B-703): All required signage must comply with Section 11B-703 for accessibility. This includes signs identifying accessible restrooms, exits, and routes. Signs must include braille and raised characters and be mounted between 48 inches and 60 inches above the floor. Directional signs to the accessible entrance or restroom must be provided where necessary to guide patrons.

7. Slip-Resistant Flooring (Section 11B-302): Slip-resistant flooring must be installed in all accessible routes, restrooms, and kitchen areas to prevent slips and falls, per Section 11B-302. The flooring material must meet the slip-resistance standards required by ANSI A137.1 and be maintained to provide continued safety for all users. Accessibility and Egress Notes: Ensure that all public areas, including restrooms, service counters, and entryways, comply with ADA and CBC Chapter 11B standards for accessibility. All required egress doors, ramps, and corridors must meet the minimum width and slope requirements to accommodate individuals with disabilities and ensure a safe evacuation in case of an emergency.

Chapter 12: Interior Environment

Chapter 12 of the CBC regulates the indoor environment to ensure that all occupied spaces, such as the F. & B. T.I. space's kitchen, seating, and service areas, provide suitable indoor air quality, ventilation, and lighting for occupants.

- Ventilation (Section 1202):** Adequate ventilation must be provided in all areas of the F&B T.I. space, including the kitchen, dining, and restrooms, in compliance with Section 1202. The kitchen and food preparation areas must have mechanical ventilation (i.e., kitchen exhaust systems) to remove grease-laden vapors, smoke, and odors in accordance with CMC (California Mechanical Code) and NFPA 96 standards. Restrooms must be equipped with mechanical exhaust fans that vent directly to the exterior, providing at least 50 cubic feet per minute (CFM) of airflow.
- Natural Ventilation (Section 1203):** Natural ventilation is permitted in areas where operable windows or openings provide direct access to the outside. Windows used for natural ventilation must open at least 4% of the total floor area they serve, as per Section 1203.4. If natural ventilation is not feasible in specific areas, mechanical ventilation must be installed to maintain indoor air quality.
- Temperature Control (Section 1204):** All occupied areas, including dining and food preparation areas, must have heating systems capable of maintaining a minimum indoor temperature of 68°F during cold weather, as required by Section 1204. Air conditioning systems should be provided to maintain comfortable indoor conditions during warmer months, particularly in the kitchen and dining areas, where high temperatures may be a concern.
- Lighting (Section 1205):** All occupied spaces must have adequate natural or artificial lighting as per Section 1205. Artificial lighting must meet the required minimum foot-candle levels for food preparation and service areas, ensuring safety and visual comfort for employees and patrons. Windows and skylights may be used to provide natural light with a minimum of 8% of the floor area served by natural light in regularly occupied spaces.
- Sound Transmission (Section 1206):** Adequate sound transmission control must be provided between adjacent occupancies, particularly if the F. & B. T.I. space shares walls with other tenant spaces. Wall and floor-ceiling assemblies must have a Sound Transmission Class (STC) rating of 50 or higher, per Section 1206.

Chapter 13: Energy Efficiency

Chapter 13 of the CBC incorporates provisions from the California Energy Code (Title 24, Part 6). It governs the energy efficiency of building systems, including lighting, heating, ventilation, air conditioning (HVAC), and insulation for the F. & B. T.I. project.

- Compliance with Title 24, Part 6: The F. & B. T.I. space must comply with Title 24, Part 6, which governs energy efficiency for lighting, HVAC systems, and insulation. This ensures reduced energy consumption and adherence to California's sustainability goals. Submit all Title 24 energy compliance forms during the permitting process to demonstrate that all lighting, mechanical, and insulation systems meet or exceed state energy standards.
- Energy-Efficient Lighting (Section 1301.1.1):**

hardware if serving A-2 Occupancy or areas with more than 50 occupants.

4. **Exit Signage (Section 1013):** Illuminated exit signs must be installed at all required exit doors and along egress pathways, per Section 1013. The signage must be readily visible and have backup power to remain illuminated during power outages. Signs must include directional arrows where necessary to guide occupants to the nearest exit.

5. **Emergency Lighting (Section 1008):** Emergency lighting must be provided along egress routes, including corridors, stairways, and exterior exit paths, in accordance with Section 1008. Emergency lights must activate upon loss of power and must provide sufficient illumination for at least 90 minutes. The illumination level must be at least 1 foot-candle at floor level throughout the egress path.

6. **Egress Capacity and Number of Exits (Section 1006):** The number of required exits is determined by the occupant load and must comply with Section 1006. For B Occupancy, spaces with an occupant load of 50 or fewer require at least one exit. If the occupant load exceeds 50, at least two exits must be provided. For A-2 Occupancy, if the space is used for dining with an occupant load of more than 50, a minimum of two exits must be provided.

7. **Ramps and Stairways (Section 1011 & 1012):** If the F&B T.I. space contains ramps or stairways, they must comply with Section 1011 (stairways) and Section 1012 (ramps). Ramps must have a slope not steeper than 1:12 and include handrails on both sides if the ramp rises more than 6 inches. Stairways must have a minimum width of 44 inches and handrails on both sides, as required for assembly occupancies.

Chapter 11B: Accessibility to Public Buildings, Public Accommodations, Commercial Buildings, and Public Housing

Chapter 11B governs accessibility requirements for public spaces, ensuring compliance with the Americans with Disabilities Act (ADA) and California Building Code (CBC) standards. The F&B T.I. project must ensure that all areas are fully accessible to individuals with disabilities.

- Accessible Route (Section 11B-402):** An accessible route must be provided from the building entrance to all public areas, including the service counter, dining areas, and restrooms, as per Section 11B-402. The accessible route must have a minimum clear width of 36 inches and be free of obstructions. Ensure that all floor surfaces along the accessible route are stable, firm, slip-resistant, and meet ANSI A137.1 standards for slip resistance.
- Accessible Entrances (Section 11B-404):** At least one accessible entrance must be provided. Doors must comply with Section 11B-404 and provide a minimum clear width of 32 inches when fully opened. The entrance door must have accessible hardware (e.g., lever handles or panic hardware) that does not require tight grasping, pinching, or twisting of the wrist. Thresholds at doorways must not exceed ½ inch in height and must be beveled if greater than ¼ inch.
- Restroom Accessibility (Section 11B-603):** The restroom must be fully accessible and meet the requirements of Section 11B-603 for clearances, fixtures, and accessibility features. Clear floor space of at least 60 inches in diameter must be provided to accommodate a wheelchair turning radius. Water closets must be mounted at a height of 17 to 19 inches from the finished floor and include grab bars compliant with Section 11B-604. Lavatories must have a maximum rim height of 34 inches and must provide a minimum of 29 inches of clearance beneath the sink for knee space. Faucets must be operable with one hand without tight grasping.
- Sales and Service Counters (Section 11B-904):** The sales or service counter in the F&B T.I. space must comply with Section 11B-904, providing an accessible portion no higher than 36 inches above the finished floor. A clear floor space of 30 inches by 48 inches must be provided in front of the counter for wheelchair access.
- Accessible Parking (Section 11B-502):** If on-site parking is provided, at least one accessible parking space must be provided in compliance with Section 11B-502. Accessible parking spaces must be at least 9 feet wide with an adjacent 5-foot access aisle (or 8-foot aisle for van-accessible spaces). Parking signage with the International Symbol of Accessibility must be installed at all accessible parking spaces. The sign must be mounted at least 60 inches above the ground.

2. **Fire Alarm and Detection Systems (Section 907):** Fire alarm systems must be installed per Section 907, including the installation of manual pull stations and smoke detectors in areas prone to fire hazards. A central fire alarm control unit must be installed in a location accessible to emergency personnel and clearly marked. Smoke detection systems must be installed in corridors, kitchens, and other areas as required by Section 907.2. In the kitchen, the smoke detection system must be interconnected with the fire suppression system.

3. **Commercial Kitchen Fire Suppression (Section 904):** A commercial kitchen hood fire suppression system must be installed over all cooking equipment in compliance with Section 904.11 and NFPA 96. The suppression system must be interconnected with the building's fire alarm system, so that activation of the system triggers an alarm and notifies building occupants and emergency services. Cooking equipment that produces grease-laden vapors (e.g., deep fryers, griddles) must be protected by a wet chemical fire suppression system specifically designed for commercial kitchens.

4. **Portable Fire Extinguishers (Section 906):** Portable fire extinguishers must be provided and installed in accessible locations throughout the F&B T.I. space per Section 906. Extinguishers must be placed in kitchen areas, near cooking equipment, and along egress routes. All extinguishers must comply with NFPA 10 and be rated for Class K fires (for cooking grease and oil fires) in the kitchen and Class A, B, and C fires for general areas.

5. **Egress and Emergency Lighting (Section 1008):** All egress pathways must be illuminated with emergency lighting that operates in the event of power loss, as required by Section 1008. Emergency lighting must be installed in the kitchen, dining areas, and corridors leading to exits. Exit signs must be illuminated and comply with Section 1013, ensuring that all exit routes are clearly marked for occupants during an emergency. Signs must be installed above every exit door and along egress routes in the F&B T.I. space.

6. **Standpipes (Section 905):** If required based on building height or area, standpipes must be installed according to Section 905 to provide fire departments with access to firefighting water at various points in the building. Standpipe systems must comply with NFPA 14.

7. **Smoke and Heat Ventilation (Section 910):** If the F&B T.I. space includes large open spaces or assembly areas, smoke and heat ventilation systems must be installed per Section 910. This is particularly important in larger kitchens where fire hazards may be present. Fire Safety and Health Notes: All interior finishes, materials, and fire protection systems must comply with both the Los Angeles Building Code and NFPA standards to ensure the safety and well-being of both occupants and staff. The contractor must provide certification and documentation that all fire protection systems, including sprinklers, alarms, and suppression systems, have been installed and tested in accordance with the Los Angeles Fire Department (LAFD) requirements.

Chapter 10: Means of Egress

Chapter 10 provides regulations for means of egress that ensure safe evacuation of occupants during emergencies. The F&B T.I. space must comply with these provisions to ensure the safety of patrons and staff.

- Means of Egress Components (Section 1003):** All components of the egress system, including exit doors, corridors, stairways, and ramps, must be unobstructed and free from any materials that could hinder safe egress in an emergency. The minimum width of egress paths must comply with Section 1005, ensuring that corridors and aisles are at least 44 inches wide for areas serving more than 50 occupants, or 36 inches wide for areas with 50 or fewer occupants.
- Occupant Load (Section 1004):** The occupant load must be calculated based on the floor area and function of the space as per Table 1004.5. For business areas (B Occupancy), use 1 occupant per 150 square feet. For assembly areas (A-2 Occupancy), use 1 occupant per 15 square feet if seating is provided. Ensure that the calculated occupant load is reflected in the number of required exits and egress pathways.
- Egress Doors (Section 1010):** Exit doors must comply with Section 1010 and must swing in the direction of egress travel if the occupant load is 50 or more. The minimum clear width of exit doors must be 32 inches and comply with ADA standards for accessibility. Doors must be equipped with panic hardware or fire exit

All fire and smoke barriers, penetrations, and firestopping materials must be installed according to the manufacturer's specifications and comply with CBC Section 714. Egress and Smoke Protection Notes: Ensure that all required fire-rated doors and openings in the F&B T.I. space, especially in kitchen and egress areas, are properly installed and equipped with self-closing and latching hardware per LABC Section 716.

Chapter 8: Interior Finishes

Chapter 8 of the CBC regulates the types of interior finishes used in buildings, especially in relation to fire safety and slip-resistance. As this F&B T.I. project primarily involves interior work, compliance with these standards is crucial for both safety and code adherence.

- Classification of Interior Finishes (Section 803):** All interior finishes must meet the fire performance requirements outlined in Section 803 of the CBC. Interior finishes for walls, ceilings, and floors must be classified according to their flame spread index and smoke-developed index per ASTM E84, as required by Table 803.11. Class A (0-25 flame spread, 0-450 smoke-developed) is required for areas with high fire risk, such as kitchens and corridors. Class B (26-75 flame spread) and Class C (76-200 flame spread) materials may be used in lower-risk areas, such as customer seating or storage spaces. All finishes must be tested and listed by an approved agency to verify compliance with fire safety standards.
- Wall and Ceiling Finishes (Section 803.9):** Wall and ceiling finishes in exit corridors, kitchen areas, and other critical zones must comply with Class A requirements, meaning that they must have the highest fire resistance rating to prevent the spread of flames. Ceiling finishes must be installed in a manner that does not contribute to the spread of fire or toxic gases, particularly in the kitchen and preparation areas.
- Floor Finishes (Section 804):** All floor finishes in the F&B T.I. space must comply with **Section 804**, particularly in areas subject to heavy foot traffic or where slip hazards may exist, such as kitchen and service areas. Flooring materials must comply with Class II (maximum 0.22 watts/cm²) for fire performance under ASTM E648. Slip-resistant flooring is required in all food preparation, service, and restroom areas. The flooring must have a slip-resistance rating (COF) compliant with ANSI A137.1 standards (minimum COF of 0.42 for wet areas). Areas prone to moisture (e.g., kitchen, restrooms) must use non-slip, durable materials, such as ceramic tile, vinyl, or epoxy flooring, that can withstand frequent cleaning and prevent slips and falls.
- Interior Trim (Section 806):** Interior trim materials, including baseboards and decorative moldings, must comply with Section 806. Trim must have a flame spread index of no greater than 200 and a smoke-developed index no greater than 450. Materials used for interior trim must be non-combustible or fire-retardant-treated where installed in corridors, kitchens, or high-risk areas.
- Health and Safety Considerations:** All interior finishes must comply with health and safety standards relevant to food service establishments, ensuring that materials are non-toxic, easy to clean, and resistant to mold and bacterial growth. This is especially important in the kitchen and restroom areas. Wall finishes in the kitchen and restroom must be moisture-resistant, such as ceramic tile or stainless steel, to maintain hygiene and durability under frequent cleaning.

Chapter 9: Fire Protection Systems

Chapter 9 of the CBC governs the design and installation of fire protection systems in all occupancies. For this F&B T.I. project, compliance with fire protection measures is critical, particularly given the presence of cooking equipment and public areas.

- Automatic Sprinkler Systems (Section 903):** An automatic fire sprinkler system must be installed throughout the F&B T.I. space in compliance with Section 903. The sprinkler system must meet the standards of NFPA 13, ensuring adequate coverage in the kitchen, dining, and storage areas. All sprinkler heads must be placed in accordance with Section 903.3.1.1 to ensure coverage of all fire hazard areas, including cooking appliances, prep stations, and seating areas. Sprinklers in the kitchen must include high-temperature heads capable of functioning in the heat-intensive environment created by cooking equipment.

non-combustible materials unless noted otherwise. If the project is classified under Type V-B construction, combustible materials may be used, but the roof must still comply with fire-safety regulations and weather protection standards outlined in Section 1503. Any rooftop equipment, such as HVAC units or ventilation fans, must be properly anchored and installed according to CBC Chapter 15.

Chapter 7: Fire and Smoke Protection Features

Chapter 7 governs the fire and smoke protection features that are essential to the safety of occupants in any building. The project must ensure compliance with these provisions to protect the structure and occupants from fire hazards.

- Fire-Resistance-Rated Construction (Section 703):** All fire-resistance-rated assemblies, including walls, floors, and ceilings, must be constructed according to Section 703 of the CBC. Fire-rated partitions must be installed where required to separate different areas of the F&B T.I. space, especially between the kitchen and any public areas. Fire-resistance-rated assemblies must comply with the ratings listed in Table 601 for the construction type and use group. For example, in Type II-B construction, non-rated walls are allowed unless they serve as fire barriers or separation walls for different occupancy groups.
- Fire Barriers and Fire Walls (Section 706):** Fire barriers must be installed to separate the F&B T.I. space's kitchen from other public areas or adjacent tenant spaces, as required by Section 706. Fire barriers must have a minimum fire-resistance rating of 1 hour for areas used for A-2 occupancy or food preparation with commercial equipment. Where the space shares walls with another business or occupancy, fire walls with a minimum rating of 2 hours may be required to provide adequate separation and safety.
- Smoke Barriers and Smoke Partitions (Section 710):** Smoke barriers and partitions may be required in assembly occupancies (A-2) where cooking operations produce smoke or airborne contaminants. The F&B T.I. space's kitchen exhaust system must comply with Section 710 to prevent the spread of smoke into public or dining areas. Ensure proper ventilation is installed to control smoke as per NFPA 96. Where smoke barriers are required, they must have a minimum 1-hour fire-resistance rating and be continuous from floor to ceiling, including penetrations for ducts and mechanical systems.
- Penetrations and Joint Systems (Section 714):** All penetrations through fire-resistance-rated walls, floors, or ceilings (e.g., for plumbing, electrical, and mechanical systems) must be properly sealed and protected in accordance with Section 714 to maintain the integrity of the fire-resistance rating. Firestopping materials must be used around penetrations to prevent the passage of fire, smoke, and toxic gases between different areas of the building. Expansion joints, control joints, and seams in the F&B T.I. space's construction must also comply with fire-resistance requirements.
- Fire-Resistant Doors and Openings (Section 716):** Where fire-rated doors are required, they must comply with Section 716 of the CBC and have the appropriate fire-protection rating for their location. Fire-rated doors in egress pathways or between the kitchen and dining areas must be equipped with self-closing devices and be fire-rated for a minimum of 1 hour, depending on the type of wall or partition they are installed in. Openings between fire-rated areas (e.g., pass-through windows between the kitchen and service area) must also comply with Section 716.6 and be equipped with fire-rated glazing, shutters, or closures where necessary.
- Fire-Resistant Floors and Roofs (Section 711):** Any floor or roof assembly that separates different areas of the F&B T.I. space must meet the fire-resistance rating required by Table 601. For A-2 Occupancy or mixed-use buildings, horizontal assemblies (floors and ceilings) may require 1-hour or higher fire-resistance ratings, particularly where commercial kitchens or public spaces are located below residential or office areas.
- Fire-Resistant Glazing (Section 716.3):** Any glazing materials (windows) installed in fire-resistance-rated assemblies, such as those between the F&B T.I. space kitchen and customer service areas, must comply with Section 716.3 and have a fire-protection rating appropriate for the opening. Fire-rated glass used in openings or doors must be listed and labeled in accordance with NFPA 80. Fire Protection Notes: Ensure that all fire-resistance-rated walls, doors, ceilings, and floors are constructed and installed according to the fire protection standards in Chapter 7.

No.	Description	Date
1	PLAN CHECK & HEALTH SUBMISSION	9/29/2025

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COVER SHEET

OLD TOWN MARKET

Project #	240321
Date	05/09/25
Drawn By	Author
Checked By	Checker

G-005 GENERAL NOTES & ACCESSIBILITY

Scale

Chapter 15: Roof Assemblies and Rooftop Structures

Chapter 15 governs the design and installation of roofing materials and rooftop structures to ensure water resistance, structural integrity, and fire protection.

- Roof Covering Materials (Section 1505): The roof assembly must comply with the required fire classification based on the building's type of construction and location. Use a Class A roof assembly for maximum fire resistance unless specified otherwise by code. All roofing materials must be installed per manufacturer's instructions and comply with ASTM standards.
- Weather Protection (Section 1503): Ensure that the roofing system provides adequate weather protection, including proper installation of flashing, gutters, and downspouts, to divert water away from the building. Roof penetrations for HVAC equipment or venting must be sealed and flashed to prevent water intrusion.
- Rooftop Equipment (Section 1510): Any mechanical equipment installed on the roof (e.g., HVAC units or exhaust fans) must be properly secured and comply with the required wind and seismic design standards. Rooftop equipment must be positioned and supported in accordance with Section 1510 to prevent damage to the roofing assembly.

Chapter 16: Structural Design

Chapter 16 addresses the structural integrity of buildings, including provisions for seismic and wind design to ensure that the T.I. space meets local safety requirements.

- Seismic Design (Section 1613): The T.I. space's structural design must comply with the seismic design provisions of ASCE 7 to ensure that the building can withstand earthquake forces. Any structural modifications, such as the addition of new walls, roof structures, or equipment platforms, must be engineered to meet the Seismic Design Category (SDC) for the project location.
- Wind Loads (Section 1609): Structural elements exposed to wind forces, such as exterior walls, roof coverings, and mechanical equipment, must comply with the wind load requirements of Section 1609. Verify that all rooftop structures and mechanical equipment are anchored to resist wind forces in compliance with the Wind Exposure Category for the area.

- Live and Dead Loads (Section 1607): All floor systems must be designed to accommodate live loads (e.g., occupants, equipment) and dead loads (e.g., permanent fixtures, partitions) as per Table 1607.1. Ensure that all load-bearing walls and support structures are properly sized to handle the required loads without deflection or failure.

Chapter 17: Special Inspections and Tests

Chapter 17 requires that special inspections and testing be conducted for certain construction elements, particularly those related to structural integrity and fire protection.

- Special Inspections (Section 1704): Special inspections are required for any structural modifications, such as steel framing, concrete reinforcement, or foundation work. Ensure that a certified special inspector is retained for all required inspections per Section 1704. Inspections may include testing of fire-resistant materials, structural steel, and concrete, depending on the scope of the project.

Chapter 18: Soils and Foundations

Chapter 18 governs the design and construction of foundations to ensure that they can support the loads imposed by the structure and resist ground movement.

- Foundation Requirements (Section 1808): Any new foundation work, such as adding footings for partitions or rooftop equipment, must comply with the requirements of Section 1808. Foundations must be designed to accommodate seismic and soil conditions as outlined in the Geotechnical Report for the project.

Chapter 19: Concrete

Chapter 19 provides regulations for the design, placement, and reinforcement of concrete used in the construction of floors, walls, and foundations.

- Concrete Design and Installation (Section 1901):

All concrete work must comply with the design and material specifications in ACI 318, as referenced in Section 1901. Ensure that concrete slabs and foundations meet the minimum compressive strength requirements, and that all reinforcement is placed according to the approved plans.

Chapter 21: Masonry

Chapter 21 regulates the design and construction of masonry walls and elements used in the bakery project.

- Masonry Wall Requirements (Section 2106): If the bakery involves masonry walls or partitions, ensure compliance with the masonry design standards in ACI 530 and Section 2106. All masonry units must be properly reinforced and anchored to provide adequate resistance to seismic and wind forces.

Chapter 23: Wood Construction

Chapter 23 outlines the requirements for the use of wood framing and construction.

- Wood Frame Construction (Section 2308): Any new wood framing installed in the F&B T.I. space must comply with the requirements of Section 2308 for light-frame wood construction. Wood framing must be properly connected and braced to resist lateral forces, such as wind and seismic activity, in accordance with Section 2305.

Chapter 24: Glass and Glazing

Chapter 24 governs the use of glass and glazing in doors, windows, and storefront systems.

- Safety Glazing (Section 2406): Tempered or laminated safety glass must be used for all glazing in hazardous locations, such as near doors, in storefronts, and in areas subject to human impact, in compliance with Section 2406. Windows and glass doors in areas with high foot traffic must be equipped with safety glazing to prevent injury in the event of breakage.

Chapter 26: Plastic

Chapter 26 provides requirements for the use of plastic materials in construction.

- Plastic Materials in Skylights (Section 2606): If plastic skylights or similar elements are used in the F&B T.I. space, they must comply with the flame spread and smoke-developed index requirements of Section 2606. Skylights must be tested and listed for fire performance, and their installation must meet the structural integrity standards required by Section 2609.

Chapter 27: Electrical Systems

Chapter 27 governs the installation of electrical systems in compliance with the Los Angeles Electrical Code.

- Electrical Installation (Section 2701): All electrical installations must be conducted by a licensed electrician and comply with the Los Angeles Electrical Code and NFPA 70. Ensure that all circuits, breakers, and GFCI outlets are installed according to the required safety standards for commercial kitchens and public spaces.

Chapter 29: Plumbing Systems

Chapter 29 addresses the design and installation of plumbing systems, including water supply and drainage.

- Plumbing Fixture Requirements (Section 2902): Provide the required number of plumbing fixtures based on the occupant load, as per Table 2902.1. For a F&B T.I. space, this typically includes a water closet, lavatory, and service sink. Ensure that all plumbing installations meet the standards outlined in the Los Angeles Plumbing Code.

Chapter 33: Safeguards During Construction

Chapter 33 governs safety precautions required during construction to protect the public and adjacent properties.

- Protection of Pedestrians (Section 3306): During construction, provide adequate safety barriers, signage, and protective canopies around the project site to ensure public safety, as required by Section 3306. All hazardous areas must be clearly marked, and any construction above pedestrian walkways must have protective measures in place to prevent falling debris. Fire Safety, Energy Efficiency, and Structural Notes: Ensure all structural, fire, plumbing, and electrical installations meet the respective sections of CBC Chapters 15–35, ensuring the F&B T.I. space complies with seismic safety, fire resistance, energy efficiency, and public safety standards.

THIS PROJECT MUST COMPLY WITH ALL ACCESSIBILITY CODES THAT GOVERN INCLUDING BUT NOT LIMITED TO ADA, CBC, AND AHJ CODES. IF ANY CODE CONTRADICTS ANOTHER, THE MOST RESTRICTIVE SHALL BE ENFORCED AND CONSTRUCTED.

General Notes for Compliance with Section 11B-101 – Purpose and Intent

Section 11B-101 sets the standard for ensuring that public spaces are accessible to individuals with disabilities. For this F&B T.I. project, the following key points ensure compliance with California Building Code (CBC), Chapter 11B:

- Purpose: The F&B T.I. space must provide full accessibility for individuals with disabilities, ensuring equal access to goods, services, and facilities.
- Scope: Accessibility applies to all public areas of the F&B T.I. space, including: Entrances Service counters Restrooms

Accessible routes must be provided throughout the building, ensuring clear and unobstructed pathways.

- ADA, CBC, AHJ Compliance: The F&B T.I. space must comply with both ADA, California Building Code provisions and CBC Code provisions prioritizing independence and safety for all patrons.
- Project-Specific Intent: This F&B T.I. space must include: An accessible main entrance, A service counter no higher than 36 inches, and Accessible restrooms with ADA-compliant features (clearances, grab bars, fixtures). Accessible parking must also be provided if parking is available.
- Inclusive Environment: The design must foster inclusivity, ensuring that all customers, regardless of physical abilities, can access and enjoy the F&B T.I. space.

When existing elements are upgraded, such as doors, windows, or counters, they must meet current accessibility standards. Verify that all work meets the requirements for accessible entrances, clearances, and operable parts as per Chapter 11B. Disproportionality Threshold:

For alterations to existing buildings, if the cost of providing full accessibility exceeds 20% of the total project cost, Section 11B-202.4 allows for proportional compliance. Ensure that priority is given to improving: Accessible entrance, Accessible route to the primary function area, Restroom facilities, and Accessible telephones, drinking fountains, and other features.

Section 11B-203 – General Exceptions Specific Exceptions to Accessibility:

Certain areas of the F&B T.I. space may be exempt from full accessibility requirements, per Section 11B-203. Examples include mechanical rooms, equipment spaces, or non-occupied storage areas that are not typically accessed by the public. Verify with the Authority Having Jurisdiction (AHJ) that these spaces meet the criteria for exceptions and ensure they are clearly marked on the plans. Utility and Non-Primary Spaces:

Section 11B-103 – Equivalent Facilitation Alternative Compliance:

If strict compliance with accessibility standards is not possible, the contractor may propose equivalent facilitation solutions. Equivalent facilitation allows for alternative designs, technologies, or products that provide equal or greater access for individuals with disabilities. Any deviations from the specified standards must be reviewed and approved by the Authority Having Jurisdiction (AHJ) to ensure they offer the same or greater level of accessibility. Documentation: Ensure all modifications or alternative approaches are documented and approved before installation.

Section 11B-104 – Conventions Measurements and Terminology:

All measurements used in construction must conform to the standards set forth in Section 11B-104. Dimensions such as clearances, door widths, and heights must be precise, following the units and guidelines prescribed. Ensure that minimum clearances, such as for accessible routes and restroom layouts, are properly measured and verified during construction. Symbols and Labels: Accessibility-related signs, symbols, and labels must conform to standard conventions, ensuring clarity and compliance with Chapter 11B. Follow the specified height and placement conventions for signage related to accessible areas such as restrooms and exits.

Section 11B-104 – Conventions Measurements and Terminology:

All measurements used in construction must conform to the standards set forth in Section 11B-104. Dimensions such as clearances, door widths, and heights must be precise, following the units and guidelines prescribed. Ensure that minimum clearances, such as for accessible routes and restroom layouts, are properly measured and verified during construction. Symbols and Labels: Accessibility-related signs, symbols, and labels must conform to standard conventions, ensuring clarity and compliance with Chapter 11B. Follow the specified height and placement conventions for signage related to accessible areas such as restrooms and exits.

Section 11B-205 – Accessible Entrances Primary Entrance Accessibility:

The main entrance to the F&B T.I. space must be fully accessible, providing a clear, unobstructed path from the public sidewalk or parking area to the interior of the building. This includes ensuring that the door is at least 32 inches wide and easily operable without requiring tight grasping or twisting.

Section 11B-201 – General Requirements Basic Accessibility Standards:

All public spaces, including restrooms, entrances, and service counters, must comply with the general accessibility requirements outlined in Section 11B-201. Ensure that all routes, doors, and seating areas within the F&B T.I. space are designed to be accessible to individuals with mobility impairments, including those using wheelchairs. Accessible Routes and Clearances: Accessible routes must be at least 36 inches wide and provide clear, unobstructed paths from the entrance to all public areas. Doors must provide a minimum clear width of 32 inches when fully open and be equipped with accessible hardware that can be operated without tight grasping, pinching, or twisting.

Signage and Visual Requirements: All required signage for accessible features must comply with visibility, contrast, and height standards. Braille signage and tactile characters must be installed where necessary, ensuring proper height placement and readability.

Section 11B-202 – Existing Buildings and Facilities Alterations and Renovations:

Any modifications or renovations to the existing F&B T.I. space structure must comply with accessibility standards as outlined in Section 11B-202. Ensure that all areas altered or impacted by construction are made accessible, including entrances, restrooms, seating areas, and accessible routes. If only part of the building is altered, the path of travel to the altered area (including entrances, restrooms, and public amenities) must also be made accessible. Compliance with Current Standards:

When existing elements are upgraded, such as doors, windows, or counters, they must meet current accessibility standards. Verify that all work meets the requirements for accessible entrances, clearances, and operable parts as per Chapter 11B. Disproportionality Threshold:

For alterations to existing buildings, if the cost of providing full accessibility exceeds 20% of the total project cost, Section 11B-202.4 allows for proportional compliance. Ensure that priority is given to improving: Accessible entrance, Accessible route to the primary function area, Restroom facilities, and Accessible telephones, drinking fountains, and other features.

Section 11B-203 – General Exceptions Specific Exceptions to Accessibility:

Certain areas of the F&B T.I. space may be exempt from full accessibility requirements, per Section 11B-203. Examples include mechanical rooms, equipment spaces, or non-occupied storage areas that are not typically accessed by the public. Verify with the Authority Having Jurisdiction (AHJ) that these spaces meet the criteria for exceptions and ensure they are clearly marked on the plans. Utility and Non-Primary Spaces:

For areas like utility closets or restricted employee-only spaces that are not considered public areas, full accessibility is not required. Ensure these spaces remain separate from customer-facing zones.

Section 11B-204 – Prohibited Reduction in Accessibility Maintain or Improve Accessibility:

During renovation, ensure that no reduction in existing accessibility occurs. Any features that currently provide accessibility, such as accessible entrances, restrooms, and routes, must be maintained or upgraded. Do not alter or remove any accessible elements unless they are being replaced with improvements that meet or exceed the required accessibility standards. No Diminished Compliance: Ensure that the final construction maintains full compliance with accessibility standards and does not reduce accessibility for any portion of the F&B T.I. space, even during temporary construction phases.

Section 11B-205 – Accessible Entrances Primary Entrance Accessibility:

The main entrance to the F&B T.I. space must be fully accessible, providing a clear, unobstructed path from the public sidewalk or parking area to the interior of the building. This includes ensuring that the door is at least 32 inches wide and easily operable without requiring tight grasping or twisting.

Thresholds and Level Changes:

Thresholds at the entrance must not exceed ¼ inch in height. If the threshold is more than ¼ inch, it must be beveled for smooth passage of wheelchairs. Any level changes at the entrance must comply with the ramp requirements if they exceed ½ inch in height. Entrance Door Hardware:

The door hardware for accessible entrances must be lever-type, push-type, or electronically operated and must not require tight grasping, pinching, or twisting to operate. Accessible Route to Entrance:

Ensure that there is an accessible route leading to the entrance from any parking area or sidewalk. The route must be at least 36 inches wide, smooth, and free from obstacles. Signage:

If the primary entrance is not accessible (e.g., due to building constraints), signage must be installed at the non-accessible entrance, directing users to the accessible entrance. The accessible entrance must be equally prominent and easy to locate.

Section 11B-206 – Accessible Routes Minimum Width and Clearances:

The accessible route must be at least 36 inches wide to ensure adequate clearance for individuals using mobility aids such as wheelchairs. Where a turn is required, the minimum clear width at corners must be 48 inches to allow for smooth navigation. Ensure all routes are firm, stable, and slip-resistant. Path of Travel:

The accessible route must connect all accessible elements within the F&B T.I. space, including entrances, service counters, restrooms, seating areas, and any other public spaces. Routes must have a slope no greater than 1:20 for walkways, and any steeper routes must follow ramp requirements. Doors and Gates:

Accessible doors must have a minimum clear width of 32 inches when fully open and be equipped with lever-type hardware that does not require tight grasping, pinching, or twisting.

General Notes for the Project and Building Construction Contractor Based on CBC Sections 11B-206 through 11B-213

These general notes are for ensuring compliance with Sections 11B-206 through 11B-213 of the California Building Code (CBC), 2022, which pertain to accessible routes, means of egress, parking, loading zones, stairways, elevators, drinking fountains, and restroom facilities for the F&B tenant improvement project.

Section 11B-206 – Accessible Routes Minimum Width and Clearances:

The accessible route must be at least 36 inches wide to ensure adequate clearance for individuals using mobility aids such as wheelchairs. Where a turn is required, the minimum clear width at corners must be 48 inches to allow for smooth navigation. Ensure all routes are firm, stable, and slip-resistant. Path of Travel:

The accessible route must connect all accessible elements within the F&B T.I. space, including entrances, service counters, restrooms, seating areas, and any other public spaces. Routes must have a slope no greater than 1:20 for walkways, and any steeper routes must follow ramp requirements. Doors and Gates:

Accessible doors must have a minimum clear width of 32 inches when fully open and be equipped with lever-type hardware that does not require tight grasping, pinching, or twisting. Section 11B-207 – Accessible Means of Egress Number of Accessible Exits:

The F&B T.I. space must provide at least one accessible means of egress for each accessible space or area. Accessible routes must lead to public ways or safe zones in case of an emergency. Emergency Egress Requirements:

Accessible egress routes must include emergency signage, lighting, and visual/auditory alarms to alert all occupants, including those with disabilities.

Exit Doorways:

Exit doors must be operable with one hand, without tight grasping, and must have a clear width of 32 inches when fully open.

Section 11B-208 – Parking Spaces Accessible Parking Requirements:

If parking is provided, at least one accessible parking space must be included. The space must be 9 feet wide with an adjacent 5-foot-wide access aisle (for a van-accessible space, the access aisle must be 8 feet wide). Signage for Accessible Parking:

Each accessible parking space must have the International Symbol of Accessibility displayed and mounted 60 inches above ground to ensure visibility. Surface and Slope:

Accessible parking spaces must have a firm, stable, and slip-resistant surface. The slope of the parking space and access aisle must not exceed 1:48.

Section 11B-209 – Passenger Loading Zones Passenger Loading Zone Accessibility:

If the F&B T.I. Space includes a passenger loading zone, it must have at least one accessible loading zone that includes an access aisle at least 5 feet wide adjacent to the vehicle pull-up space. Vertical Clearance:

Ensure that there is at least 114 inches of vertical clearance at the accessible passenger loading zone to accommodate vans with lifts or ramps.

Section 11B-210 – Stairways Stairway Design:

All stairways must have uniform riser heights and tread depths. Risers must not exceed 7 inches, and treads must be a minimum of 11 inches deep. Handrails:

Handrails must be provided on both sides of stairways and be mounted between 34 and 38 inches above the stair tread. They must extend at least 12 inches beyond the top and bottom risers. Slip Resistance:

Stair treads must be made from slip-resistant materials, and visual contrast must be provided on the leading edges of treads.

Section 11B-211 – Elevators Elevator Requirements:

If an elevator is required, it must comply with accessibility standards, including a clear floor space of 54 inches deep by 80 inches high. Elevator controls must be within accessible reach, with buttons mounted between 15 inches and 48 inches above the floor. Auditory and Visual Signals:

Elevators must have auditory signals for floor notifications and visual indicators for direction of travel.

Section 11B-212 – Drinking Fountains Accessible Drinking Fountains:

If drinking fountains are installed, the bakery must provide at least one accessible drinking fountain that is mounted with a spout no higher than 36 inches above the floor. Knee and Toe Clearance:

Ensure that there is at least 27 inches of clear knee space under the fountain and a minimum of 17 to 19 inches of toe clearance to accommodate wheelchair users. Dual Height Drinking Fountains:

If multiple fountains are provided, one must be for standing persons (spout height at 38 to 43 inches) and one for wheelchair users (spout height at 36 inches).

Section 11B-213 – Toilet and Bathing Facilities Accessible Restrooms:

At least one fully accessible restroom must be provided. The clear floor space must allow for a wheelchair turning radius of 60 inches. Toilet Compartments:

Client: OLD TOWN PUBLIC MARKET

Address: 55755 Twentynine Palms Highway, Yucca Valley, CA 92284

Architect:
Drury Architects Inc.
Address: 3001 N. Broadway #31102 Los Angeles, CA 90031
Tel: 213-584-3119

No.	Description	Date
1	PLAN CHECK & HEALTH SUBMISSION	9/29/2025

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Project #	240321
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Drawn By	Author
Checked By	Checker

G-006
ACCESSIBILITY NOTES

Scale As indicated

Toilet compartments must be at least 60 inches wide and provide grab bars on both sides. The toilet seat height must be between 17 and 19 inches.
Lavatories:

Lavatories must be mounted no higher than 34 inches and provide knee clearance of at least 29 inches from the finished floor to the bottom of the sink apron.
Operable Parts:

All operable parts in restrooms, such as soap dispensers and hand dryers, must be mounted within a height range of 15 to 48 inches for ease of use.

Section 11B-214 – Kitchens and Kitchenettes
Accessible Kitchens:

If the project includes a kitchen or kitchenette accessible to the public or employees, the layout must ensure clear floor space of at least 30 inches by 48 inches to allow wheelchair users full access to all appliances and fixtures. Ensure that all controls, such as stove knobs, sink faucets, and switches, are within accessible reach ranges (typically between 15 to 48 inches above the floor). Countertops in public-facing areas must have accessible portions no higher than 34 inches to accommodate wheelchair users.

Section 11B-215 – Fire Alarm Systems
Audible and Visual Alarm Systems:

Fire alarms must be equipped with both audible and visual signals (strobes) to alert individuals with hearing or visual impairments. Fire alarms must be installed in public areas, including seating areas, kitchens, and restrooms, ensuring that they are visible and audible throughout the bakery. Ensure the alarm systems are connected to the building's main fire alarm system and comply with NFPA 72 standards.

Section 11B-216 – Signs
Accessible Signage:

Signage identifying accessible features, such as restrooms and exits, must include Braille and raised tactile characters. Signs must be installed at heights between 48 inches and 60 inches from the floor and must have high contrast to ensure readability. Install directional signage to guide customers to accessible entrances and facilities.

Section 11B-217 – Telephones
Accessible Public Telephones:

If public telephones are provided, at least one must be accessible to individuals with disabilities. Telephones must be mounted so that the highest operable part is no more than 48 inches above the floor. Telephones must have volume control and be equipped with TTY capabilities for individuals with hearing impairments. Ensure clear floor space of at least 30 inches by 48 inches in front of the phone for wheelchair access.

Section 11B-218 – Assistive Listening Systems
Assistive Listening Systems in Public Spaces:

If the F&B T.I. space includes assembly areas or any public space where audible communication is critical (e.g., a dining or event space with amplified sound), provide an assistive listening system (ALS) to accommodate individuals with hearing impairments. Signage must indicate the availability of assistive listening devices, and devices must be easily accessible to patrons upon request. Ensure that the system complies with FCC hearing aid compatibility requirements.

Section 11B-219 – Building Entrances and Areas of Rescue Assistance
Accessible Entrances:

The primary entrance to the T.I. Space must be accessible, providing a clear width of 32 inches and a level threshold that does not exceed 1/4 inch. If a ramp is required, it must comply with the slope and handrail standards of Section 11B-405.

If the main entrance is not accessible, provide signage at all inaccessible entrances directing patrons to the nearest accessible entrance.
Areas of Rescue Assistance:

If required, areas of rescue assistance must be provided in stairwells or landings that are part of the accessible egress system, equipped with two-way communication systems.

Section 11B-220 – Public Use Areas and Spaces
Accessible Public Spaces:

Ensure that all public use areas within the space, including dining areas and service counters, comply with accessibility standards. Dining areas must provide accessible seating that allows for knee and toe clearance under tables (with at least one accessible table for every five tables). Accessible seating should be evenly distributed throughout the space, providing integration rather than segregation.

Section 11B-221 – Assembly Areas
Accessible Seating in Assembly Areas:

If the space includes any assembly areas (e.g., for dining events or presentations), ensure that accessible seating is distributed across the space to offer a range of seating options with unobstructed views. Accessible seating must provide clear floor space of at least 30 inches by 48 inches for wheelchair turning. Provide companion seating adjacent to accessible seating to accommodate individuals with disabilities and their companions.

Section 11B-222 – Dressing, Fitting, and Locker Rooms
Accessible Dressing Rooms:

If dressing rooms, fitting rooms, or locker rooms are part of the project's design (e.g., in staff areas or for patrons), at least one must be fully accessible, with a clear floor space of at least 60 inches in diameter for wheelchair turning. Dressing rooms must have fold-down benches, and mirrors and coat hooks must be installed at accessible heights.

Section 11B-223 – Transient Lodging
Transient Lodging Areas:

N/A

Section 11B-224 – Dormitories and Housing
Accessible Dormitory or Housing Areas:

N/A

Section 11B-225 – Medical Care Facilities

N/A

Section 11B-226 – Libraries

N/A

Section 11B-227 – Sales and Service Counters
Accessible Sales and Service Counters:

The F&B T.I. Space's sales or service counters must include an accessible portion no higher than 34 inches from the finished floor, with a minimum width of 36 inches. Provide a clear floor space of 30 inches by 48 inches in front of the accessible portion of the counter to accommodate wheelchair access. Ensure that all checkout aisles and service areas are accessible and clearly marked.

Section 11B-228 – Storage Facilities
Accessible Storage Facilities:

If the project includes storage areas accessible to the public (e.g., retail storage or product displays), at least 5% of storage compartments must be accessible to individuals with disabilities. Shelving and storage heights must comply with accessible reach ranges, ensuring that items are no higher than 48 inches and no lower than 15 inches above the floor for wheelchair users.

Section 11B-229 – Miscellaneous
General Accessibility for Miscellaneous Facilities:

For any miscellaneous areas related to the project, such as vending machines, ATM machines, or self-service counters, ensure that these facilities are fully accessible, with operable parts within accessible reach ranges (15 to 48 inches).

Section 11B-230 – Transportation Facilities
Accessible Transportation Facilities:

If the project is part of or adjacent to a transportation facility, ensure that all routes from transportation drop-off points to the F&B T.I. space are fully accessible. Provide accessible loading and unloading zones with adjacent 5-foot-wide access aisles, and ensure that ramps,

stairs, and elevators are available for vertical transportation where necessary.

Section 11B-231 – Recreational Facilities

N/A

Section 11B - ACCESSIBILITY DIAGRAMS

11B-104 CONVENTIONS

Convention	Description
	dimension showing English units (in inches unless otherwise specified) above the line and SI units (in millimeters unless otherwise specified) below the line
	dimension for small measurements
	dimension showing a range with minimum - maximum
	minimum maximum
	greater than
	greater than or equal to
	less than
	less than or equal to
	boundary of clear floor space or maneuvering clearance
	centerline
	a permitted element or its extension
	direction of travel or approach
	a wall, floor, ceiling or other element cut in section or plan
	a highlighted element in elevation or plan
	location zone of element, control or feature

11B-208.2 Minimum number.

Parking spaces complying with Section 11B-502 shall be provided in accordance with Table 11B-208.2 except as required by Sections 11B-208.2.1, 11B-208.2.2, and 11B-208.2.3. Where more than one parking facility is provided on a site, the number of accessible spaces provided on the site shall be calculated according to the number of spaces required for each parking facility.

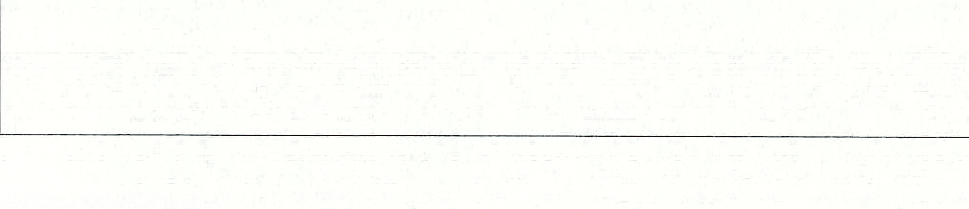
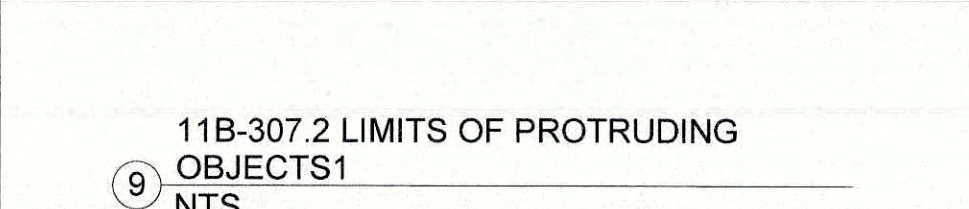
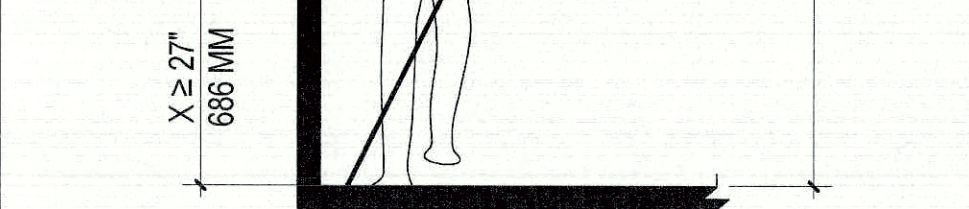
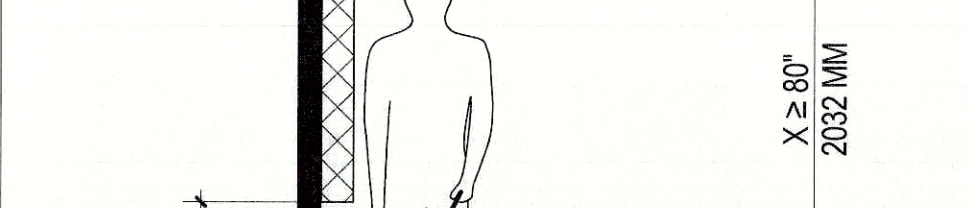
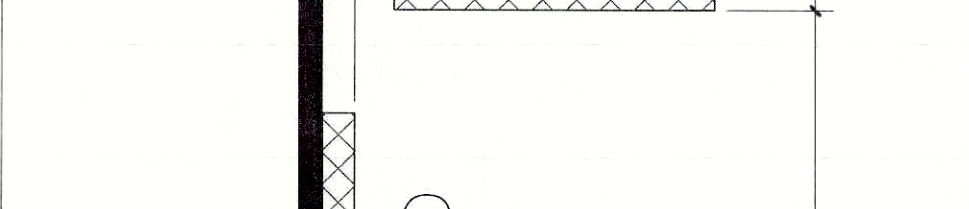
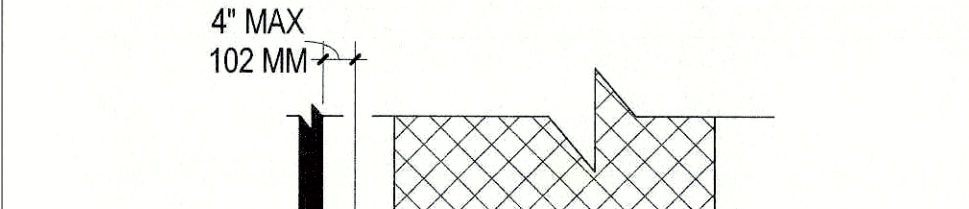
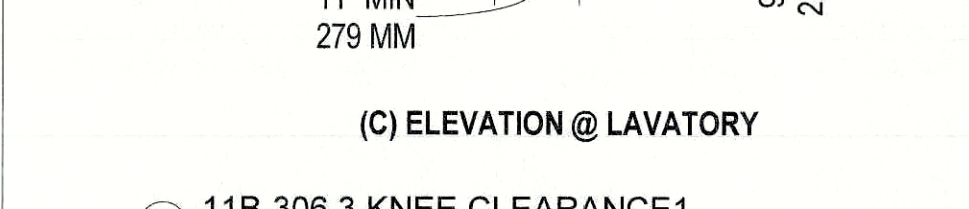
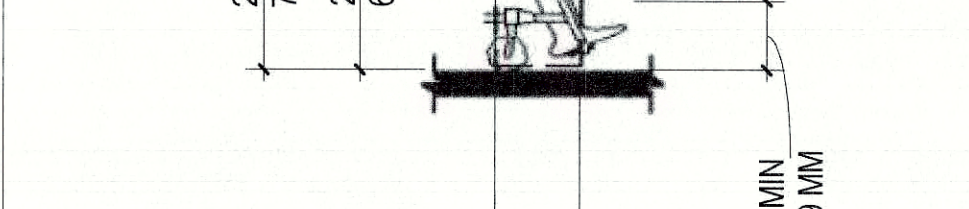
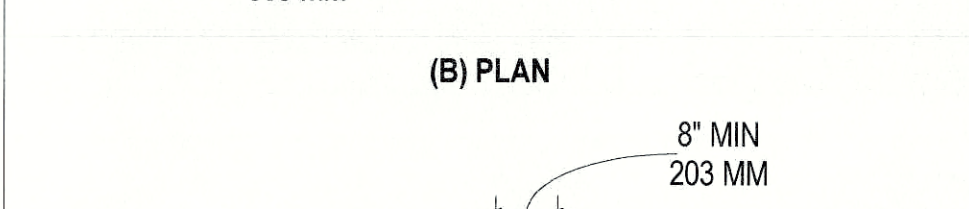
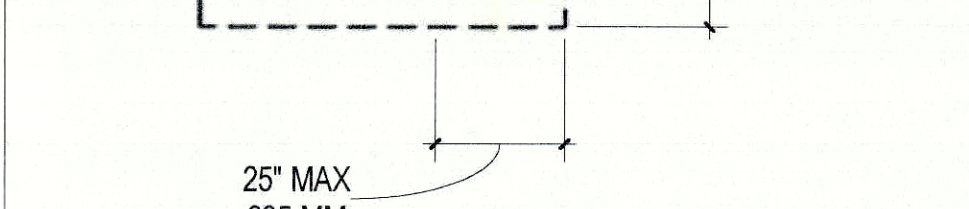
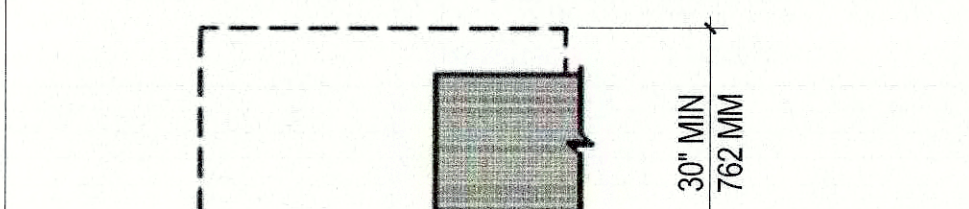
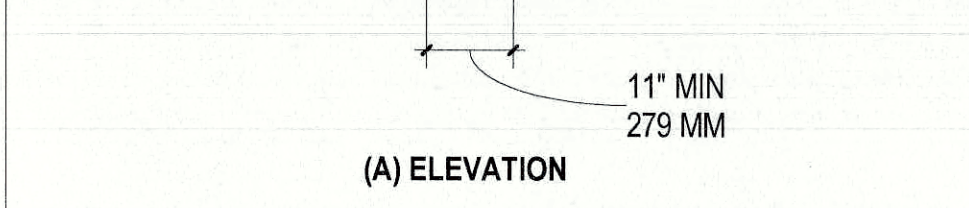
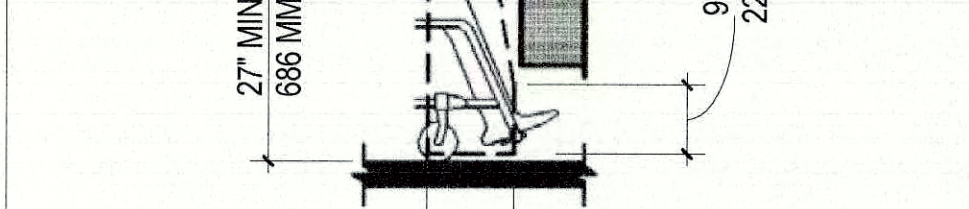
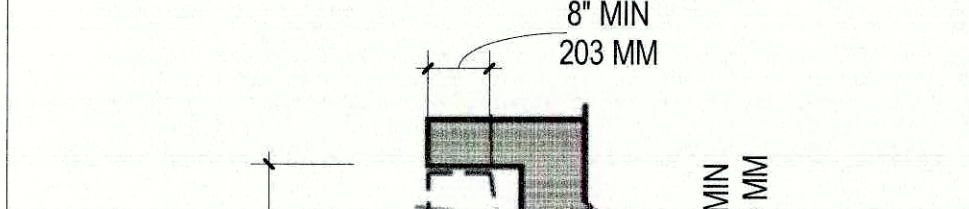
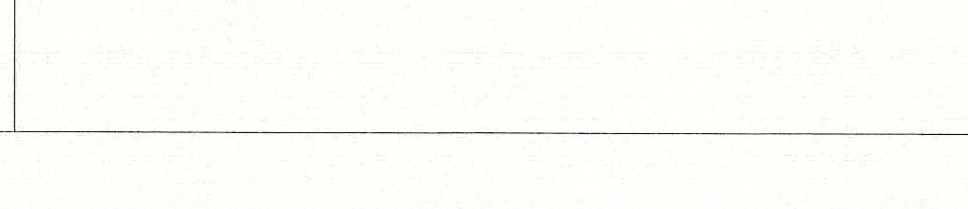
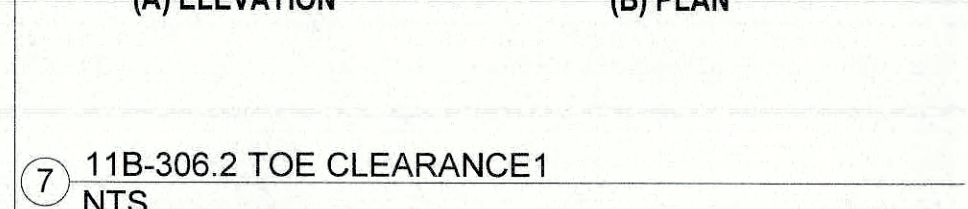
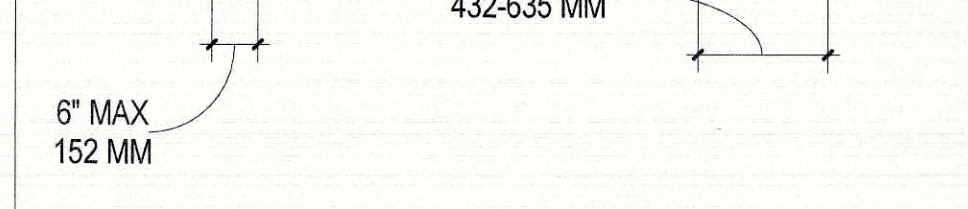
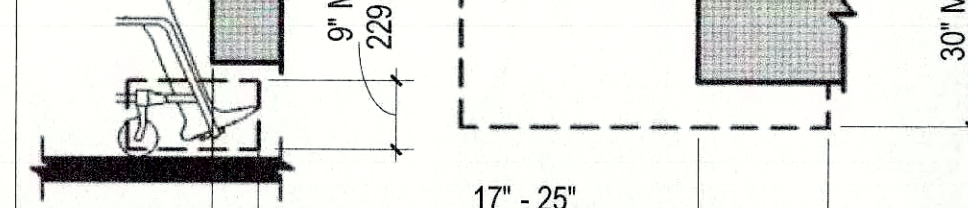
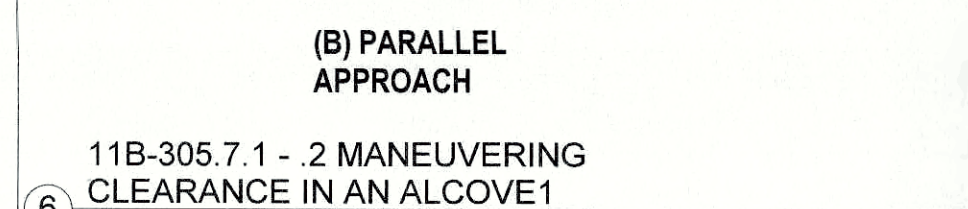
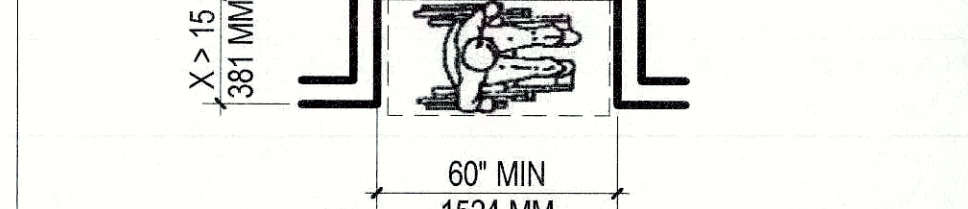
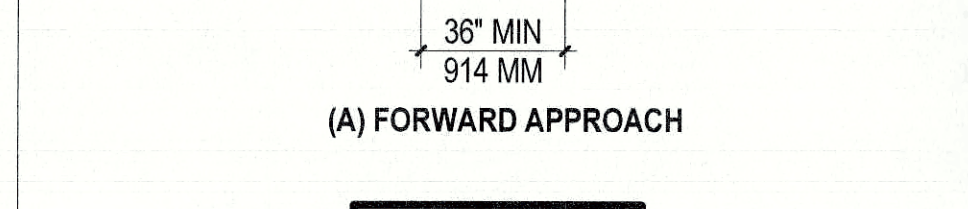
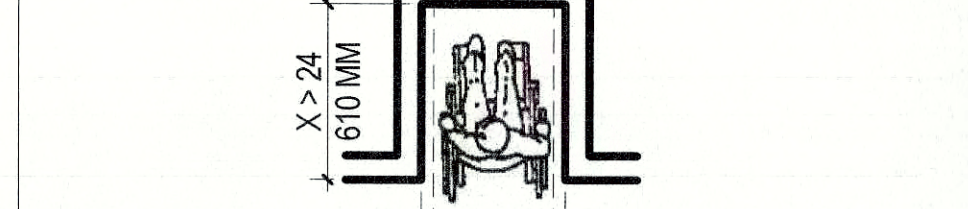
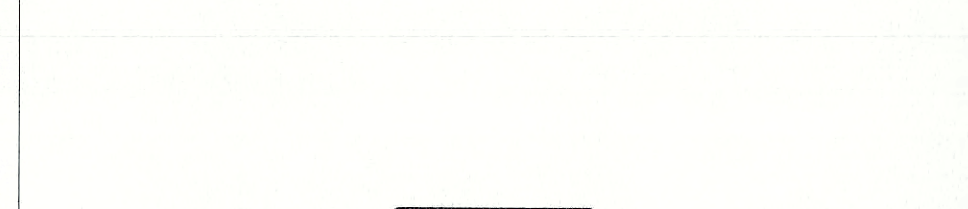
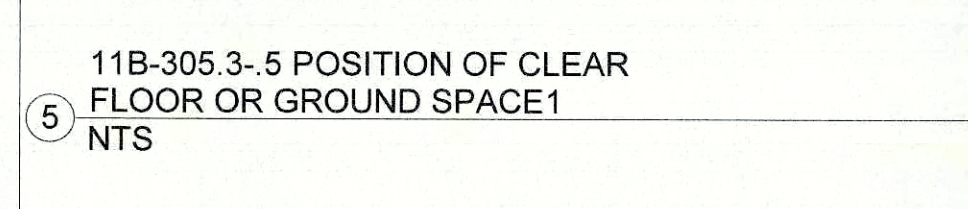
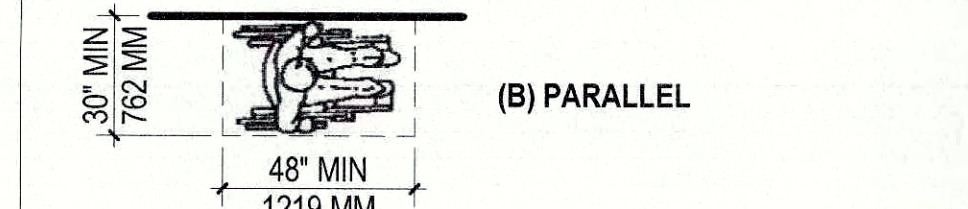
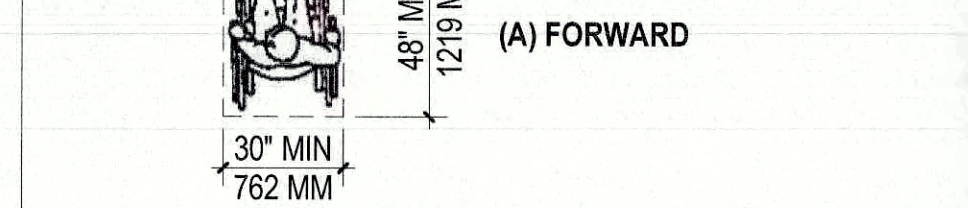
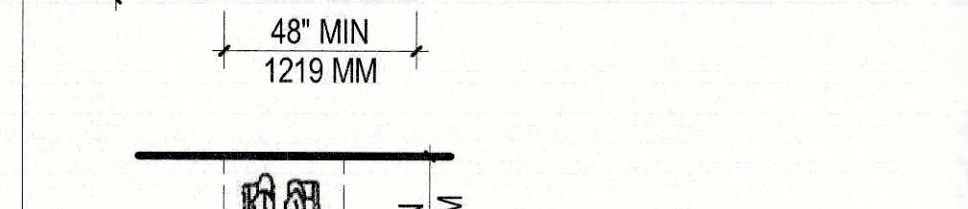
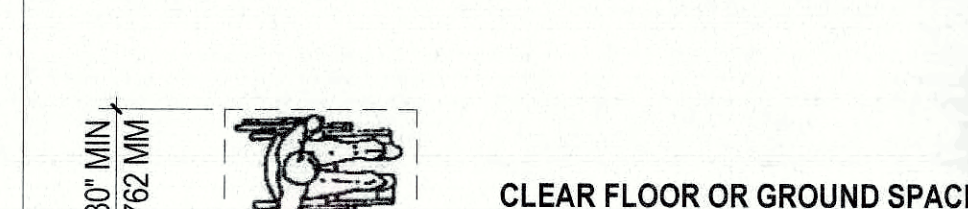
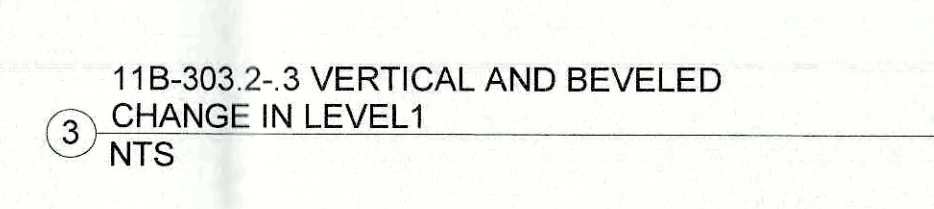
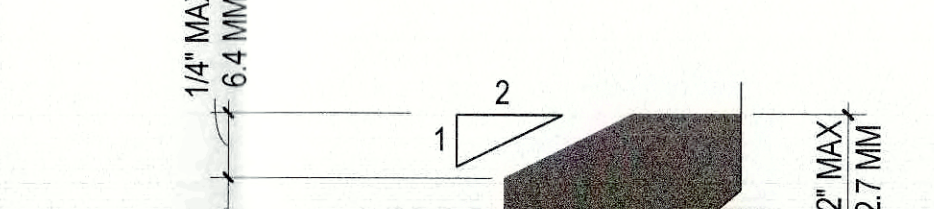
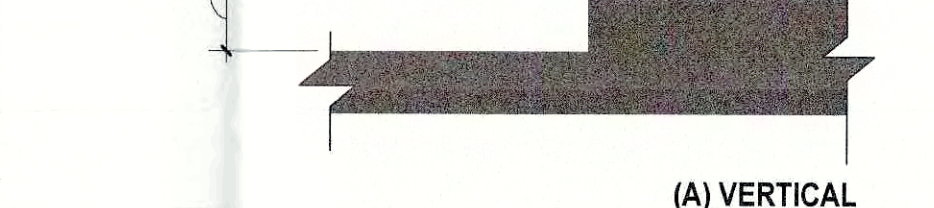
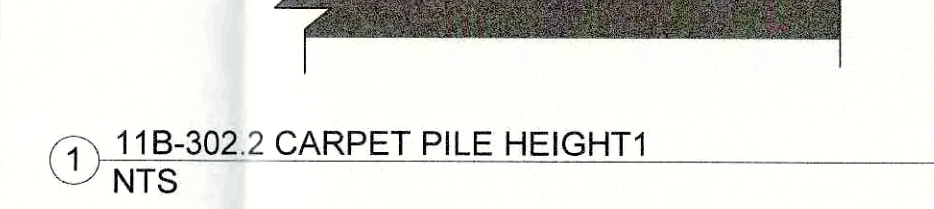
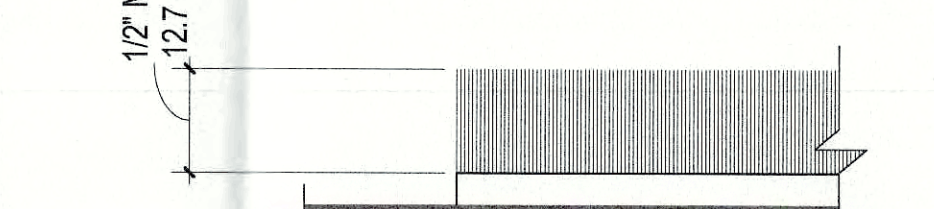
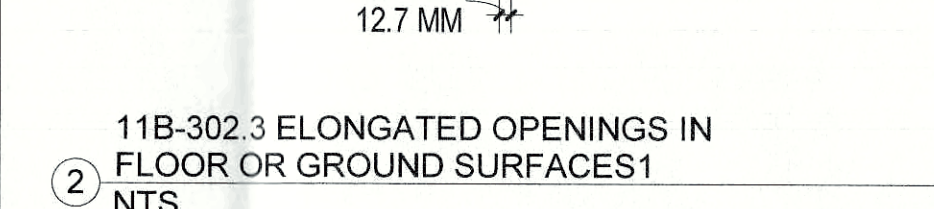
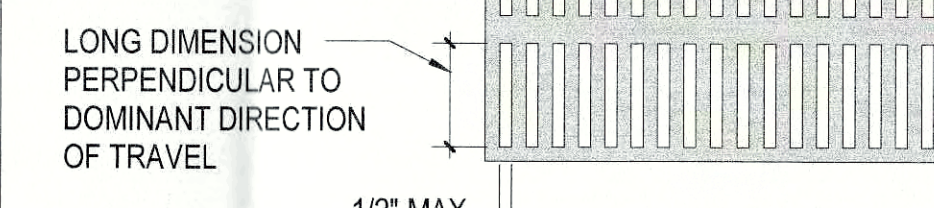
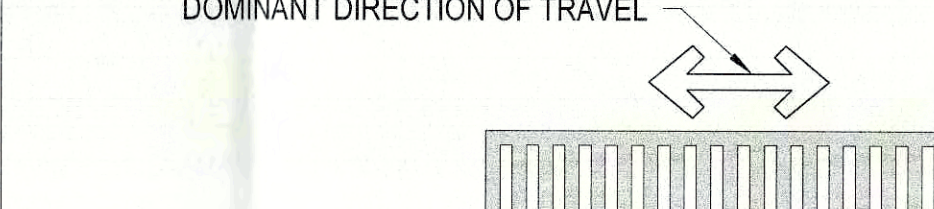
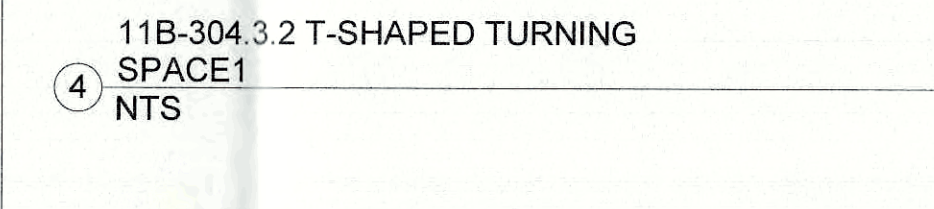
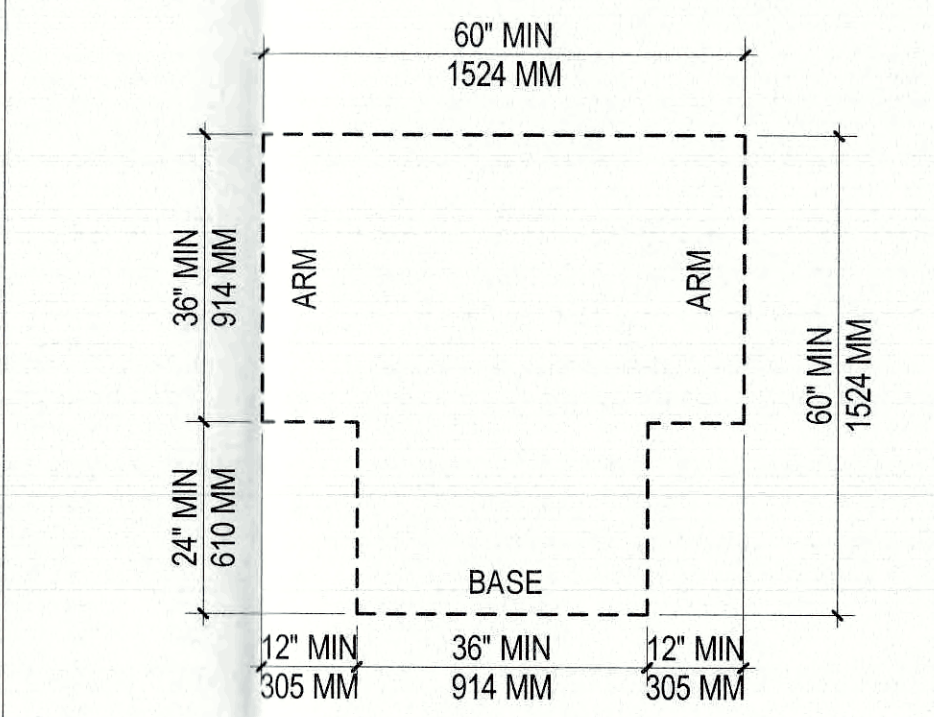
TABLE 11B-208.2 PARKING SPACES

TOTAL NUMBER OF PARKING SPACES PROVIDED IN PARKING FACILITY	MINIMUM NUMBER OF REQUIRED ACCESSIBLE PARKING SPACES
1 to 25	1
26 to 50	2
51 to 75	3
76 to 100	4
101 to 150	5
151 to 200	6
201 to 250	7
251 to 300	8
301 to 400	9
401 to 500	10
501 to 1000	2 percent of total
1001 and over	20, plus 1 for each 100, or fraction thereof, over 1000

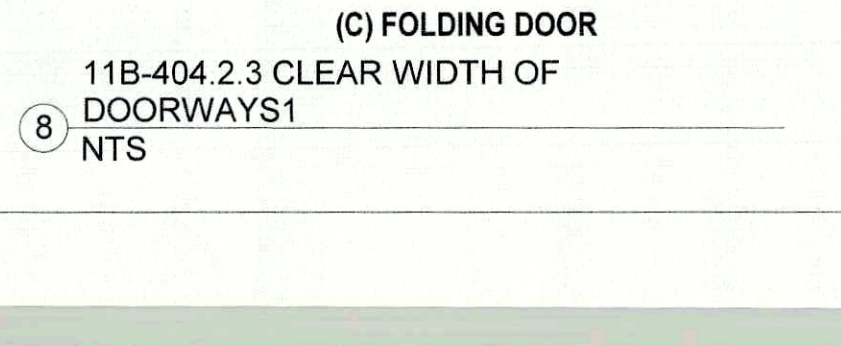
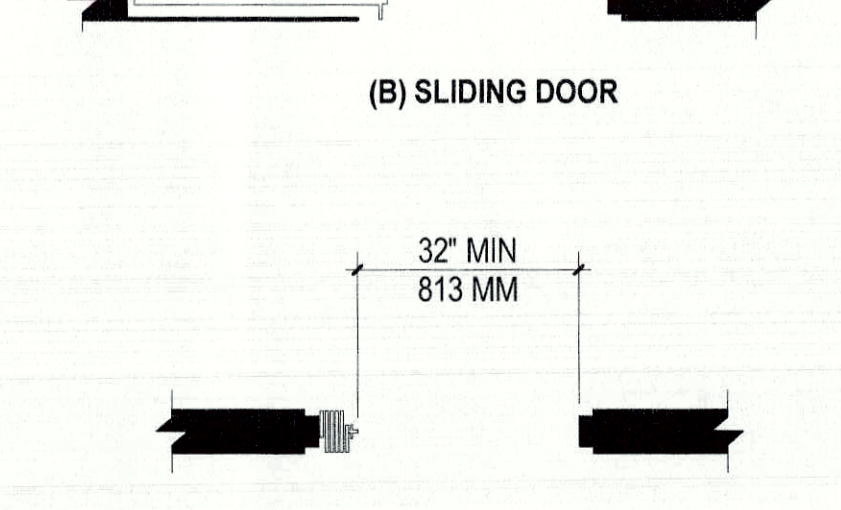
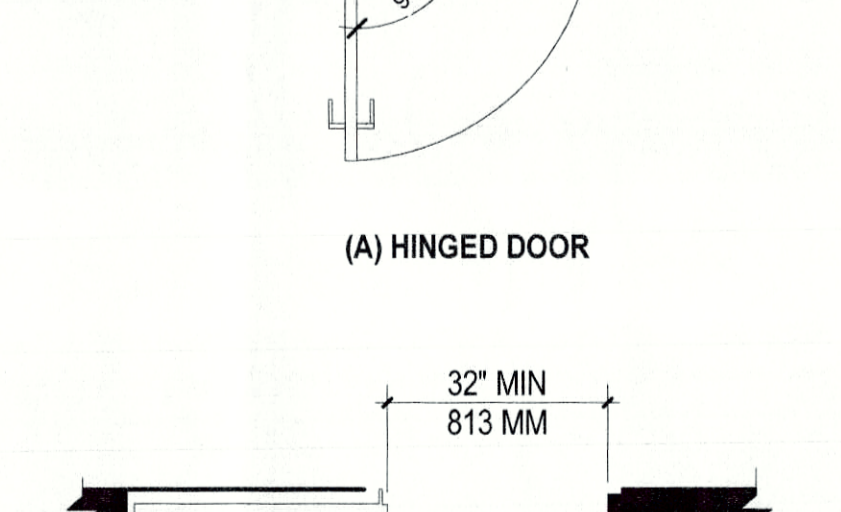
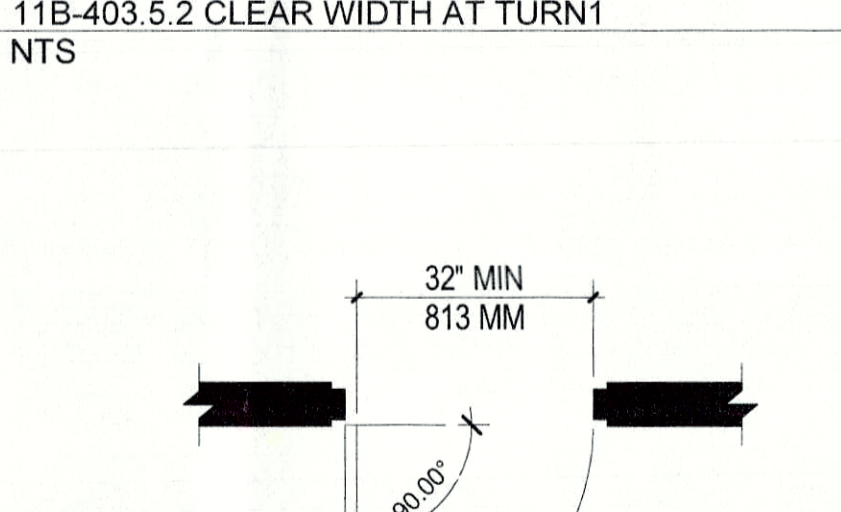
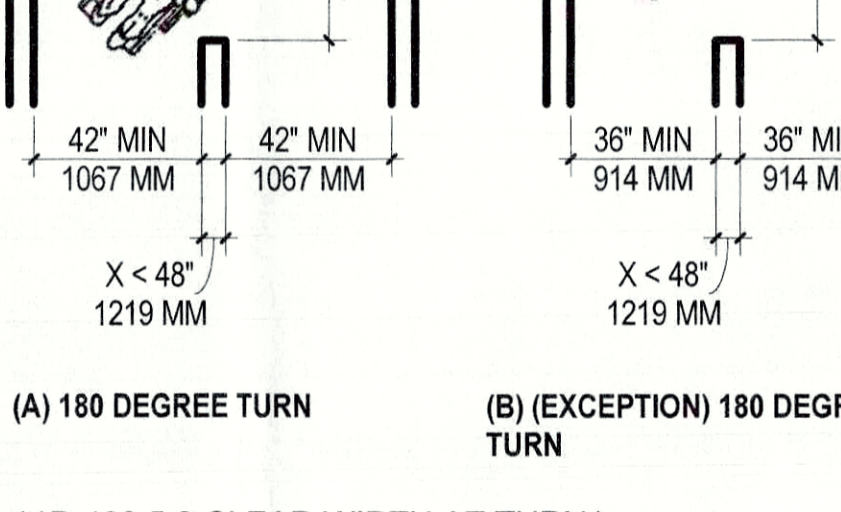
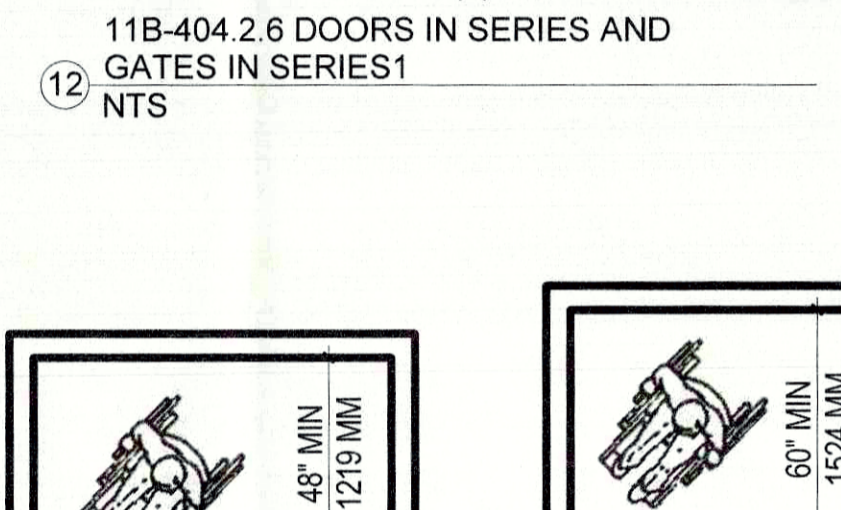
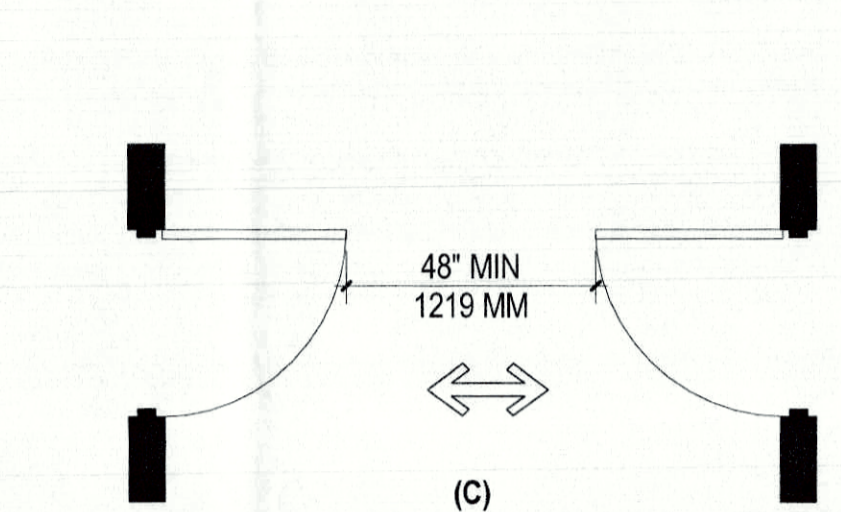
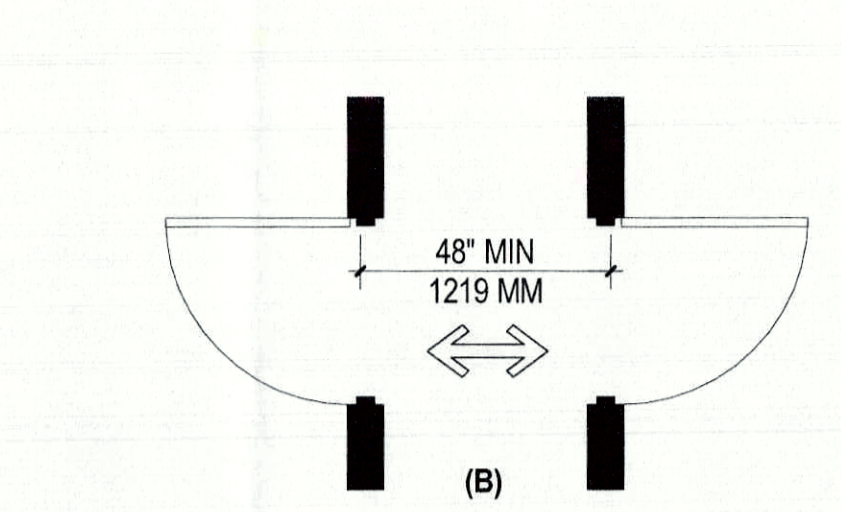
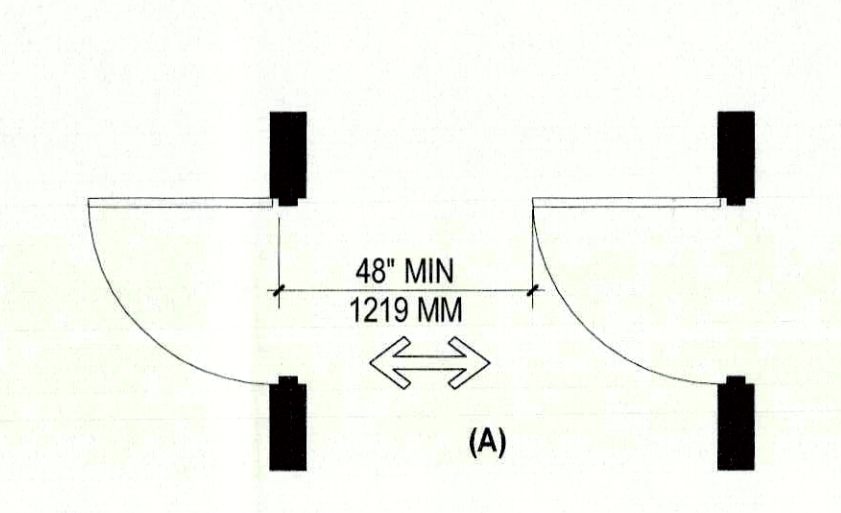
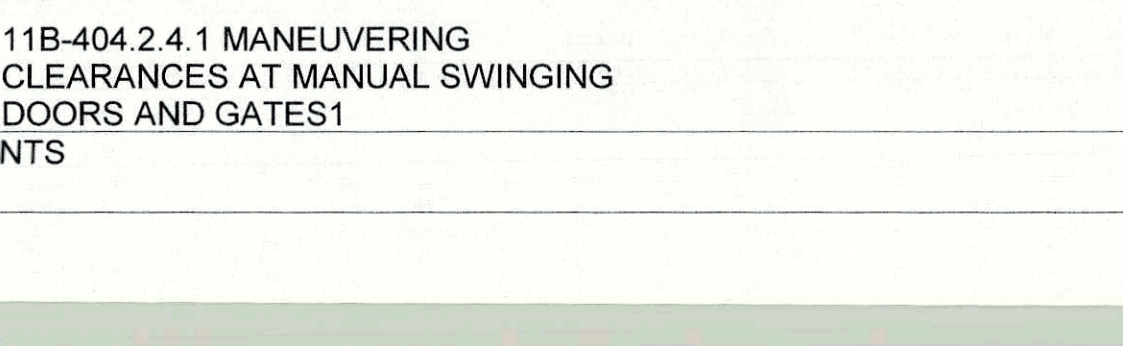
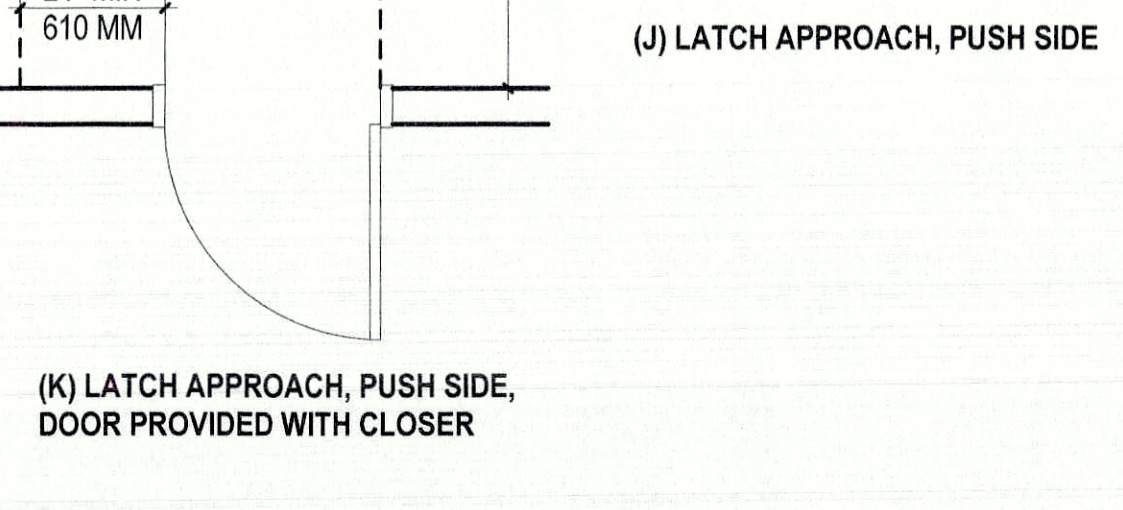
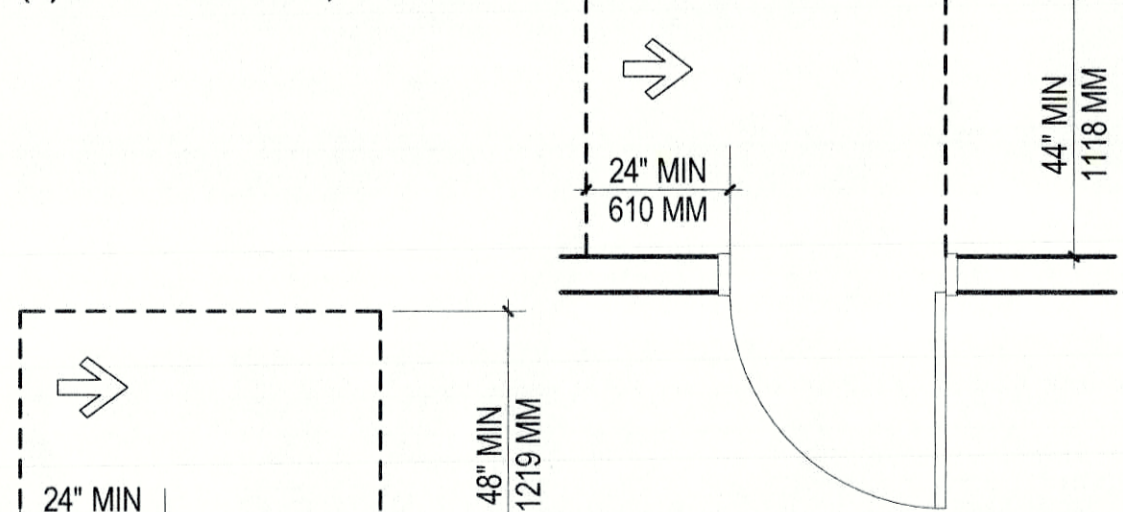
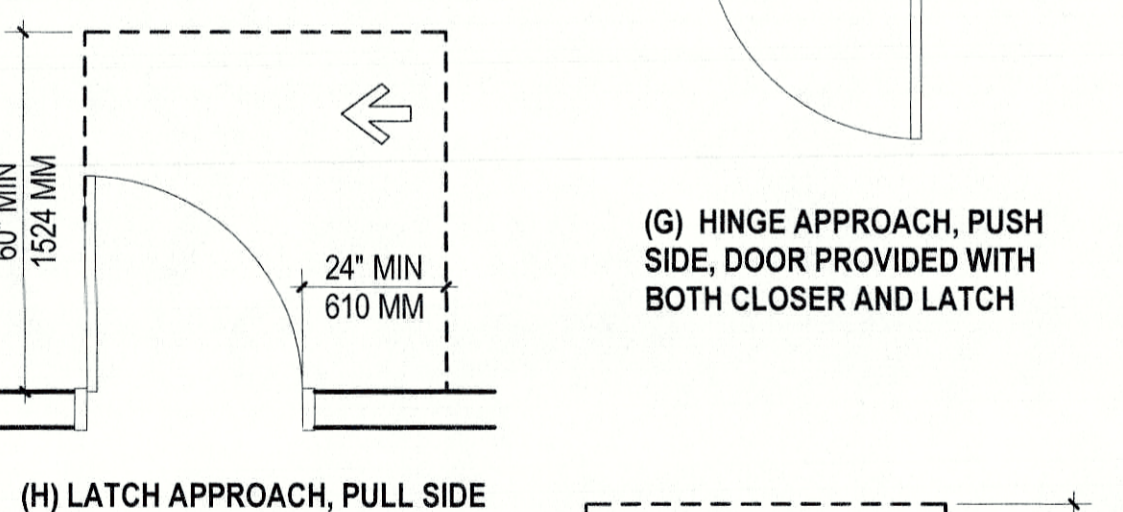
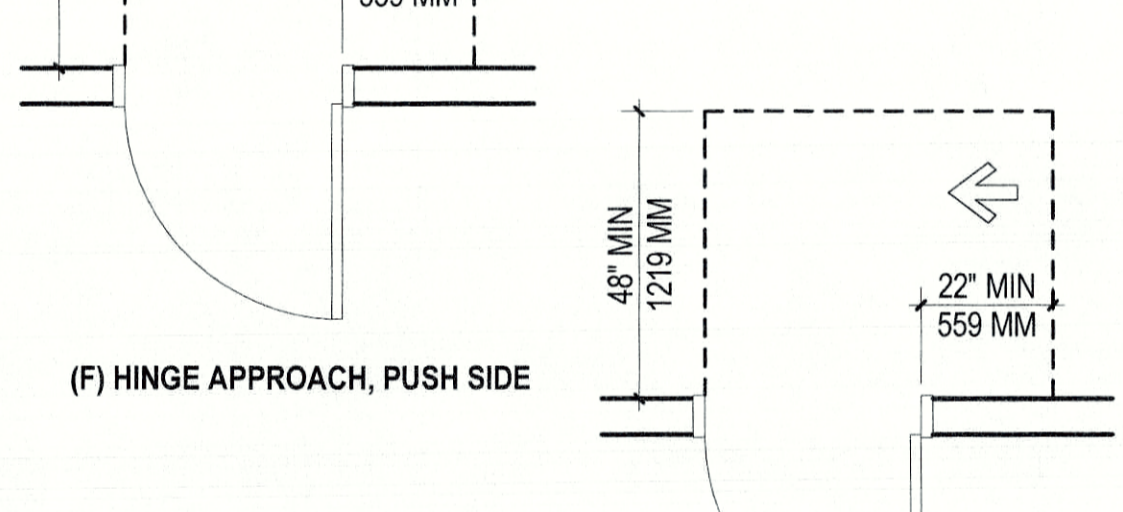
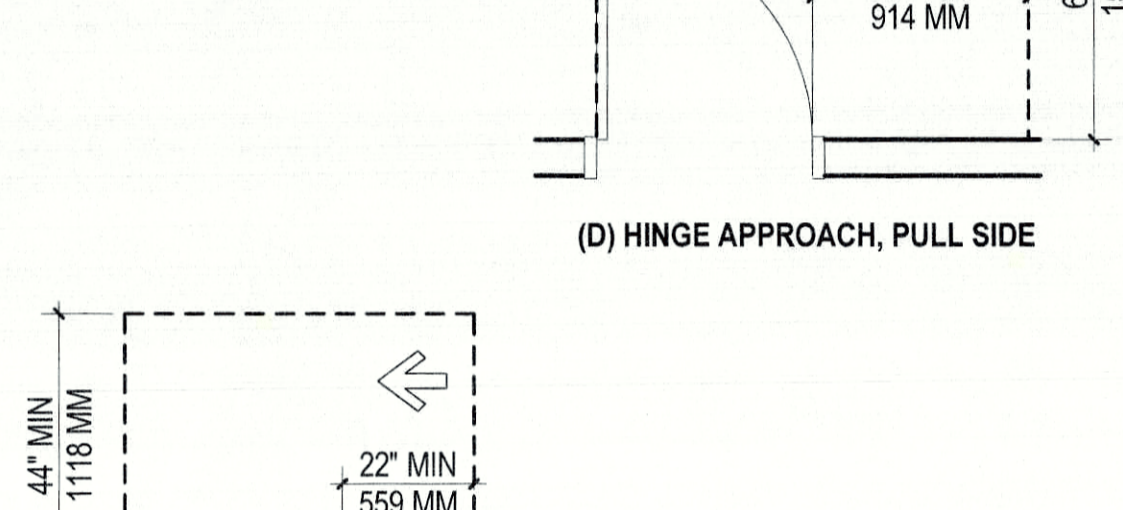
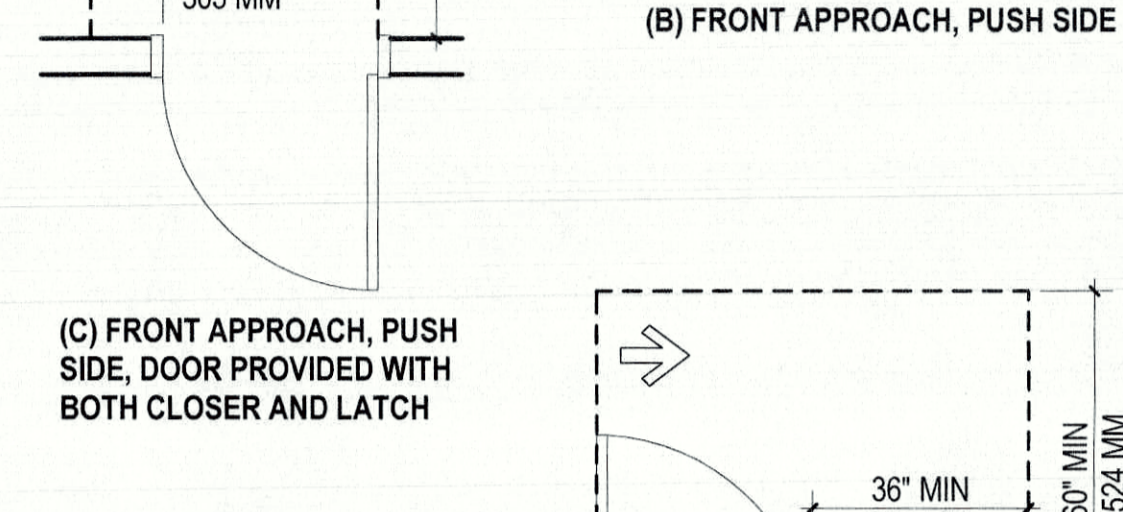
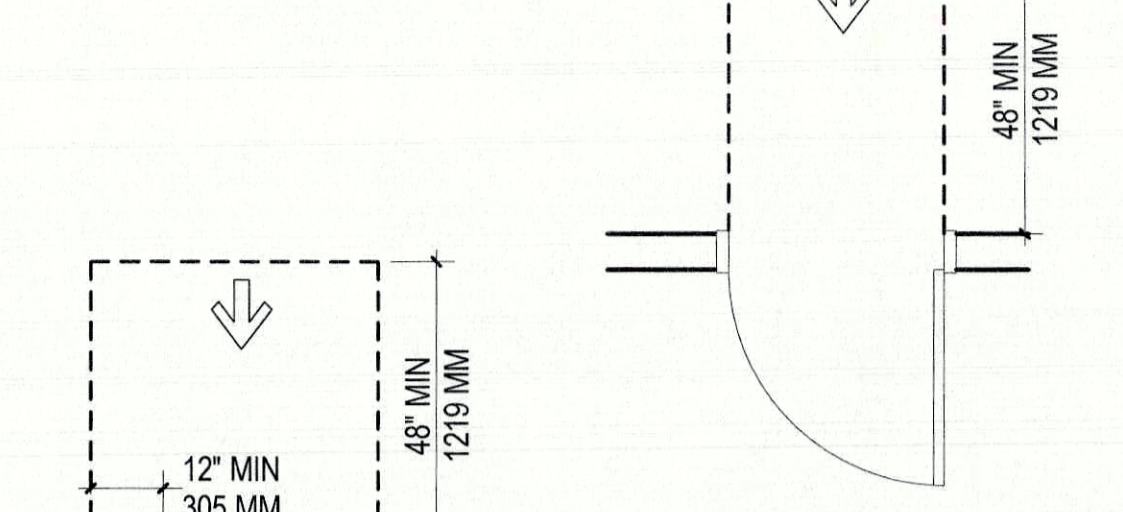
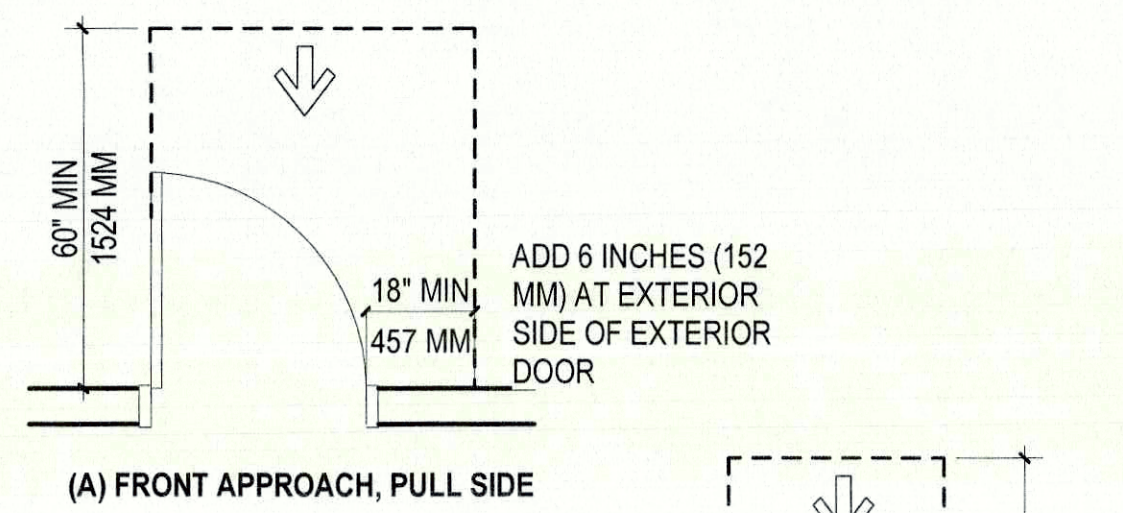
11B-221.1.1.1 General seating.
Wheelchair spaces complying with Section 11B-802.1 shall be provided in accordance with Table 11B-221.1.1.1.

TABLE 11B-221.1.1.1 NUMBER OF WHEELCHAIR SPACES IN ASSEMBLY AREAS

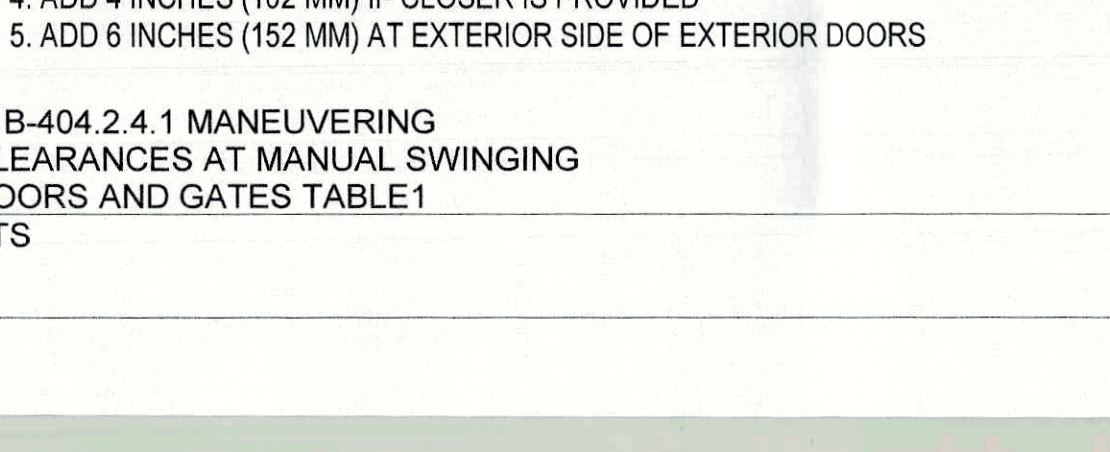
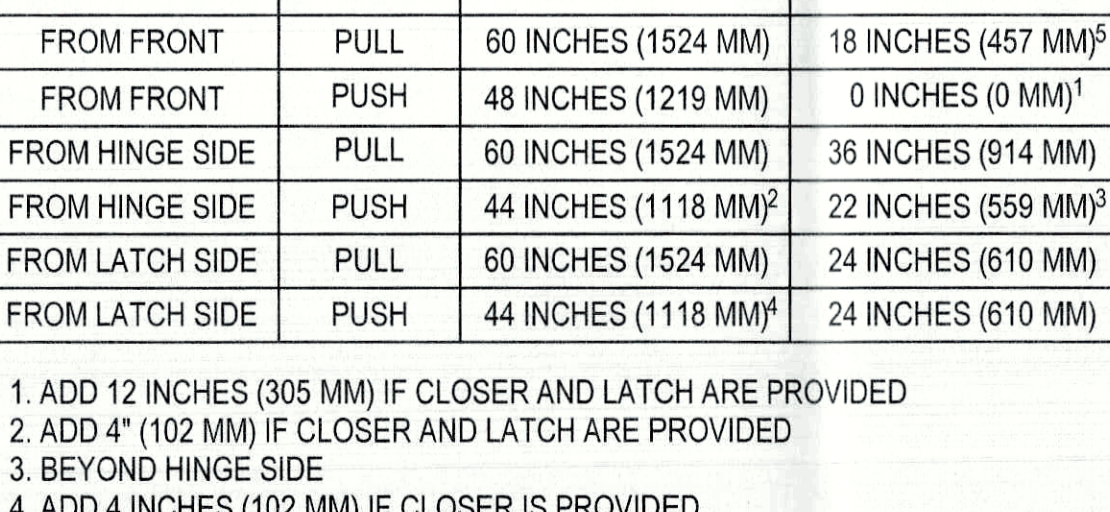
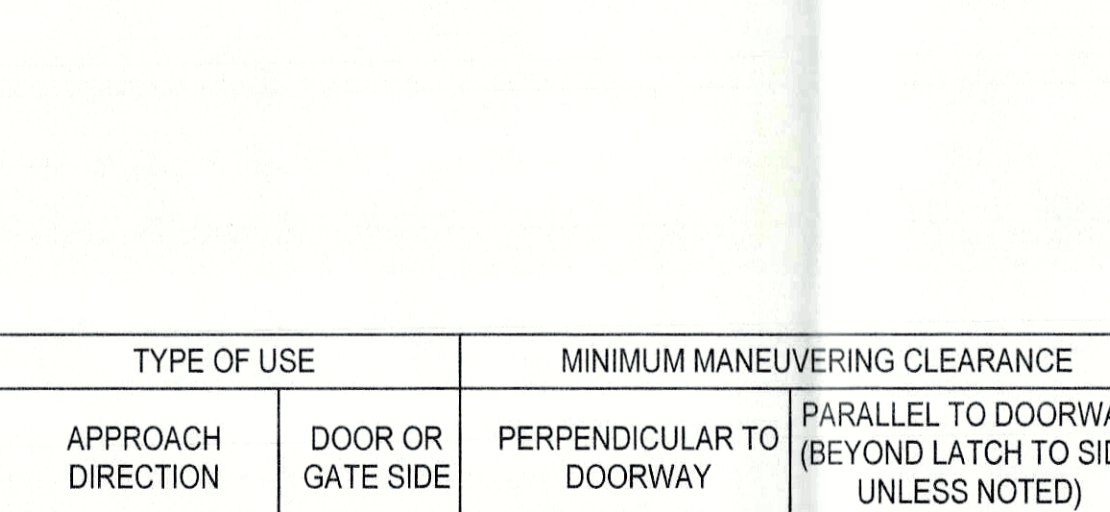
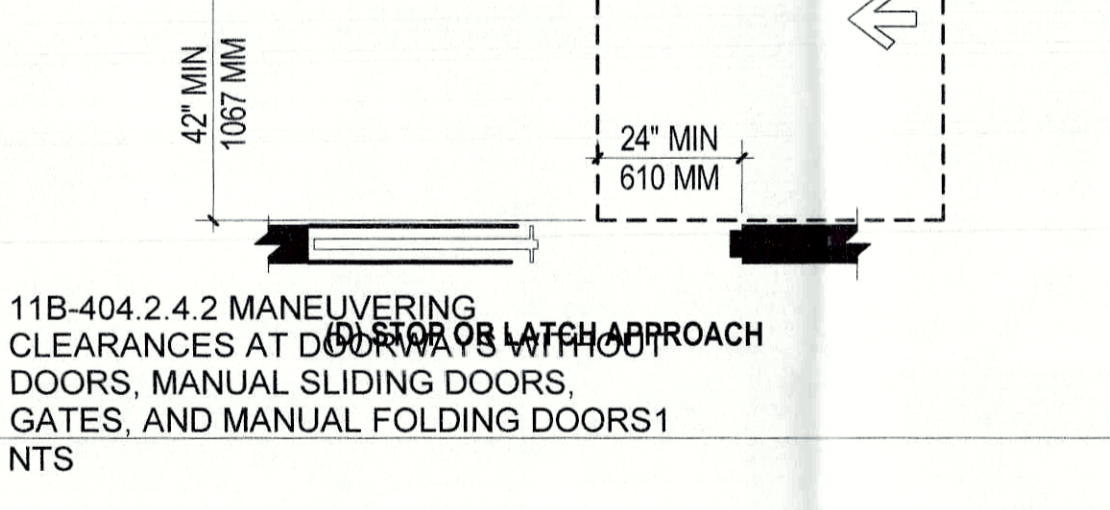
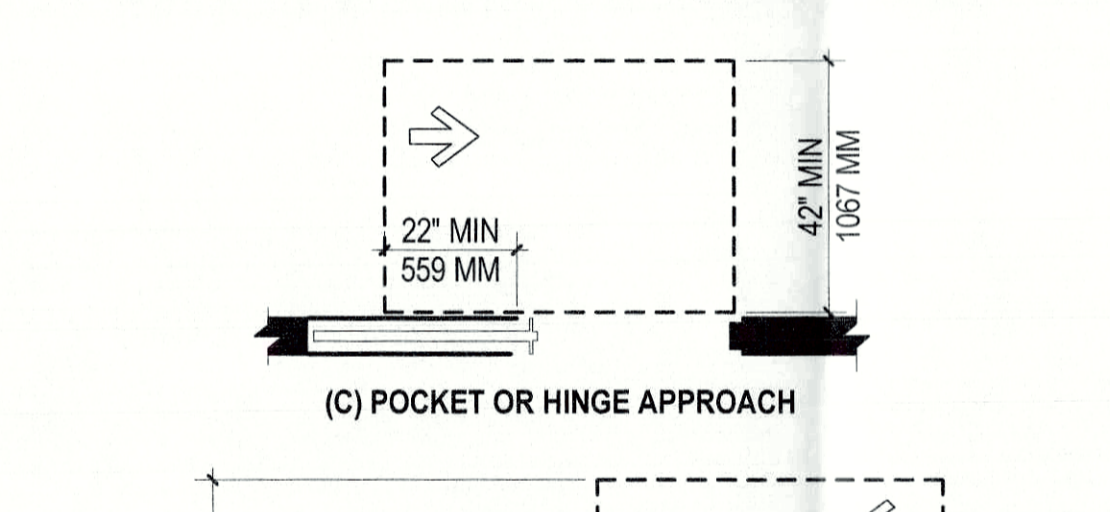
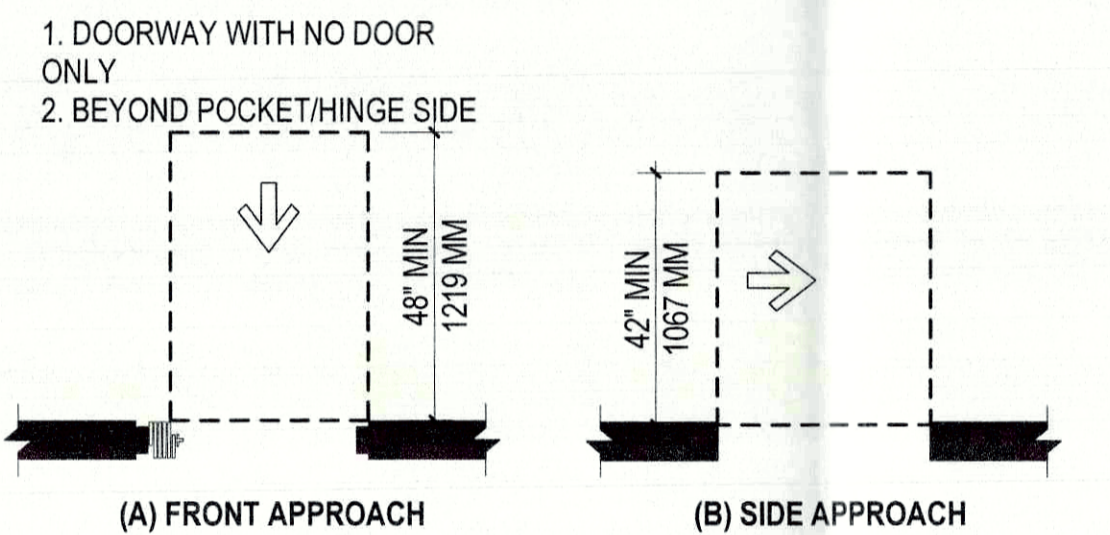
NUMBER OF SEATS	MINIMUM NUMBER OF REQUIRED WHEELCHAIR SPACES
1 to 25	1
26 to 50	2
51 to 100	3
101 to 200	4
201 to 500	5
501 to 1000	6
1001 and over	6, plus 1 for each 100, or fraction thereof, between 501 through 1000 40, plus 1 for each 200, or fraction thereof, over 1000



Scale As indicated



APPROACH DIRECTION	MINIMUM MANEUVERING CLEARANCE	
	PERPENDICULAR TO DOORWAY	PARALLEL TO DOORWAY (BEYOND LATCH TO SIDE UNLESS NOTED)
FROM FRONT	48 INCHES (1219 MM)	0 INCHES (0 MM)
FROM SIDE ¹	42 INCHES (1067 MM)	0 INCHES (0 MM)
FROM POCKET/HINGE SIDE	42 INCHES (1067 MM)	22 INCHES (559 MM) ²
FROM STOP/LATCH SIDE	42 INCHES (1067 MM)	24 INCHES (610 MM)



TYPE OF USE	MINIMUM MANEUVERING CLEARANCE		
	DOOR OR GATE SIDE	PERPENDICULAR TO DOORWAY	PARALLEL TO DOORWAY (BEYOND LATCH TO SIDE UNLESS NOTED)
FROM FRONT	PULL	60 INCHES (1524 MM)	18 INCHES (457 MM) ⁵
FROM FRONT	PUSH	48 INCHES (1219 MM)	0 INCHES (0 MM) ¹
FROM HINGE SIDE	PULL	60 INCHES (1524 MM)	36 INCHES (914 MM)
FROM HINGE SIDE	PUSH	44 INCHES (1118 MM) ²	22 INCHES (559 MM) ³
FROM LATCH SIDE	PULL	60 INCHES (1524 MM)	24 INCHES (610 MM)
FROM LATCH SIDE	PUSH	44 INCHES (1118 MM) ⁴	24 INCHES (610 MM)

- DOORWAY WITH NO DOOR ONLY
- BEYOND POCKET/HINGE SIDE

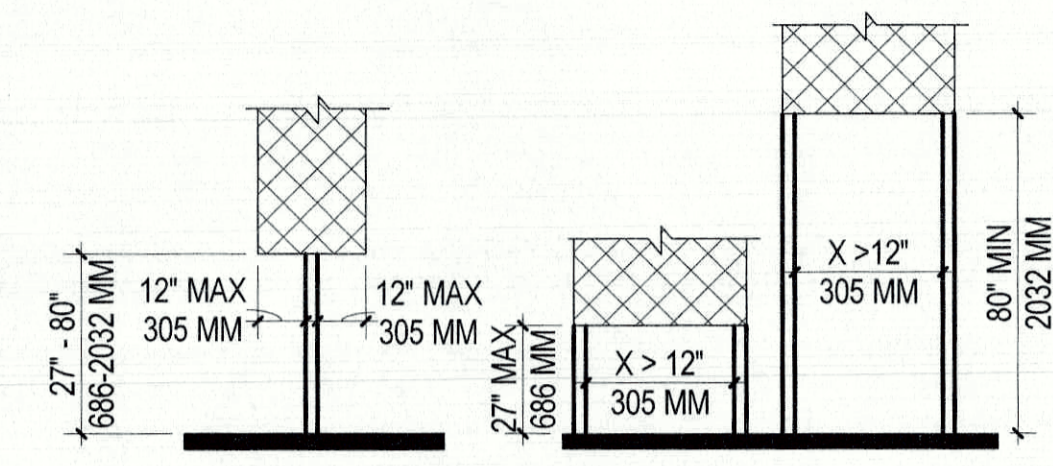
- ADD 12 INCHES (305 MM) IF CLOSER AND LATCH ARE PROVIDED
- ADD 4\" (102 MM) IF CLOSER AND LATCH ARE PROVIDED
- BEYOND HINGE SIDE
- ADD 4 INCHES (102 MM) IF CLOSER IS PROVIDED
- ADD 6 INCHES (152 MM) AT EXTERIOR SIDE OF EXTERIOR DOORS

- 11B-404.2.4.1 MANEUVERING CLEARANCES AT MANUAL SWINGING DOORS AND GATES TABLE 1 NTS

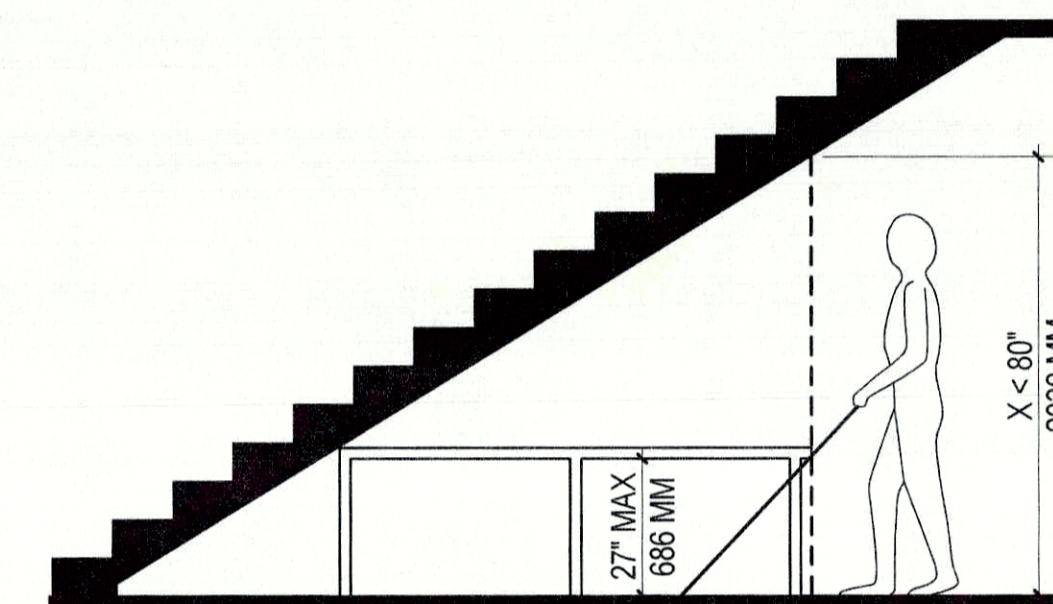
- 11B-404.2.4.1 MANEUVERING CLEARANCES AT MANUAL SWINGING DOORS AND GATES TABLE 1 NTS

- 11B-404.2.4.1 MANEUVERING CLEARANCES AT MANUAL SWINGING DOORS AND GATES TABLE 1 NTS

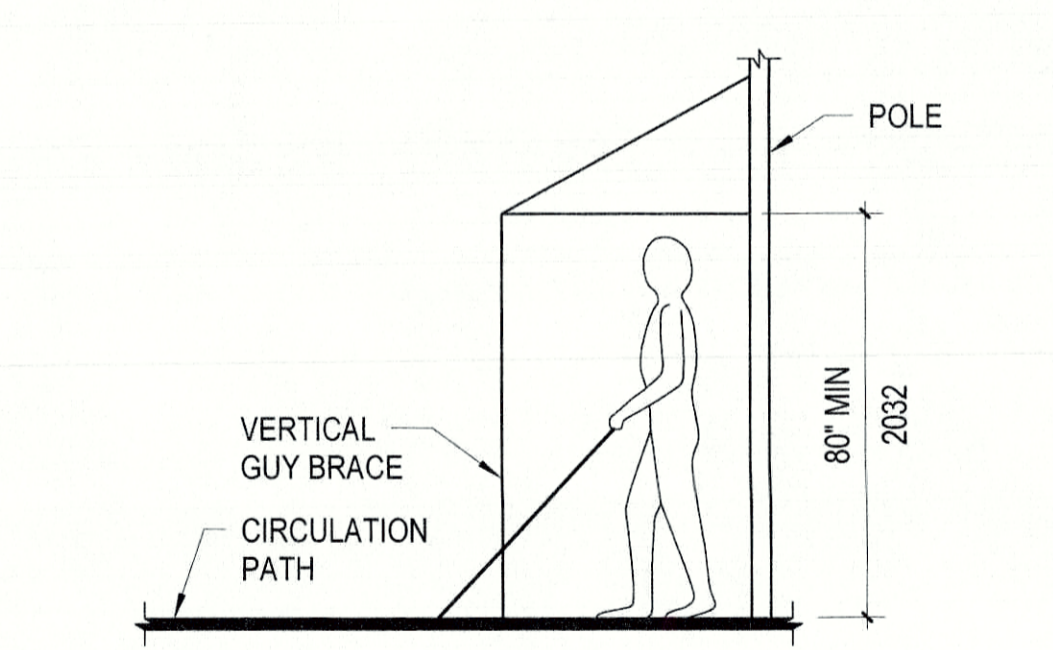
- 11B-404.2.4.1 MANEUVERING CLEARANCES AT MANUAL SWINGING DOORS AND GATES TABLE 1 NTS



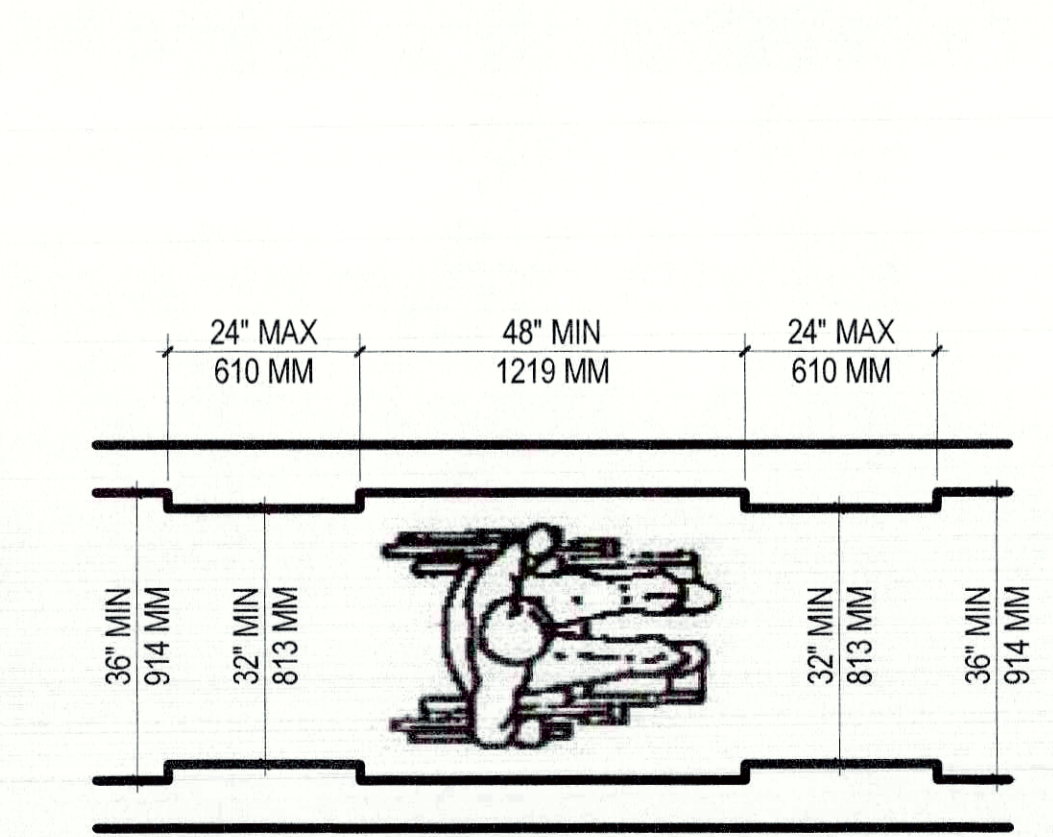
11B-307.3 POST-MOUNTED PROTRUDING OBJECTS¹ NTS



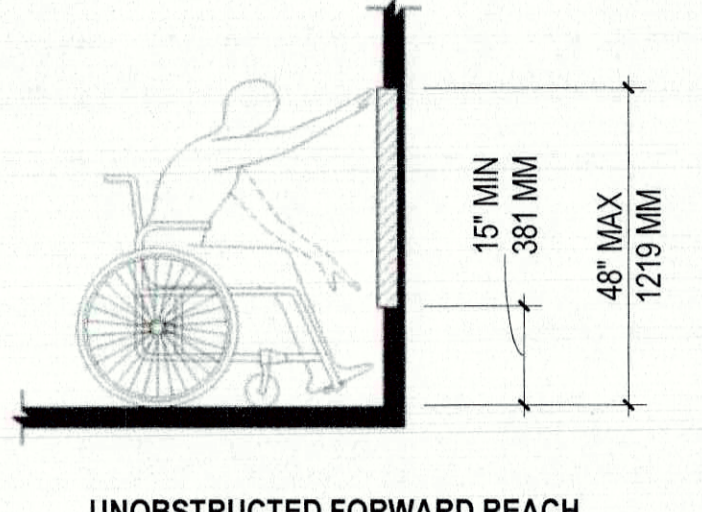
11B-307.4 VERTICAL CLEARANCE¹ NTS



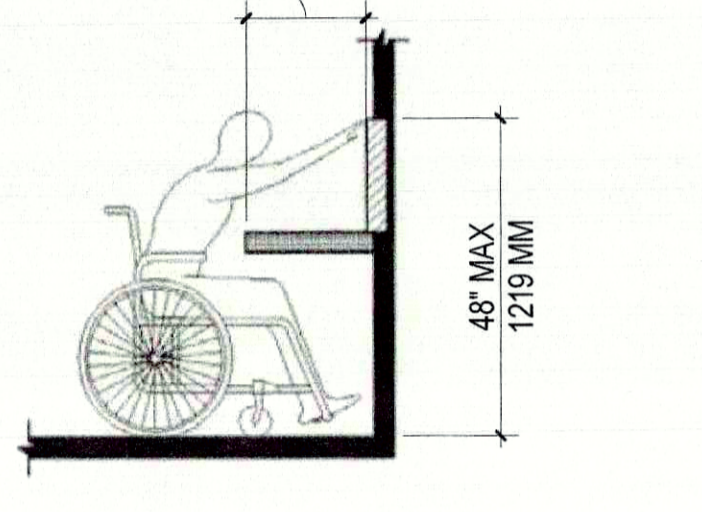
11B-307.4.1 GUY BRACES¹ 1:35



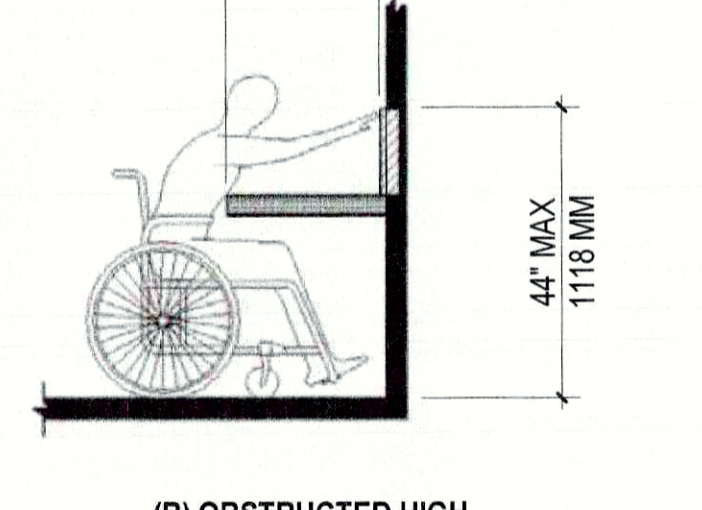
11B-403.5.1 CLEAR WIDTH OF AN ACCESSIBLE ROUTE¹ NTS



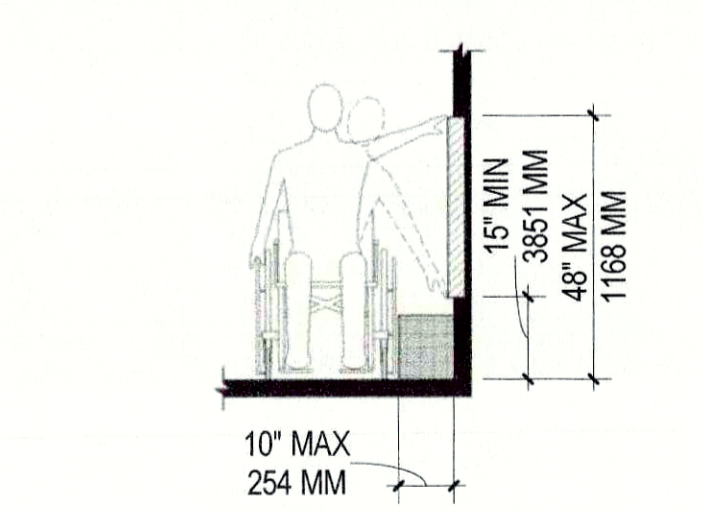
UNOBSTRUCTED FORWARD REACH



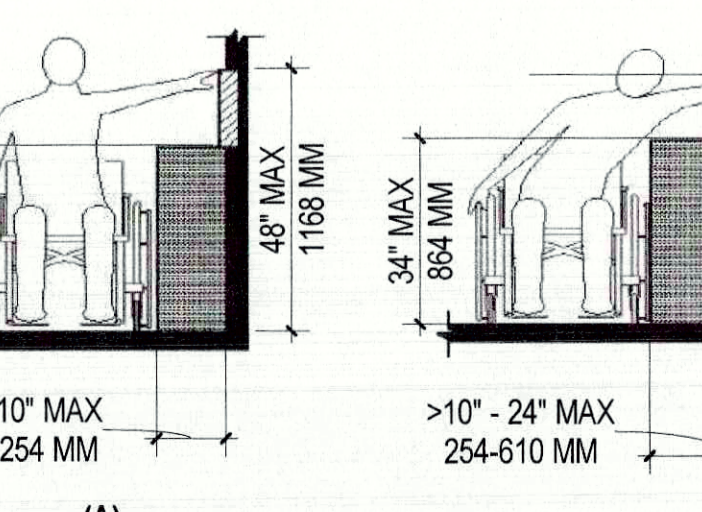
(A) OBSTRUCTED HIGH FORWARD REACH



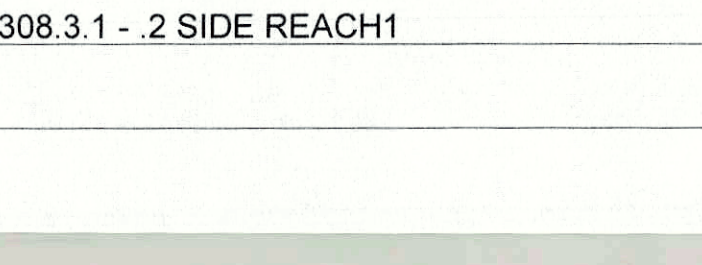
(B) OBSTRUCTED HIGH FORWARD REACH



UNOBSTRUCTED SIDE REACH



(A) OBSTRUCTED SIDE REACH



(B) OBSTRUCTED SIDE REACH

No.	Description	Date
1	PLAN CHECK & HEALTH SUBMISSION	9/29/2025

ARCHITECT'S STAMPING AT TIME OF APPROVAL

STAMP

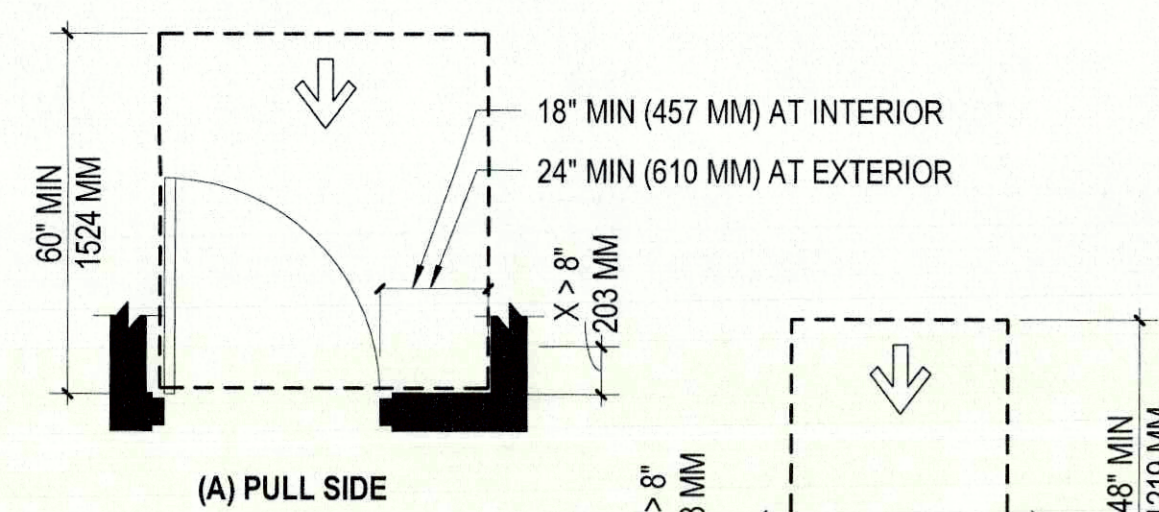
COVER SHEET

OLD TOWN MARKET

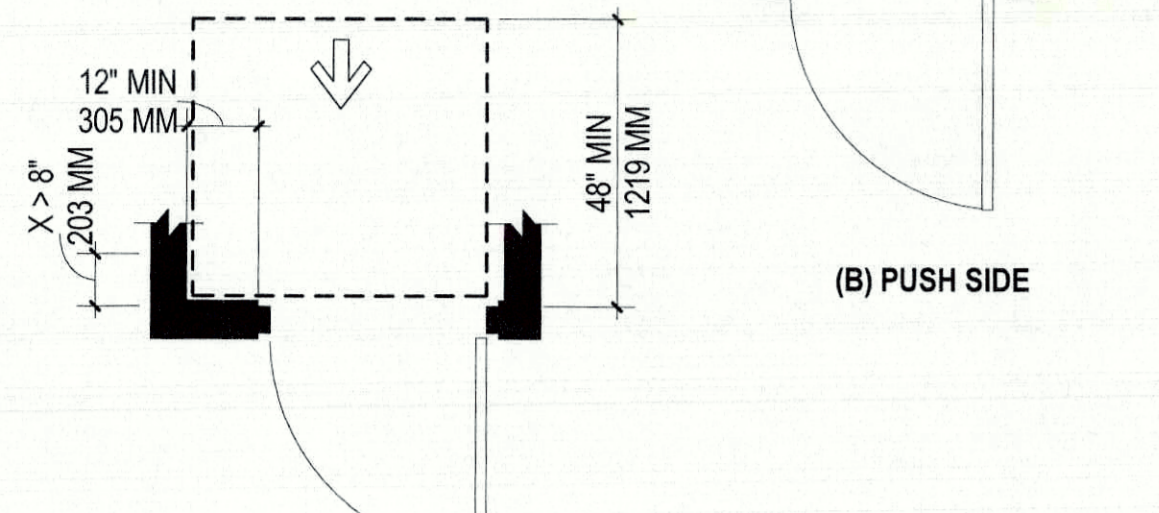
Project #	240321
Date	05/09/25
Drawn By	Author
Checked By	Checker

G-007
ACCESSIBILITY NOTES

Scale As indicated

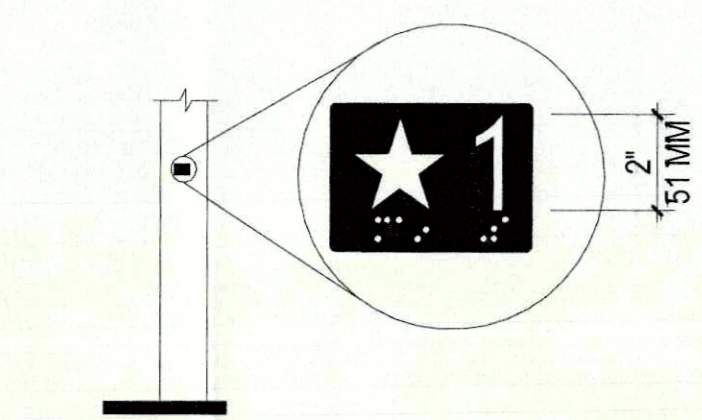


(A) PULL SIDE

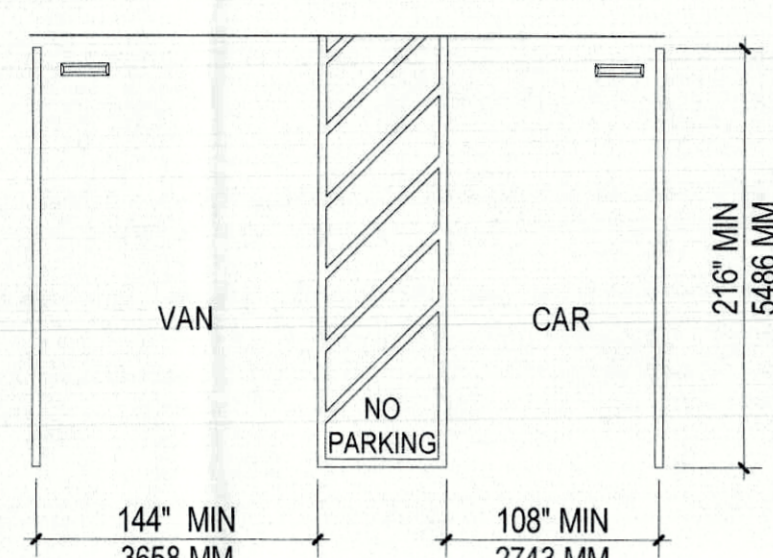


(B) PUSH SIDE

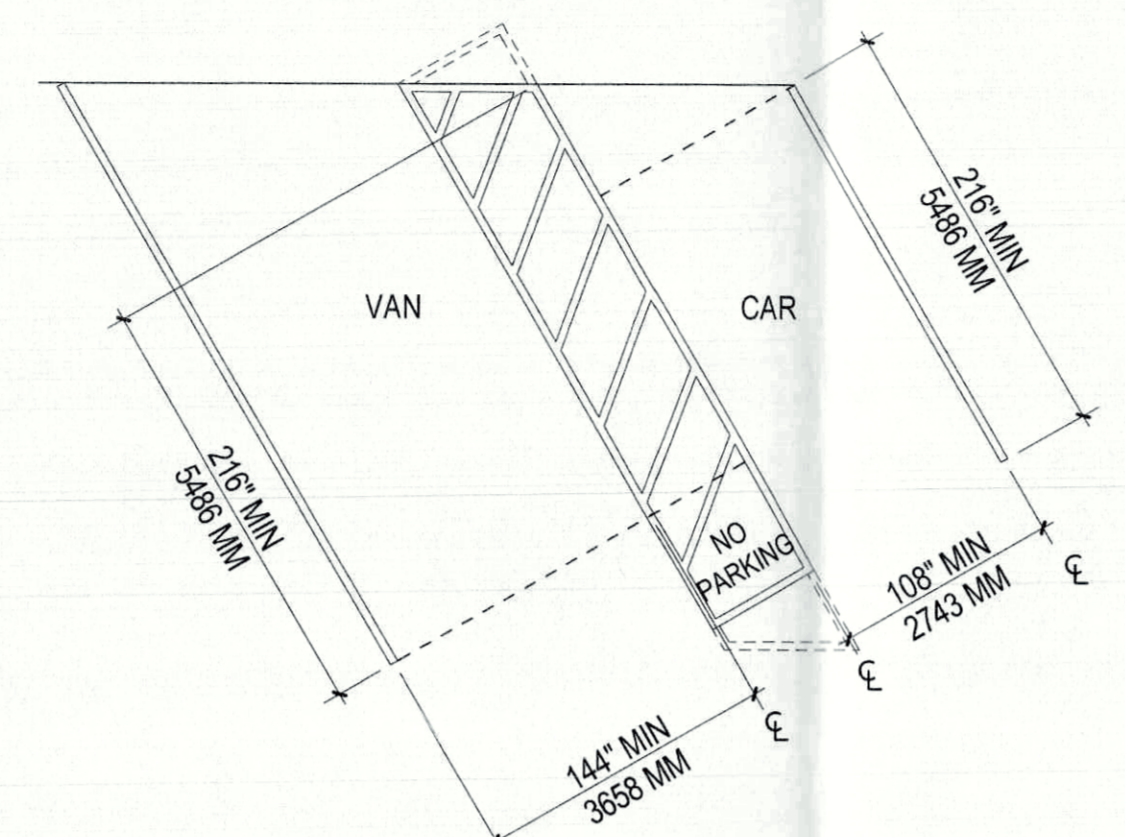
(C) PUSH SIDE, DOOR PROVIDED BOTH CLOSER AND LATCH



11B-407.2.3.1 - FLOOR DESIGNATIONS ON JAMBS OF ELEVATOR HOISTWAY ENTRANCE¹ NTS



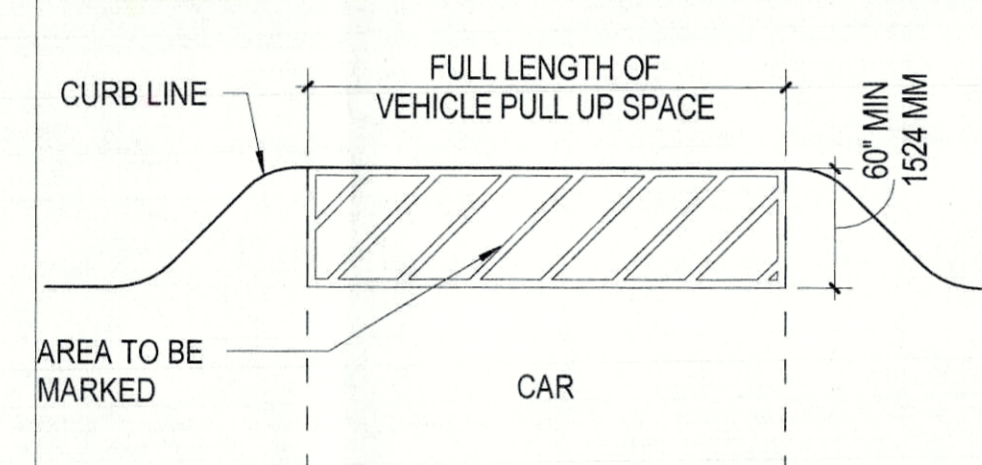
(A) PERPENDICULAR PARKING



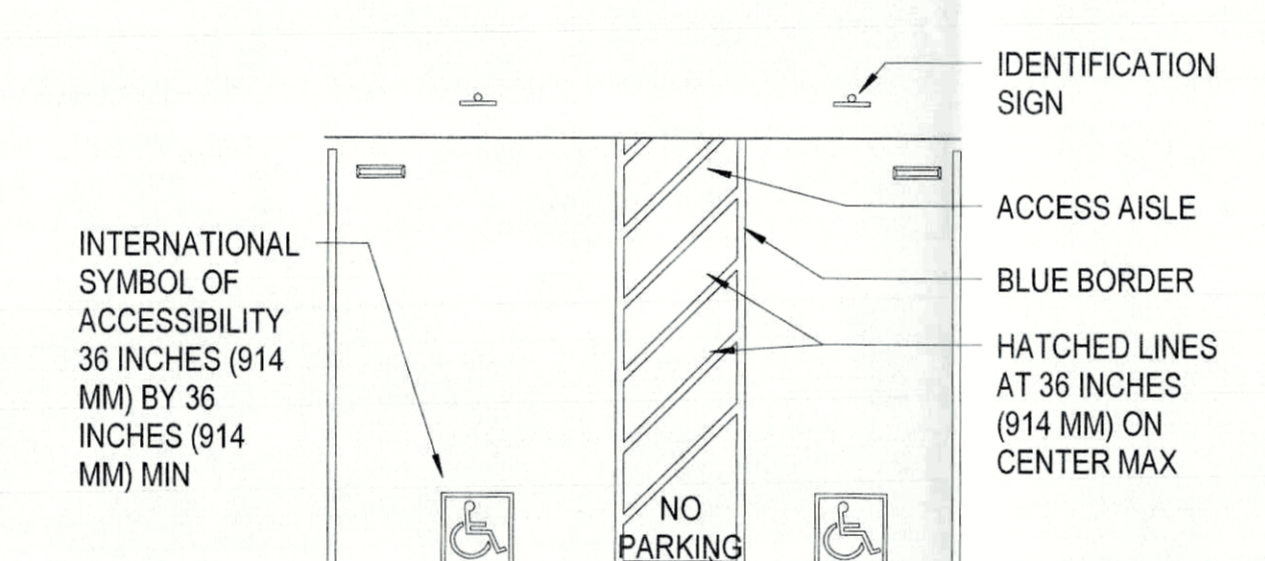
(B) ANGLED PARKING

11B-502.2 VEHICLE PARKING SPACES¹ NTS

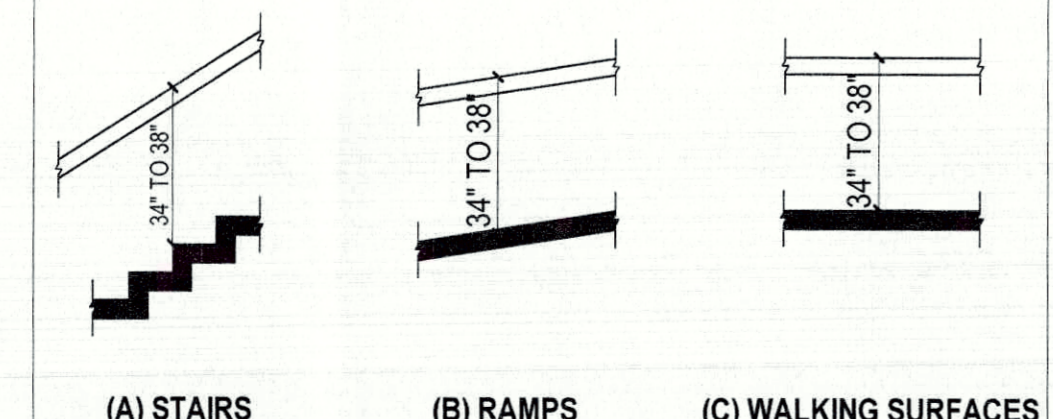
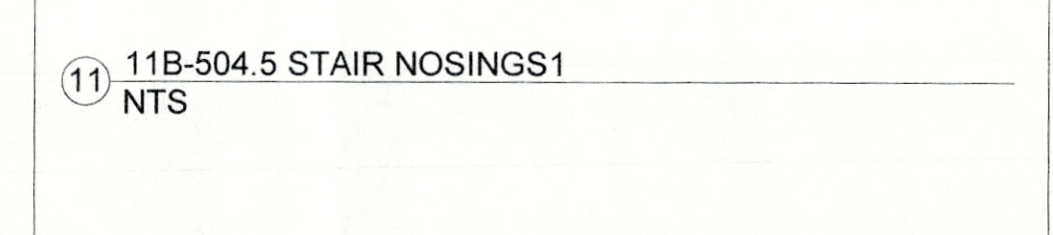
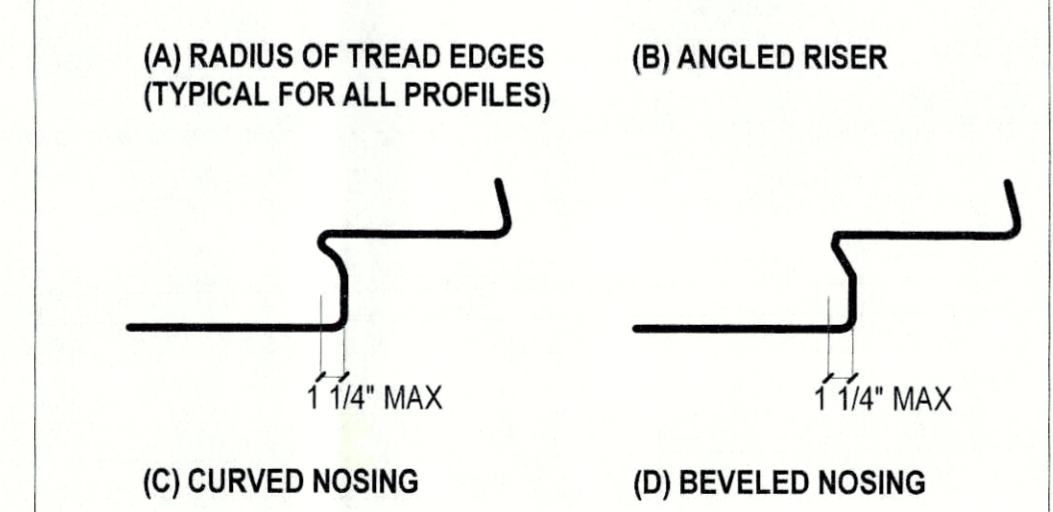
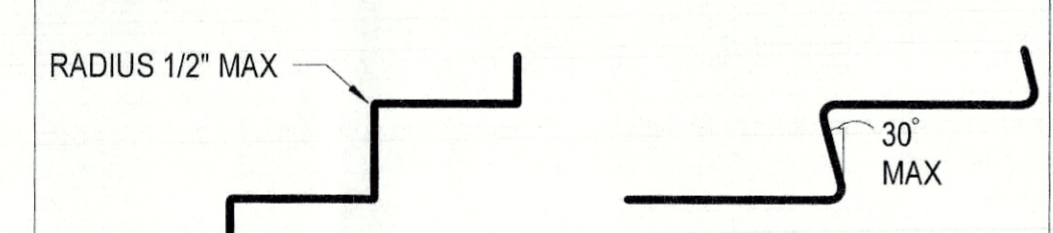
11B-502.2 VEHICLE PARKING SPACES (CONT)¹ NTS



11B-503.3 PASSENGER DROP-OFF AND LOADING ZONE ACCESS AISLE¹ NTS

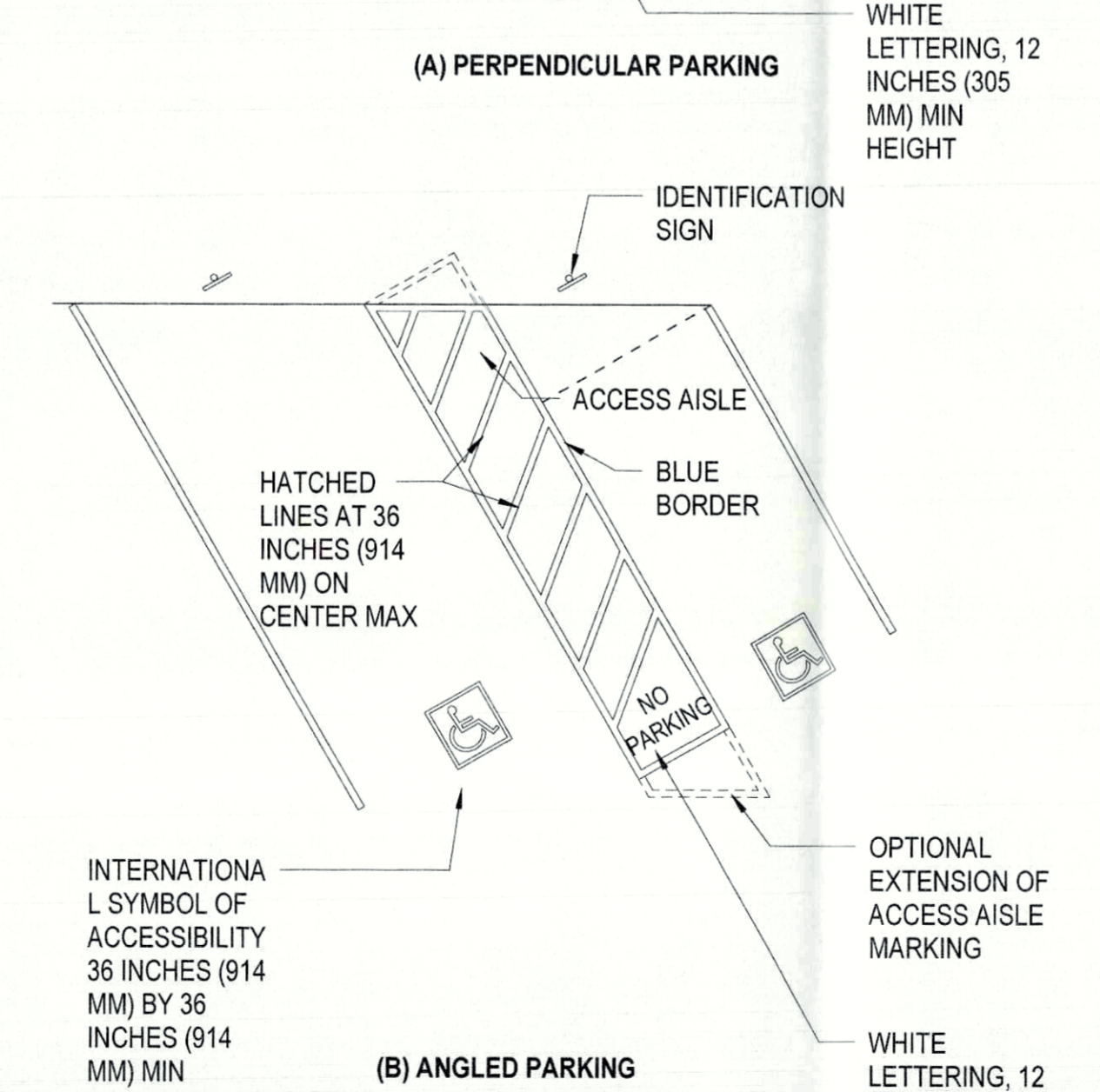


11B-502.3 PARKING SPACE ACCESS AISLE¹ NTS

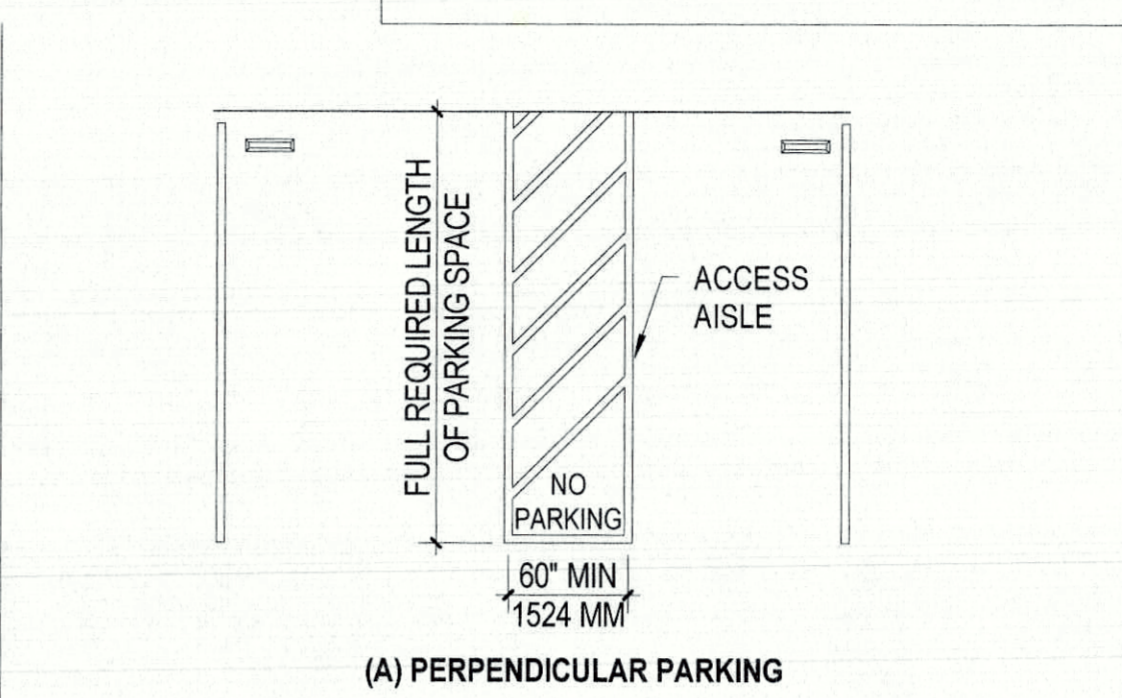


11B-504.5 STAIR NOSINGS¹ NTS

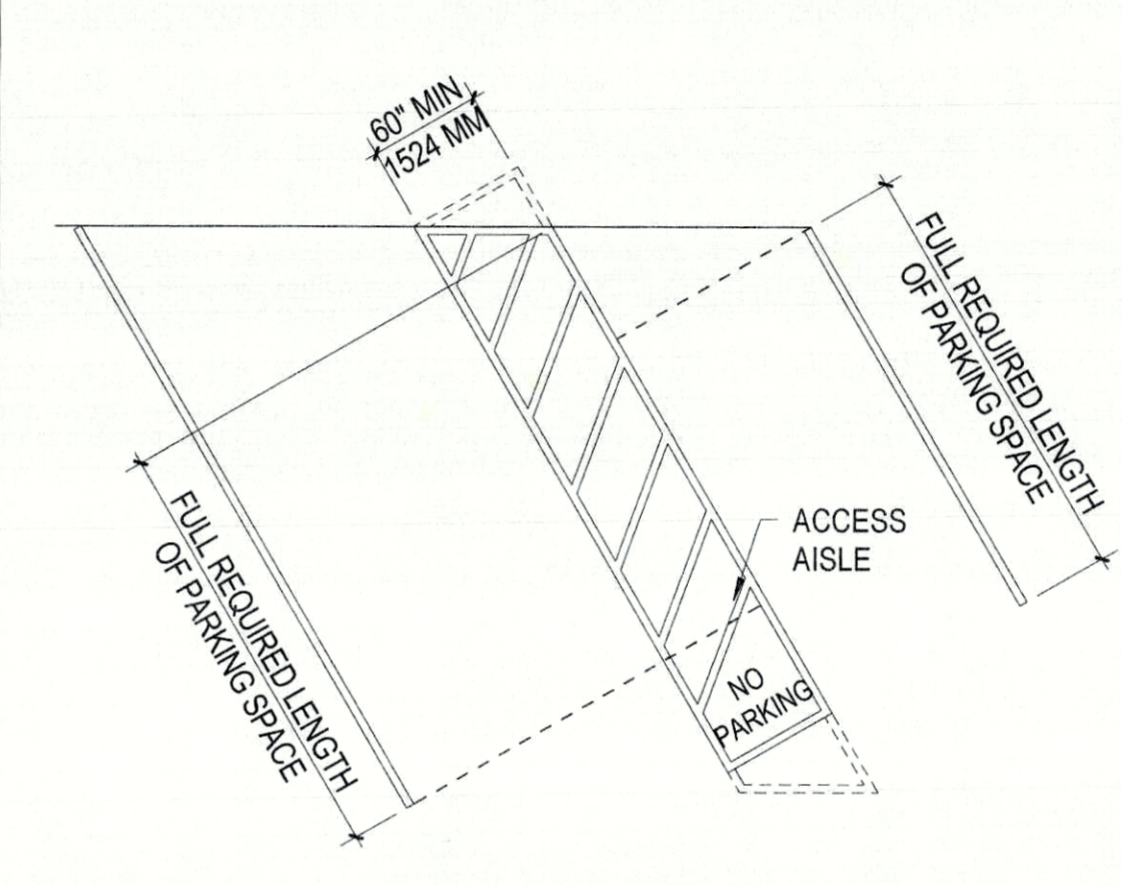
11B-505.4 HANDRAIL HEIGHT¹ NTS



11B-502.3 ANGLED AND PERPENDICULAR PARKING IDENTIFICATION¹ NTS

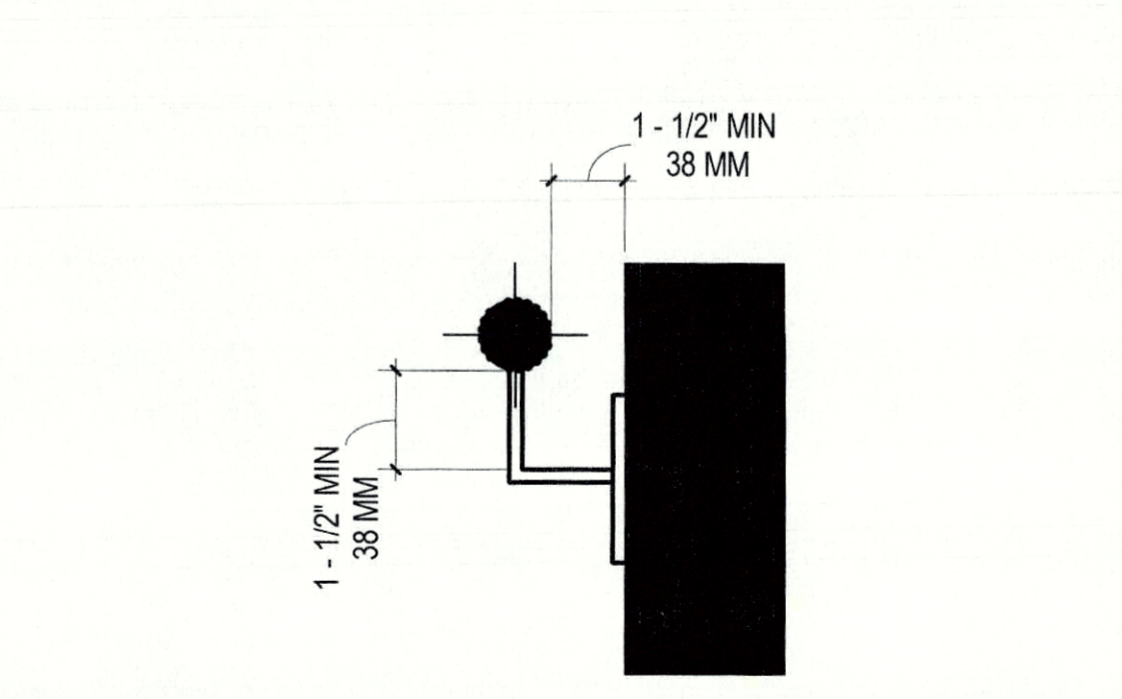


(A) PERPENDICULAR PARKING

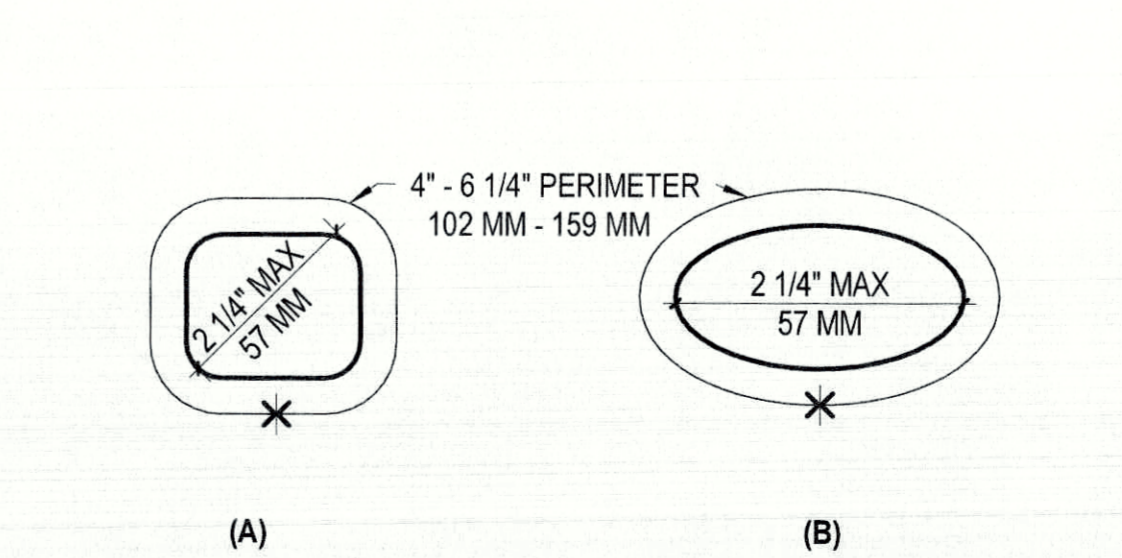


(B) ANGLED PARKING

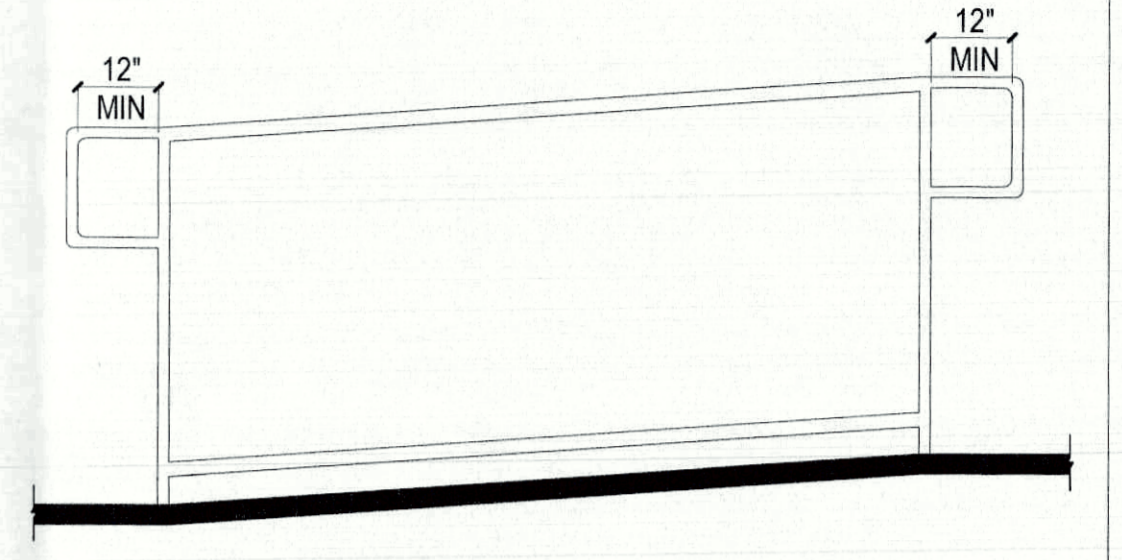
11B-502.3 PARKING SPACE ACCESS AISLE¹ NTS



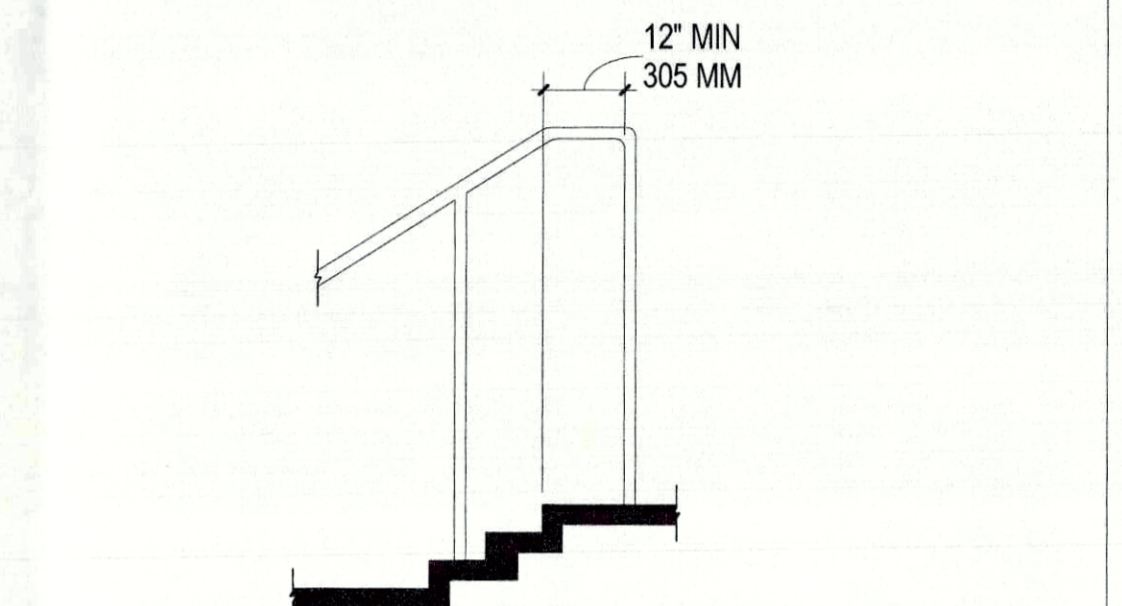
11B-505.5-505.6 HANDRAIL CLEARANCE AND HORIZONTAL PROJECTIONS BELOW GRIPPING SURFACE¹ NTS



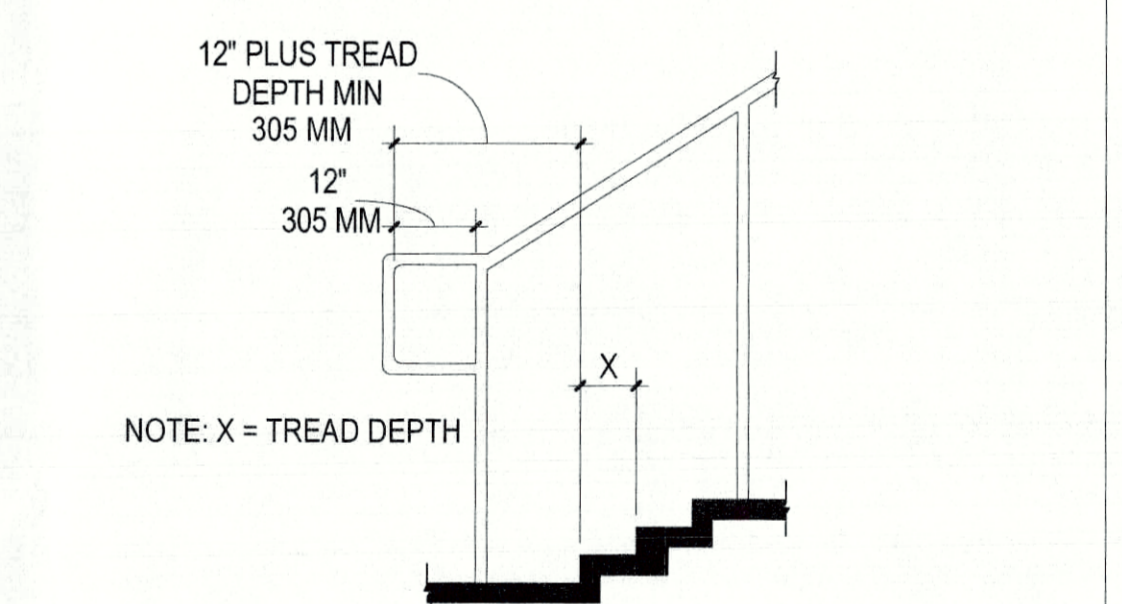
11B-505.7.2 HANDRAIL NON-CIRCULAR CROSS SECTION¹ NTS



11B-505.10.1 TOP AND BOTTOM HANDRAIL EXTENSIONS AT RAMPS

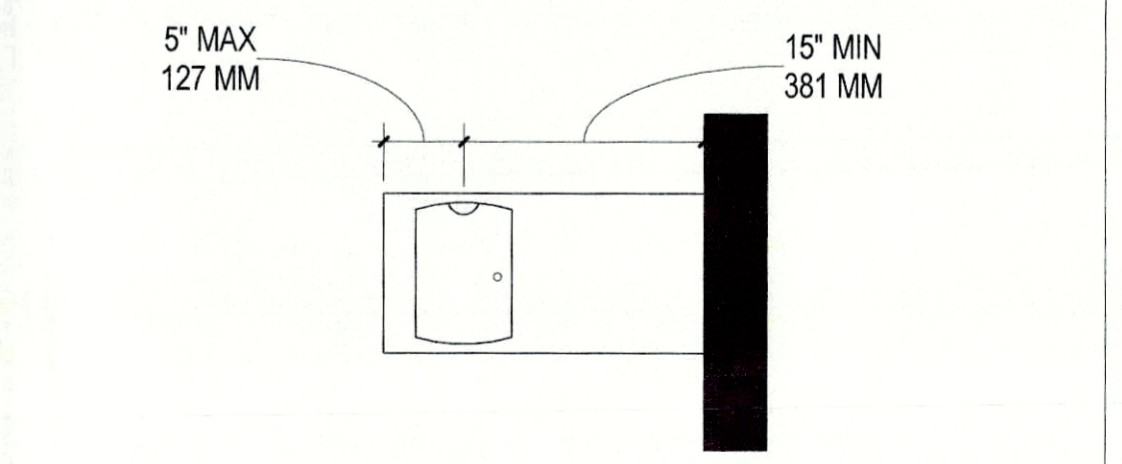


11B-505.10.2 TOP HANDRAIL EXTENSION AT STAIRS

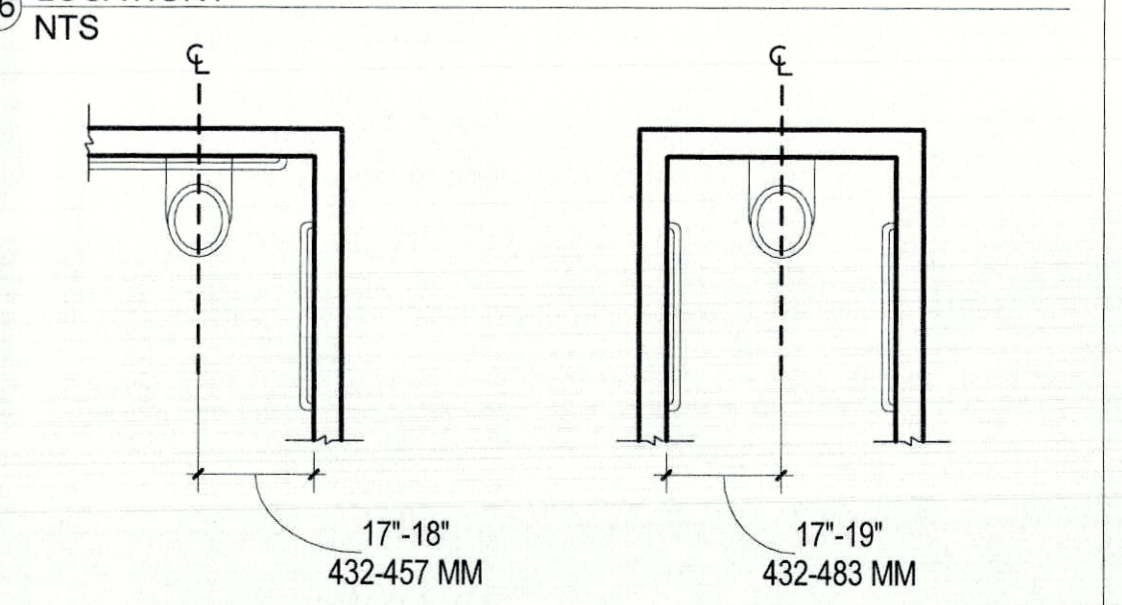


11B-505.10.3 BOTTOM HANDRAIL EXTENSION AT STAIRS

11B-505.10.1 TOP AND BOTTOM HANDRAIL EXTENSION AT RAMPS¹ NTS

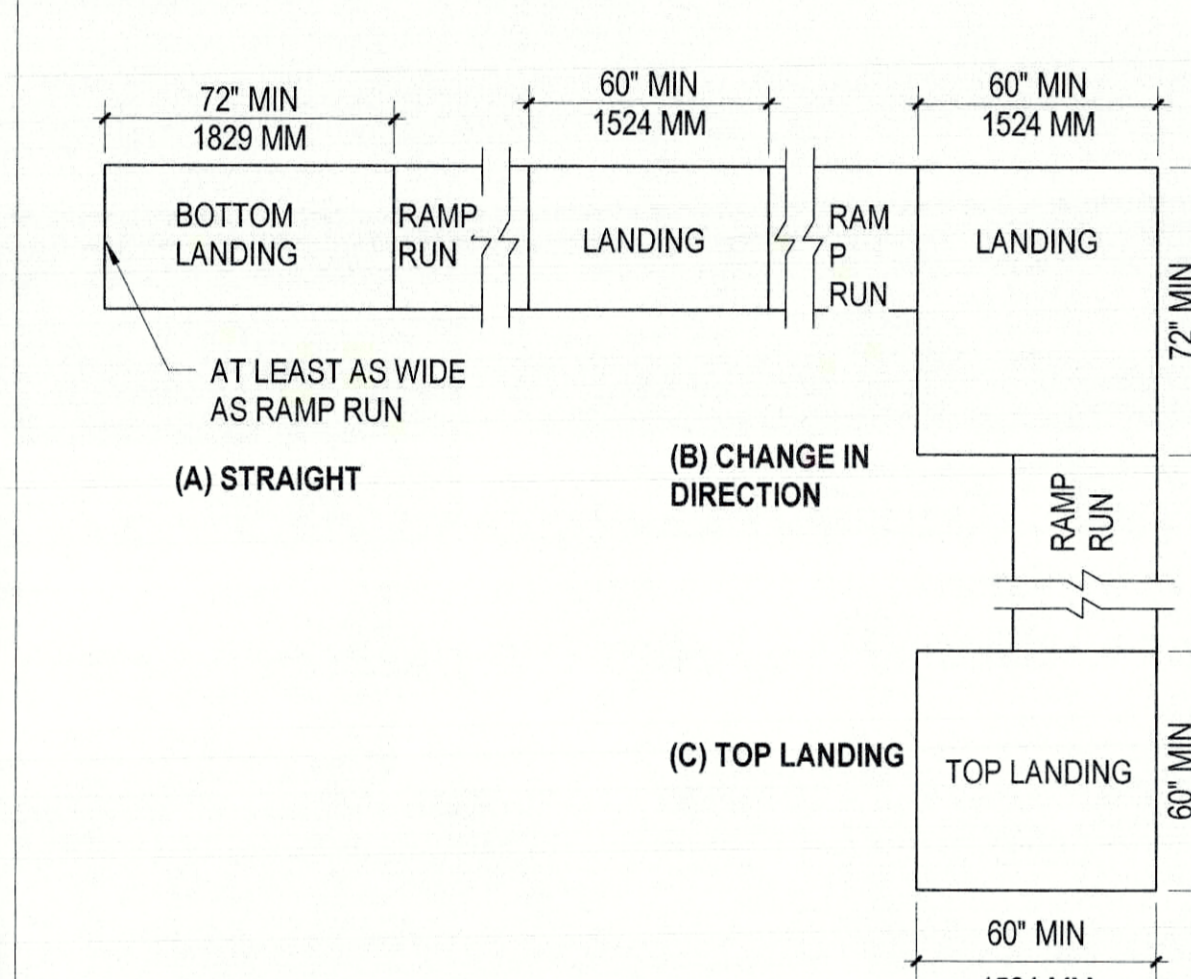


11B-602.5 DRINKING FOUNTAIN SPOUT LOCATION¹ NTS

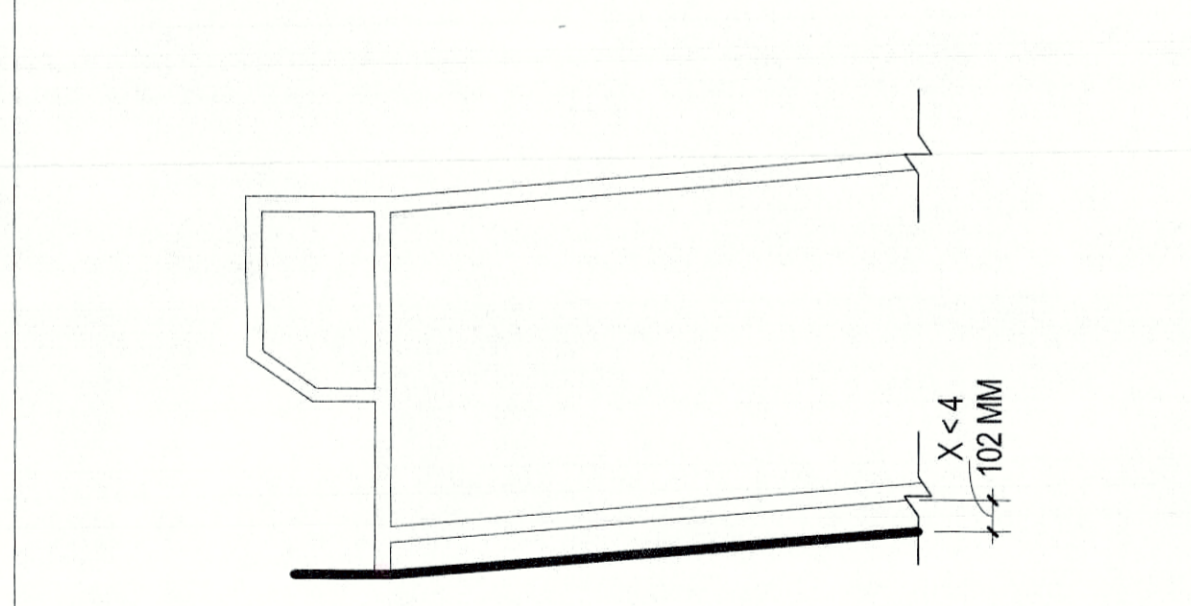


11B-604.2 WATER CLOSET LOCATION NTS

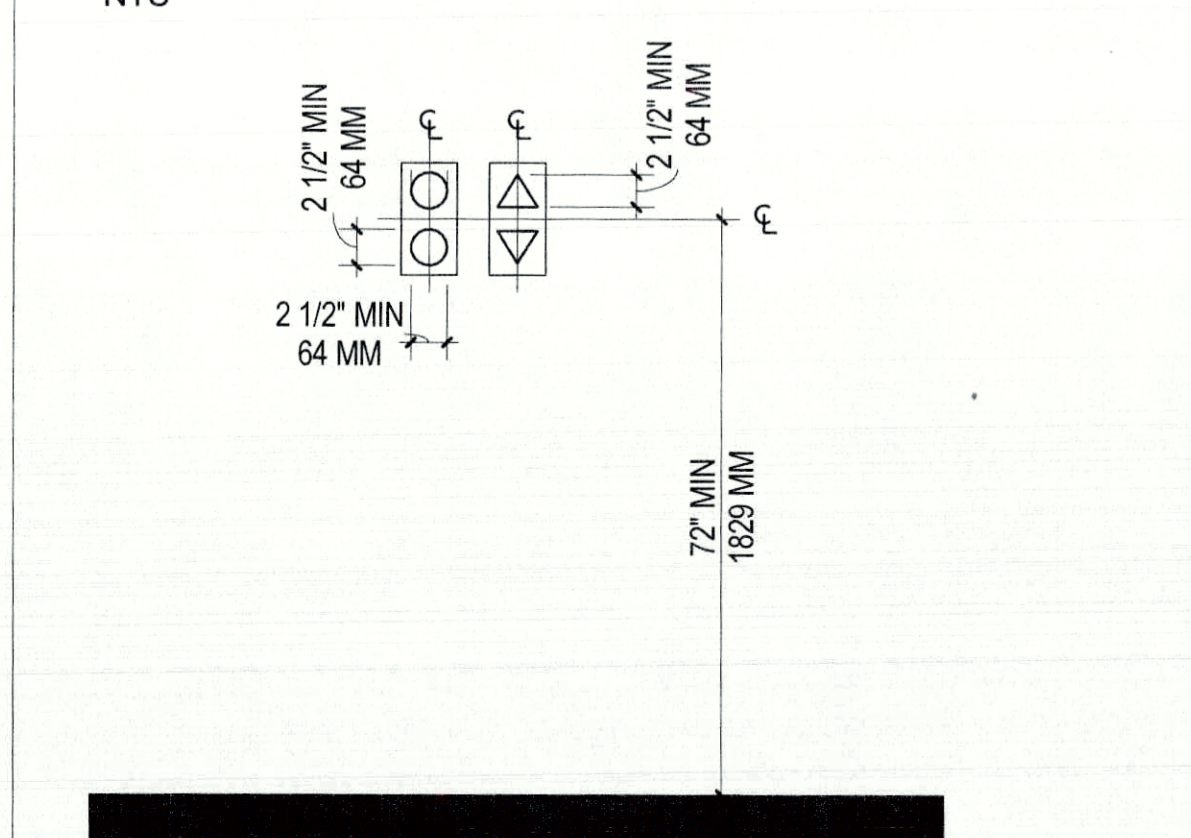
11B-404.2.4.3 MANEUVERING CLEARANCES AT RECESSED DOORS AND GATES¹ NTS



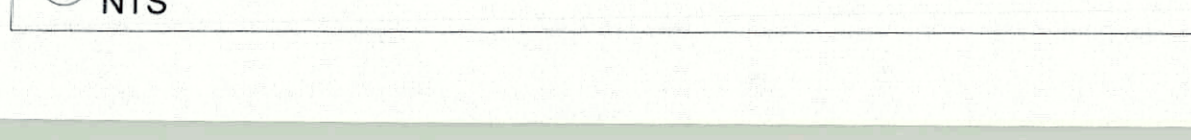
11B-405.7 RAMP LANDINGS¹ NTS



11B-405.9.2 CURB OR BARRIER EDGE PROTECTION¹ NTS



11B-407.2.2.2 VISIBLE HALL SIGNALS¹ NTS



No.	Description	Date
1	PLAN CHECK & HEALTH SUBMISSION	9/29/2025

ARCHITECT'S STAMPING AT TIME OF APPROVAL

STAMP

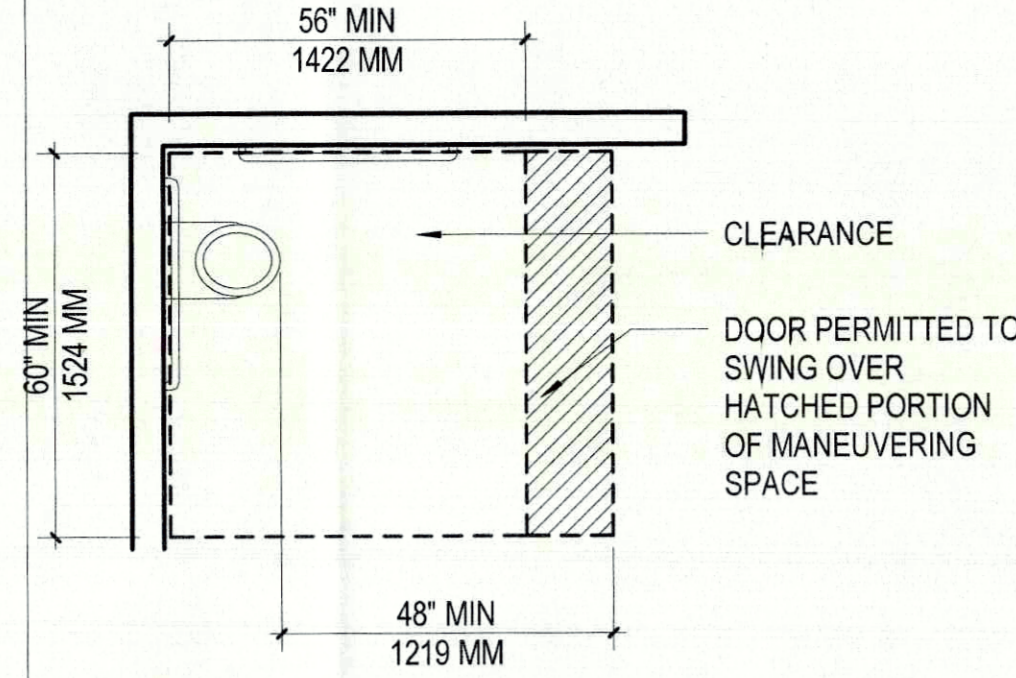
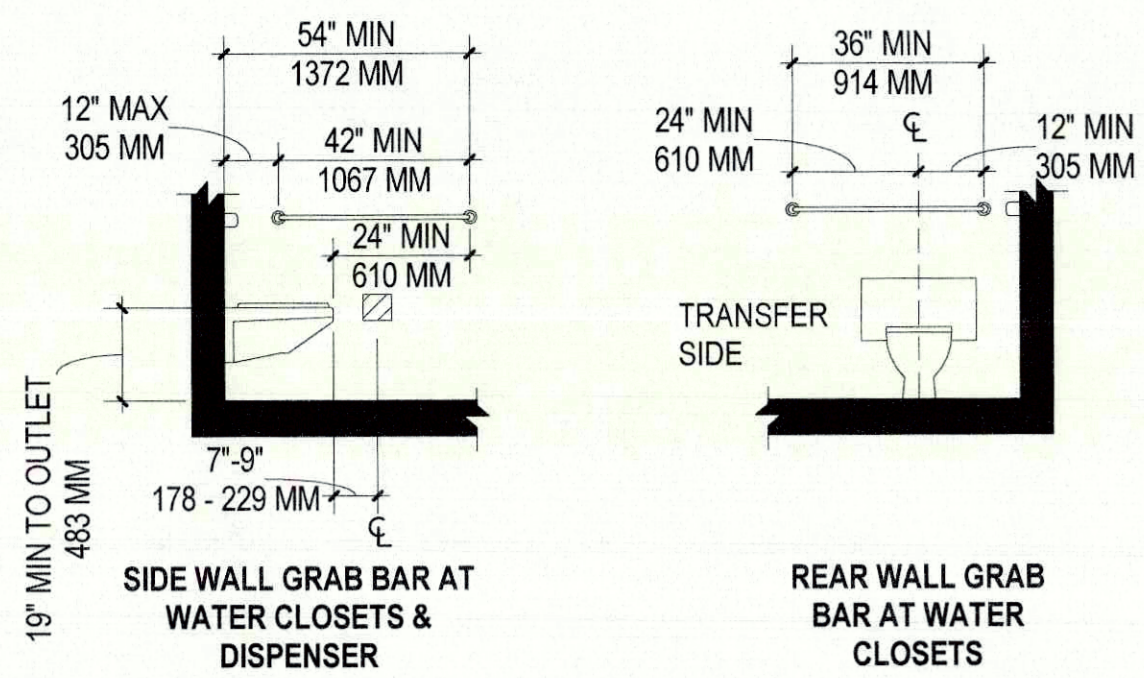
COVER SHEET

OLD TOWN MARKET

Project #	240321
Date	05/09/25
Drawn By	Author
Checked By	Checker

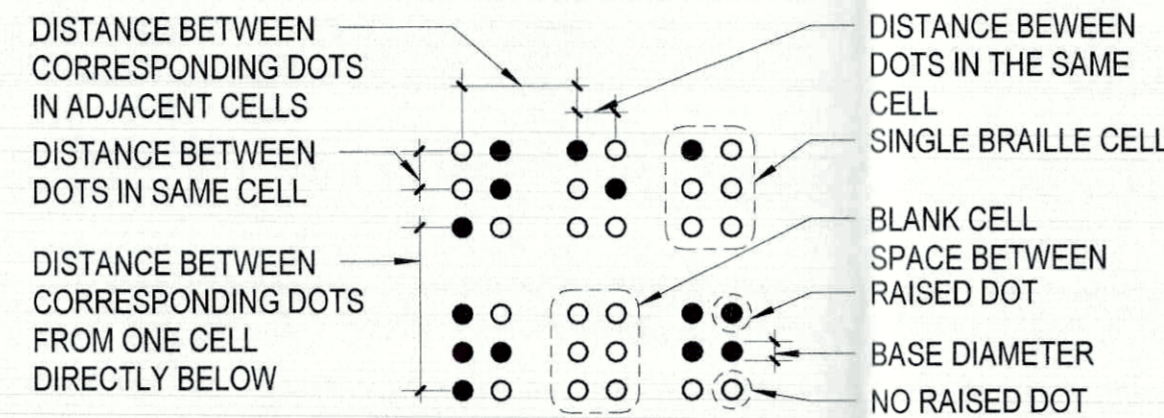
G-008
ACCESSIBILITY NOTES

Scale As indicated



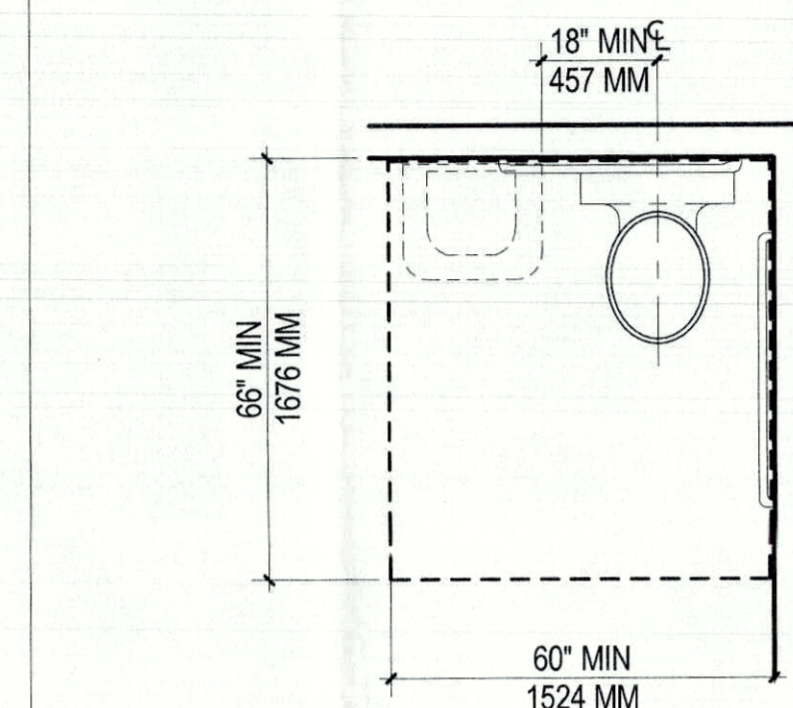
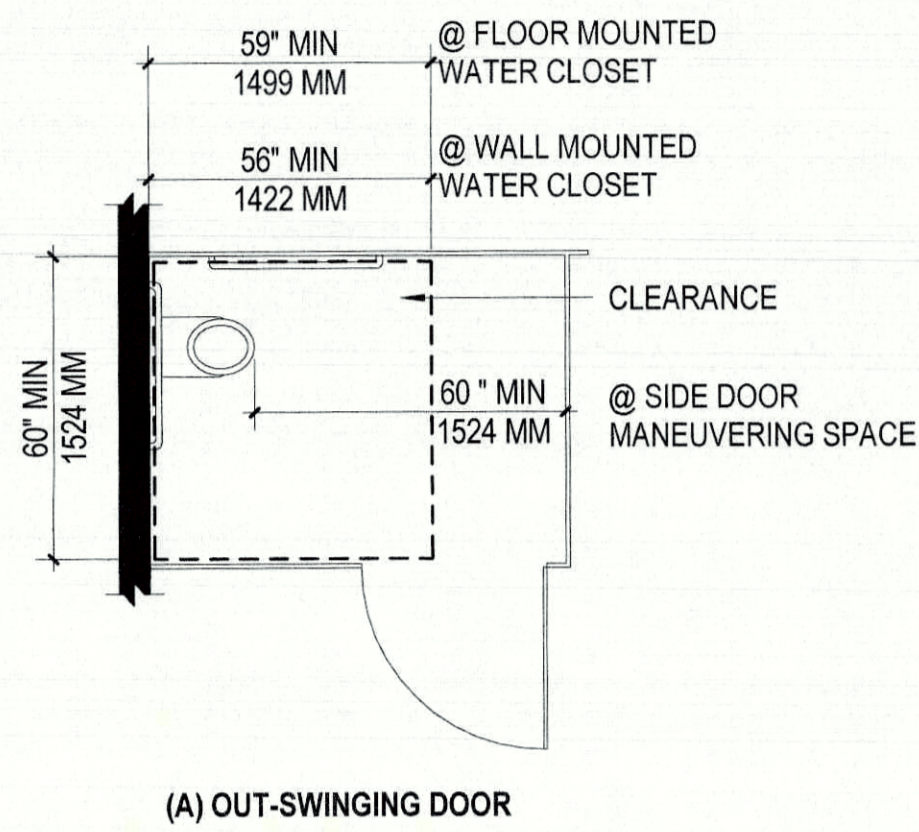
11B-604.5.1 - 2 & 604.7 GRAB BARS AND DISPENSERS¹
NTS

11B-604.3.1 SIZE OF CLEARANCE AT W.C.
NTS

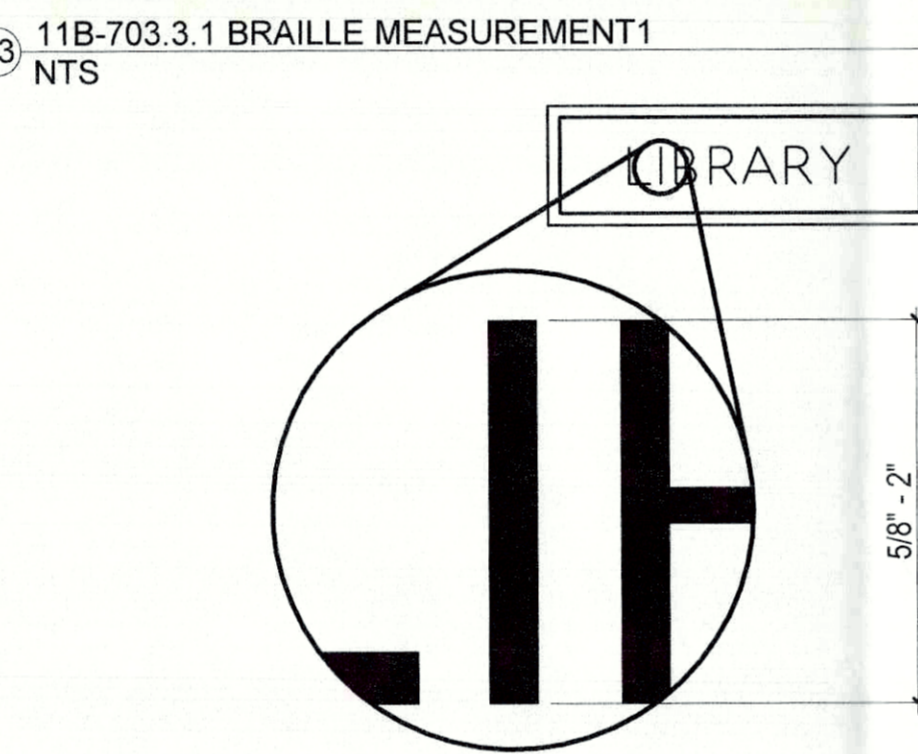


MEASUREMENT RANGE	MIN AND MAX IN INCHES
DOT BASE DIAMETER	0.059 (1.5 MM) TO 0.063 (1.6 MM)
DISTANCE BETWEEN TWO DOTS IN THE SAME CELL	0.100 (2.5 MM)
DISTANCE BETWEEN CORRESPONDING DOTS IN ADJACENT CELLS	0.300 (7.6 MM)
DOT HEIGHT	0.025 (0.6 MM) TO 0.037 (.9 MM)
DISTANCE BETWEEN CORRESPONDING DOTS FROM ONE CELL DIRECTLY BELOW MEASURED CENTER TO CENTER	0.395 (10 MM) TO 0.400 (10.2 MM)

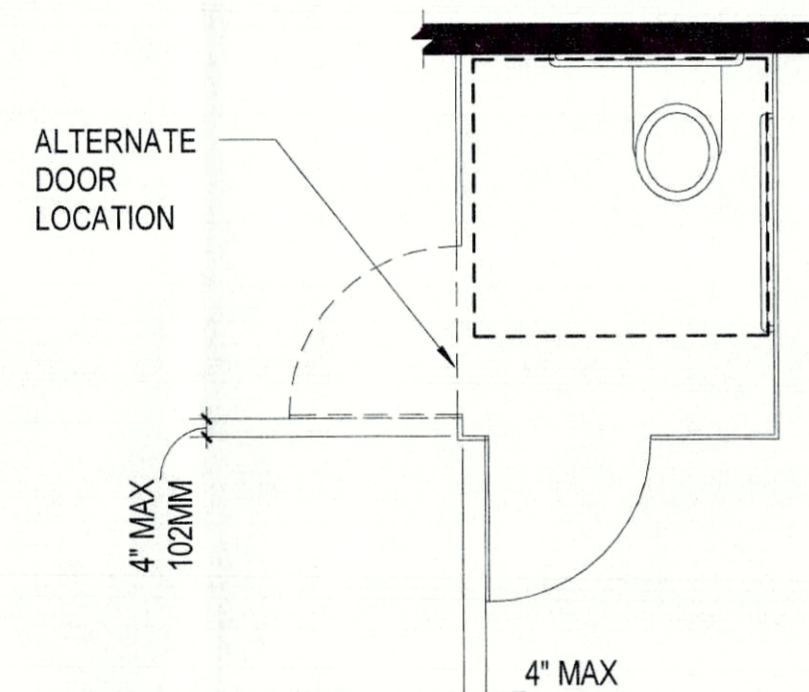
11B-703.3.1 BRAILLE MEASUREMENT¹
NTS



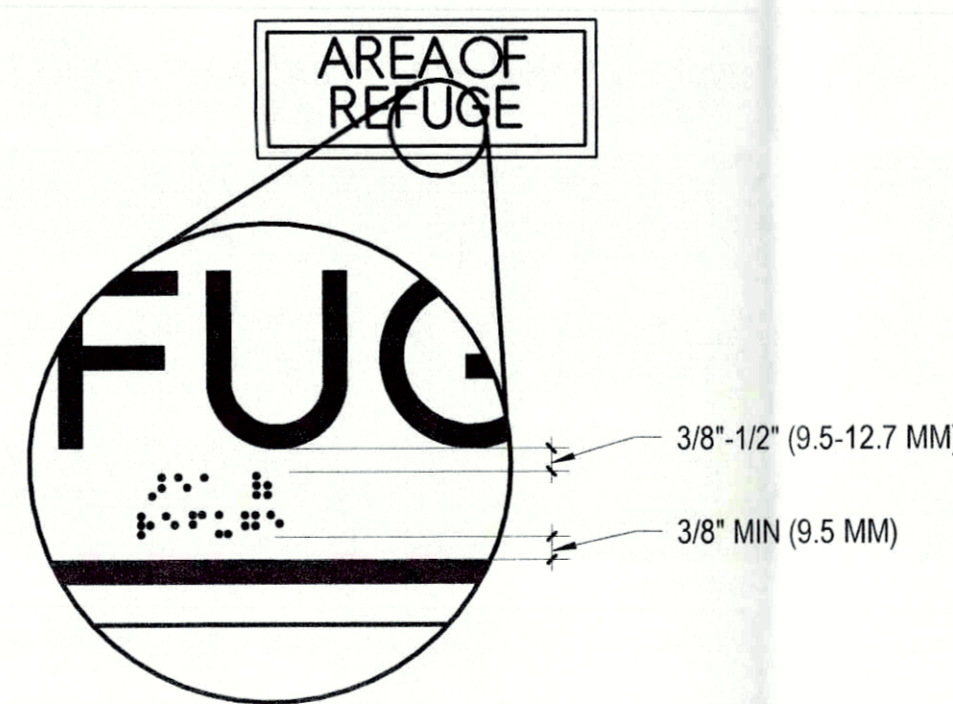
11B-604.3.2 (EXCEPTION) OVERLAP OF WATER CLOSET CLEARANCE IN RESIDENTIAL DWELLING UNITS¹
NTS



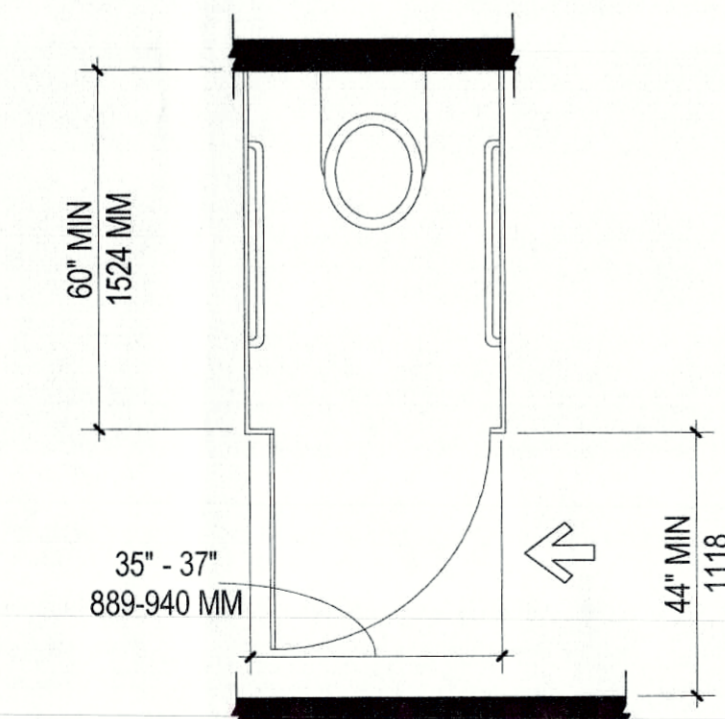
11B-703.2.5 HEIGHT OF RAISED CHARACTERS¹
NTS



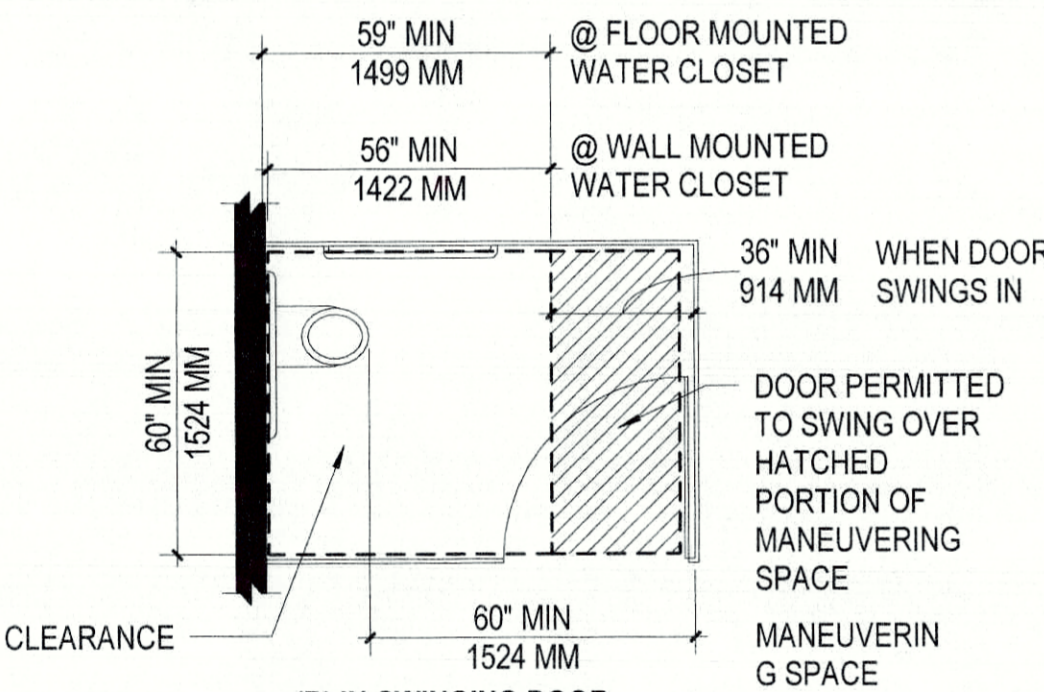
11B-604.8.1.2 WHEELCHAIR ACCESSIBLE TOILET COMPARTMENT DOORS¹
NTS



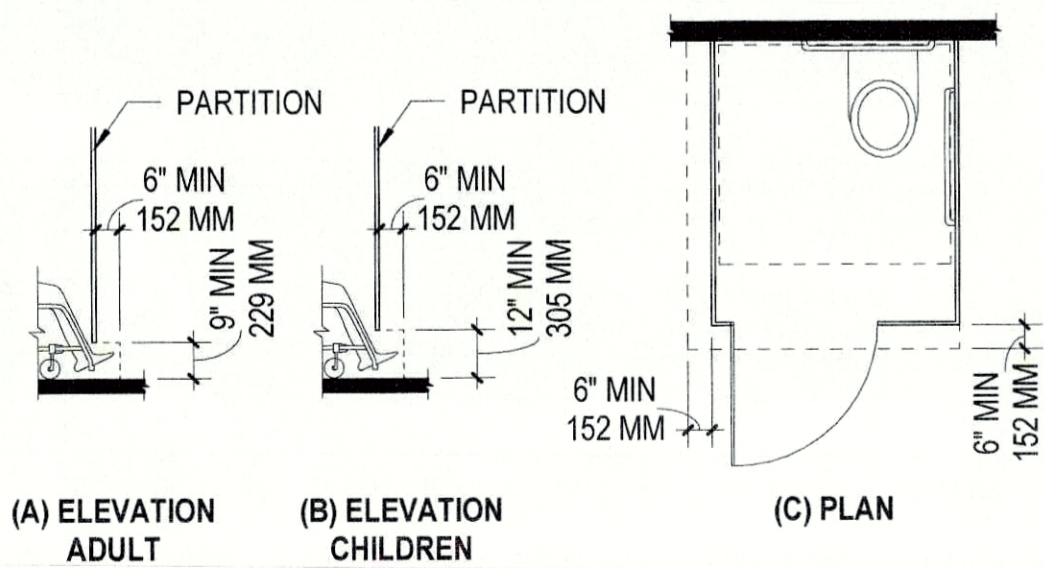
11B-703.3.2 POSITION OF BRAILLE¹
NTS



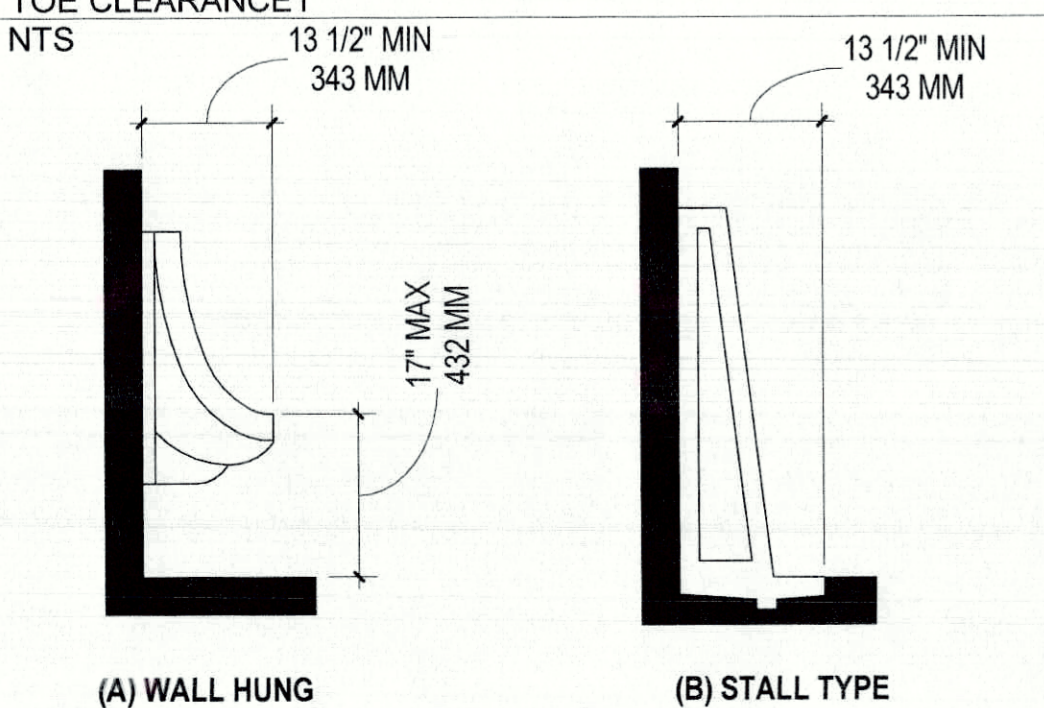
11B-604.8.2 AMBULATORY ACCESSIBLE TOILET COMPARTMENT¹
NTS



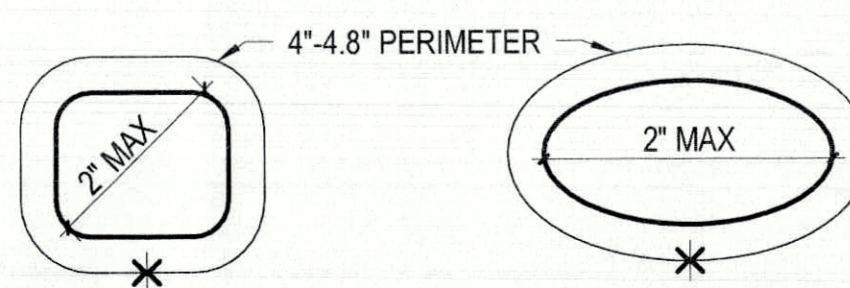
11B-604.8.1.1.2 MANEUVERING SPACE WITH SIDE-OPENING DOOR¹
NTS



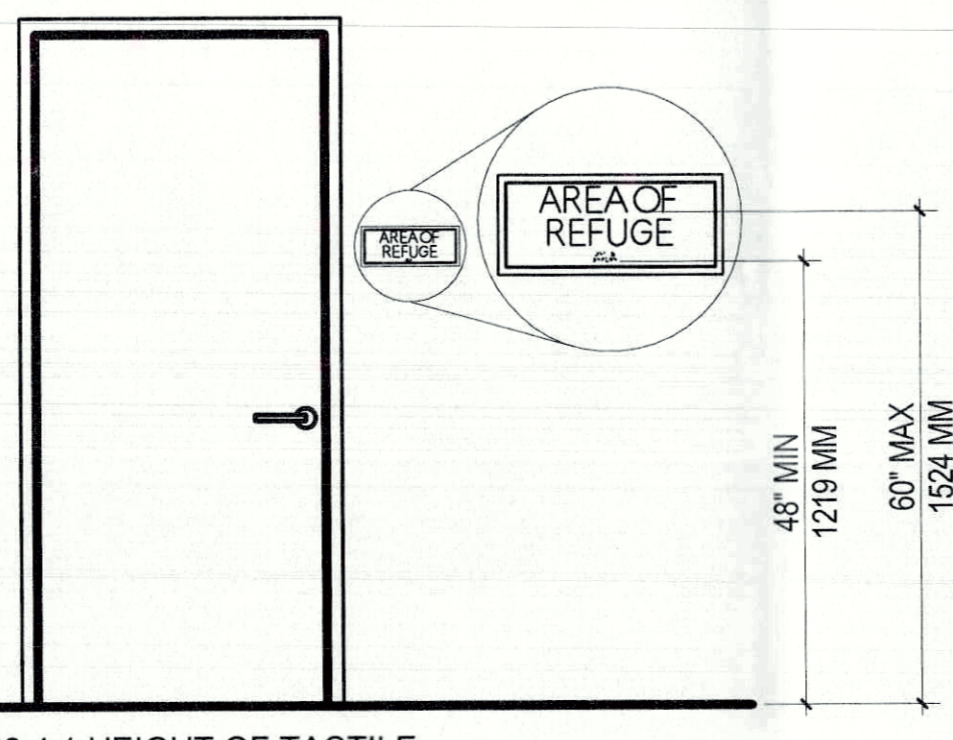
11B-604.8.1.4 WHEELCHAIR ACCESSIBLE TOILET COMPARTMENT TOE CLEARANCE¹
NTS



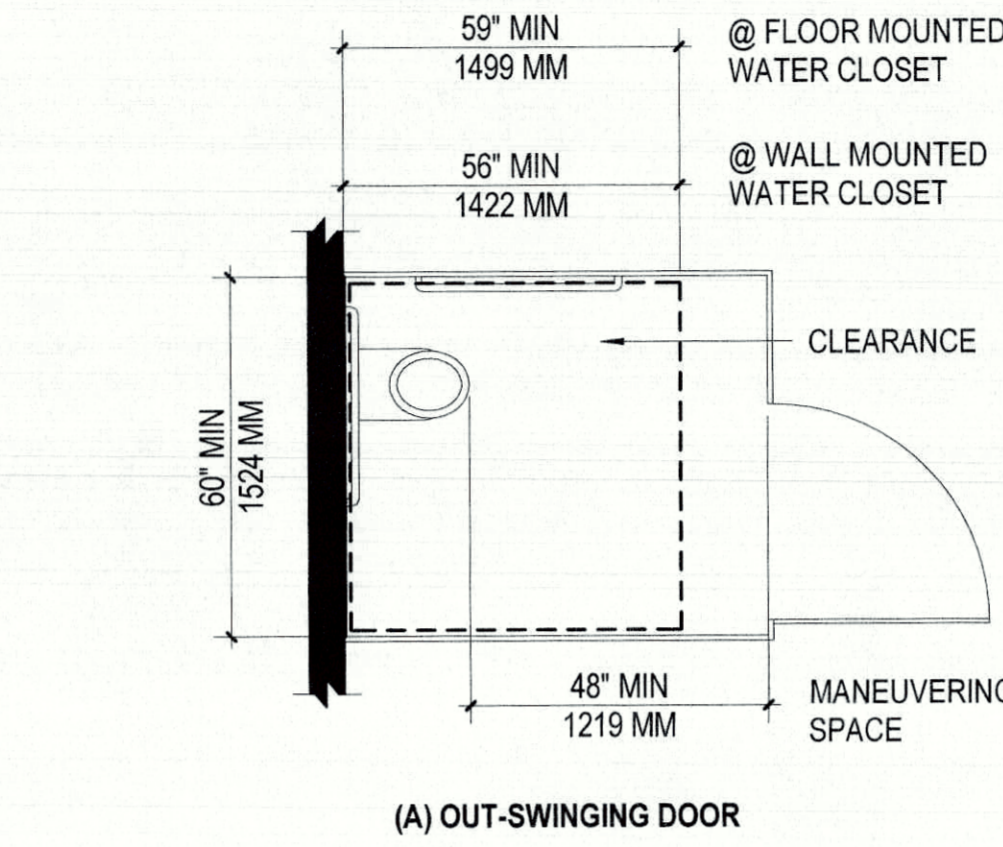
11B-605.2 HEIGHT AND DEPTH OF URINALS¹
NTS



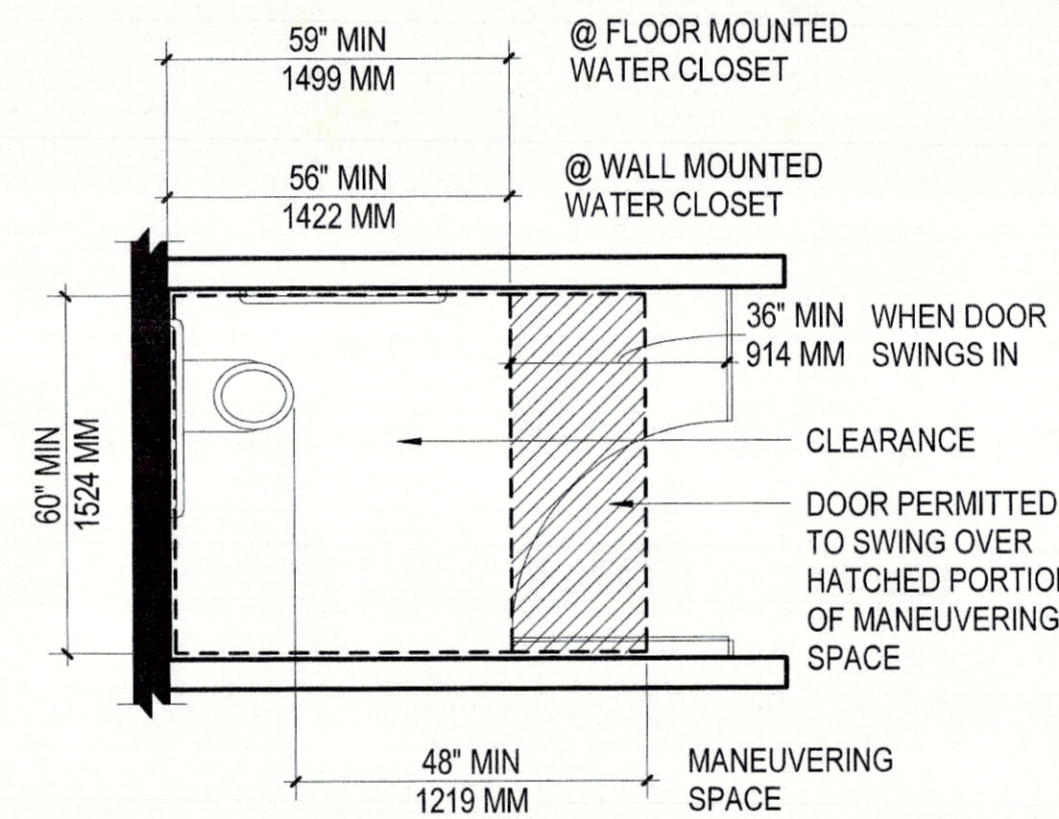
11B-609.2.2 GRAB BAR NON-CIRCULAR CROSS SECTION¹
NTS



11B-703.4.1 HEIGHT OF TACTILE CHARACTERS ABOVE FINISH FLOOR OR GROUND¹
NTS

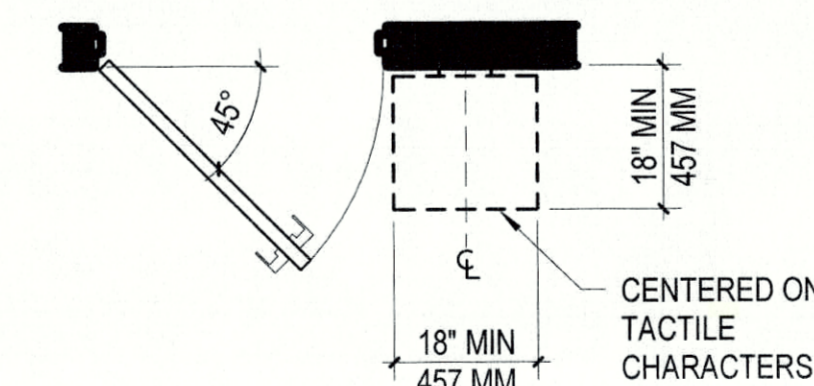


(A) OUT-SWINGING DOOR

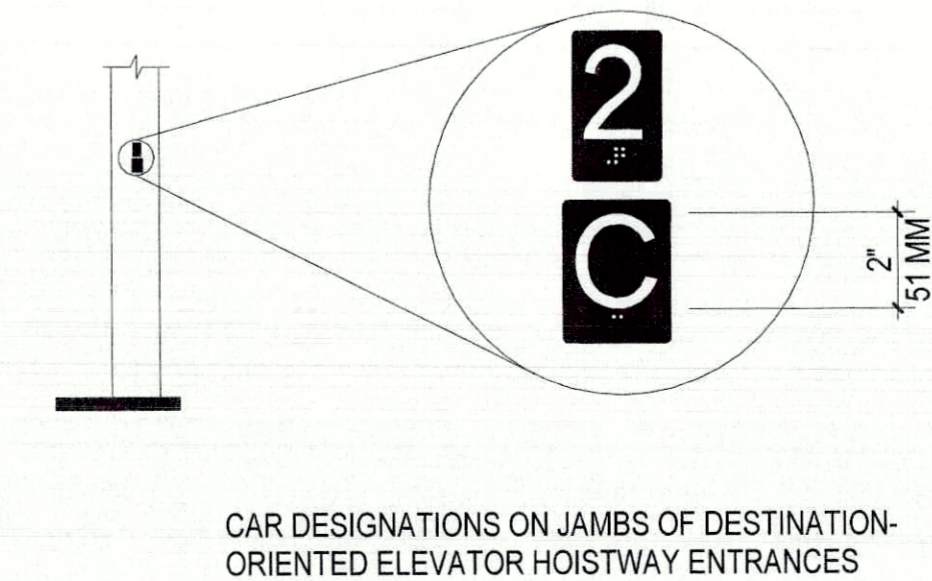


(B) IN-SWINGING DOOR

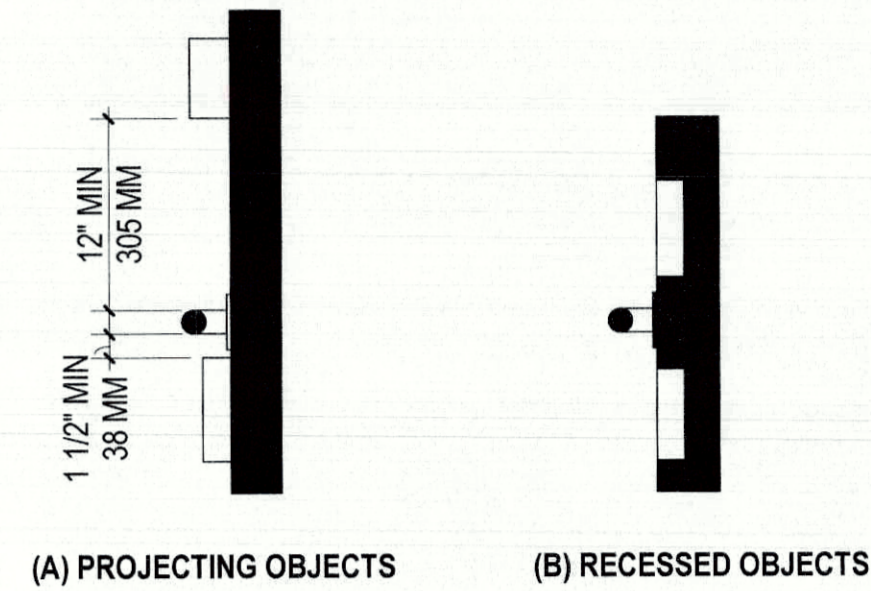
11B-604.8.1.3 MANEUVERING SPACE WITH END-OPENING DOOR¹
3/8\"/>



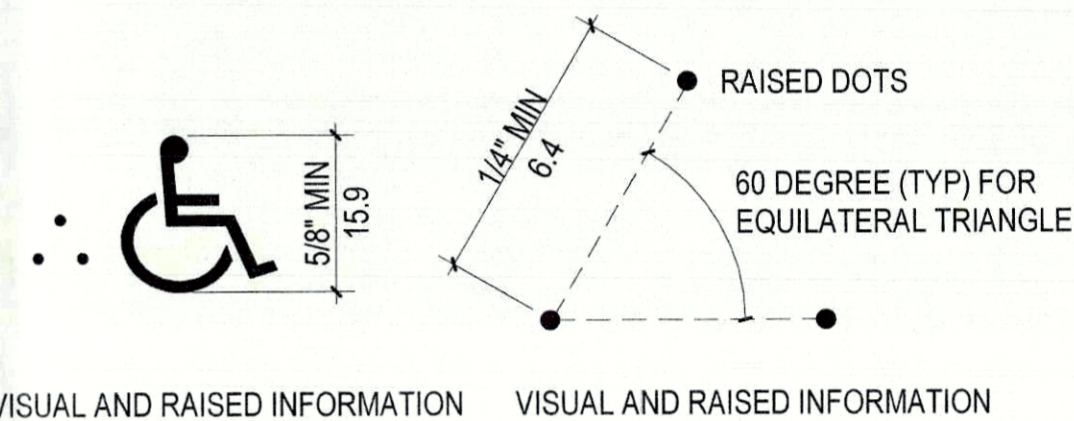
11B-703.4.2 LOCATION OF TACTILE SIGNS AT DOORS¹
NTS



11B-4011.2.3 HOISTWAY SIGNS¹
NTS



11B-609.3 SPACING OF GRAB BARS
NTS



CBC 11B-411.2.1.2.3 DESTINATION-ORIENTED ELEVATOR ACCESSIBILITY FUNCTION BUTTON INDICATION¹
1 : 3/5

GENERAL SITE PLAN SHEET NOTES

- All work to be done in accordance with 2022 CBC, 2022 CPC, 2022 CMC, 2022 CEC, and Title 24.
- All dimensions and setbacks shown on this plan are to be verified by the contractor before starting construction.
- The project must maintain compliance with all Local and State Fire Department requirements, including access routes, hydrants, and emergency vehicle maneuvering space.
- Contractor is responsible for verifying site conditions, property boundaries, and any required easements or encroachments.
- Noise and operational impacts on surrounding areas, including the pedestrian walkways and public assembly spaces, should be minimized during both construction and operational phases.
- Utility Coordination: Projects on Port property often require coordination with the Port's utility providers for water, electricity, and gas.
- Union and Labor Requirements: Many projects on Port land must comply with specific labor agreements, particularly those relating to unionized workers. verify prior to GC bidding with Port Authority to ensure compliance with labor regulations.

PARKING / PAVING PLAN NOTES

Site Plan Notes:
Project Overview:

Parking & Paving Notes
Provide a minimum 98" vertical clearance at accessible parking stall(s) and along the accessible route.

Parking spaces to be striped and dimensioned per CBC Chapter 11B-502 and Town of Yucca Valley standards.

Accessible stall to provide minimum 60" wide access aisle (van stall: 96") with proper signage and striping.

Accessible parking signage: R99C (International Symbol of Accessibility) and "Minimum \$250 Fine" supplementary sign per CBC 11B-502.8.

Pavement slopes at accessible stalls and aisles shall not exceed 2% in any direction (CBC 11B-502.4).

Provide painted markings: stall symbol, "NO PARKING" in access aisle, and blue border per CBC 11B-502.6.

All paving, striping, and markings to conform to California MUTCD and Town standards.

Surfaces to be stable, firm, and slip-resistant. Cracks, lips, or changes in level shall not exceed 1/4 inch without beveling (CBC 11B-302).

Site Plan General Notes

Accessible route from public sidewalk along Twentynine Palms Highway to primary entrance shall be free of obstructions, minimum 48" clear width, and slope not exceeding 1:20 (5%) unless treated as a ramp (CBC 11B-403).

Provide detectable warnings (truncated domes) at curb ramps and transitions to vehicular ways per CBC 11B-705.

Site lighting to meet Town of Yucca Valley Dark Sky Ordinance and provide uniform illumination for safety.

Trash enclosure to comply with Town Development Code §9.09.030 (screened, gated, with concrete pad and drain per DEHS).

Landscape planting areas to comply with Yucca Valley Water District / Town Water-Efficient Landscape Regulations.

Fire Department access: Provide clear driveway width of minimum 20'-0", vertical clearance 13'-6", and fire hydrant within required distance (per San Bernardino County Fire).

Any grading or drainage modifications to be reviewed under a separate permit, maintain positive drainage away from building.

Bicycle parking (if required by Yucca Valley Dev Code) to be provided near the primary entrance, visible and accessible.

PARKING STANDARDS: ACCESSIBILITY PARKING REQUIREMENTS FOR STRIPING AND SIGNAGE

NOTES:

- PROVIDE 8'-2" MIN. VERTICAL CLEARANCE FOR ALL AREAS OF THE PARKING LOT.
- ACCESSIBLE PATH OF TRAVEL ROUTES AND WALK CANNOT BE MORE THAN 5% SLOPE & NO MORE THAN 2% CROSS-SLOPE.
- CURB RAMPS NEED TO COMPLY WITH 11B-705.2.2. PARALLEL CURB RAMPS NEED TO COMPLY WITH 11B-705.1.2.2.2
- EVERY ENTRANCE / EXIT SHALL BE ACCESSIBLE
- ALL DOOR THRESHOLD AND PATH OF TRAVEL TO ENTRY/EXIT DOOR REQUIRED 1/4 INCH MAX LEVEL CHANGE AND/OR 1/4 INCH WITH BEVELED WITH A SLOPE NOT STEEPER THAN 1:2 RATIO. IF THERE IS ANY LEVEL CHANGE MORE THAN REQUIRE HEIGHT AND/OR SLOPE MORE THAN 1:48 AT ENTRANCE, PLEASE INFORM PLAN CHECKER. REF 11B-303, 404.2.5, 404.2.4.4, 302.

2 SITE PLAN
3/32" = 1'-0"

DRURY
ARCHITECTS

DRURY ARCHITECTS, INC.

Client: OLD TOWN PUBLIC MARKET

Address: 55755 Twentynine Palms Highway, Yucca Valley, CA 92284

Architect:
Drury Architects Inc.
Address: 3001 N. Broadway
#31102 Los Angeles, CA 90031
Tel: 213-584-3119

No.	Description	Date
1	PLAN CHECK & HEALTH SUBMISSION	9/29/2025

ARCHITECT'S STAMPING AT TIME OF APPROVAL

STAMP

COVER SHEET

OLD TOWN MARKET

Project #	240321
Date	05/09/25
Drawn By	Author
Checked By	Checker

A-001
SITE PLAN

Scale 3/32" = 1'-0"

GENERAL SHEET NOTES & LEGEND

Existing Plan Sheet Notes:

- Code Compliance: All existing features must comply with CBC 2022 standards, including fire safety, accessibility, and egress routes.
- Fire-Rated Assemblies: Ensure all 1-hour fire-rated wall assemblies are maintained. Apply proper fire-stopping measures where necessary.
- Slip-Resistant Flooring: Maintain and protect any existing slip-resistant finishes on the flooring. These finishes must meet ANSI A137.1 standards for slip resistance.

New Construction Plan Sheet Notes:

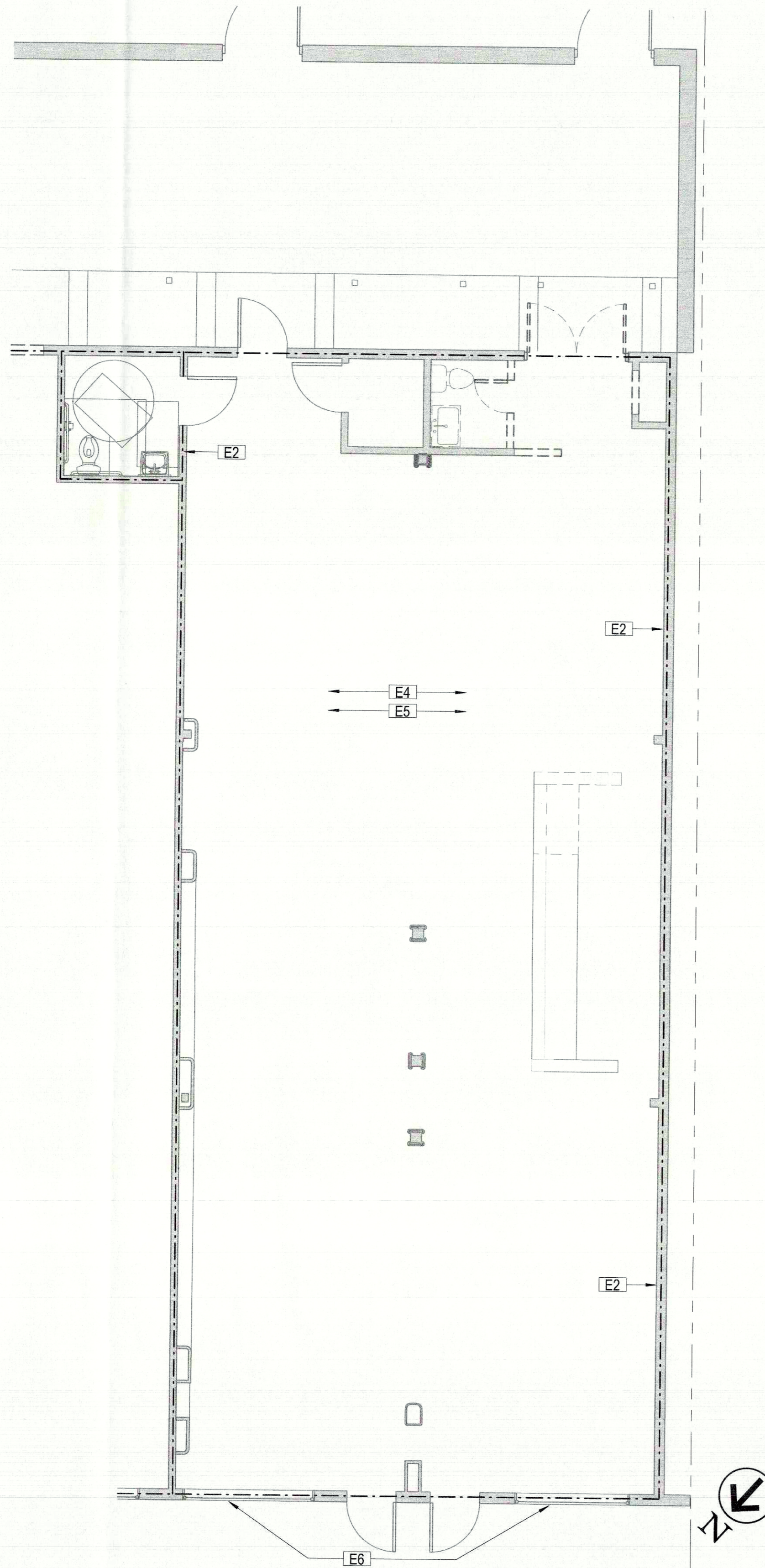
- Code Compliance: New construction must comply with CBC 2022 for fire safety, accessibility (Chapter 11B), and energy efficiency. Install finishes and materials per code.
- Slip-Resistant Flooring: Install slip-resistant flooring in all public areas, especially the kitchen, restrooms, and any entry points. Flooring must comply with ANSI A137.1 for wet conditions to prevent slips and falls.
- Interior Finishes: All interior finishes must meet the required Class A fire ratings in areas with higher fire risks (e.g., kitchen, restrooms). Verify fire performance and ensure materials are tested for flame spread and smoke development per ASTM E84.

Fire Protection Systems:

- Existing Fire Protection: Protect and maintain the existing fire protection system during construction. Coordinate all new work with the system to avoid compromising its integrity.
- Coordination: Ensure that all fire protection systems, including alarms, and egress systems, are extended or modified as needed for the new layout. Any changes must comply with NFPA 13 and be approved by the Fire Marshal.

- Safety & Compliance: Maintain continuous communication between contractors, fire protection specialists, and the Authority Having Jurisdiction (AHJ) to ensure no fire safety or egress regulations are compromised during construction.
- Procurement and Specifications: All equipment must be ordered and procured per the manufacturer's recommendations. Follow their installation guidelines, ensuring all specifications, sizes, and operational requirements are met.
- Installation: Install all equipment per the manufacturer's specifications, including clearances, connections, and support. Verify compliance with ADA, CBC, and NFPA standards during installation.
- Coordination: Coordinate equipment installation with the mechanical, electrical, and plumbing drawings. Ensure proper alignment with MEP systems for power, ventilation, and water supply. Cross-check all requirements with the MEP contractors prior to installation to avoid conflicts or misalignment.

- E1 Existing entry door (001) to be maintained and protected. Ensure door hardware is operational and compliant with accessibility standards.
- E2 Wall type E2 is a 1-hour fire-rated wall. Ensure that this wall assembly remains intact and maintains its fire-resistance rating throughout construction. No penetrations without proper fire stopping.
- E4 Maintain and protect the existing ceiling structure. No penetrations unless specified in construction documents.
- E5 Protect all existing flooring during construction, ensuring it is covered and safeguarded from debris and heavy equipment.
- E6 The window are part of the storefront system and must be maintained and protected during all phases of construction. Ensure that all components of the storefront system, including glass panes, mullions, frames, and weatherproofing elements, are safeguarded from potential damage caused by tools, debris, or construction activity. No drilling, cutting, or alteration to the storefront system should occur unless specified in the construction documents. Use appropriate temporary protective barriers to shield the windows and storefront from dust, impact, or accidental damage.



1 EXISTING & DEMO PLAN
3/16" = 1'-0"

- 2 Install kitchen equipment and fixtures, ensuring proper connections for plumbing and electrical as per plans. Maintain clearances for safe operation and accessibility.

This project is designed as a non-separated mixed occupancy per CBC § 508.3, including Group A-2 (assembly/restaurant), Group M (mercantile), and Group B (business). The adjacent approx. 1,000 sf shell space is currently vacant and unoccupied. For purposes of allowable area, the entire fire area (+/- 3,000 sf) is classified under Group A-2, which is within the 7,500 sf maximum allowable area for Type V-B, unsprinklered, one-story construction (CBC Table 503).

Accordingly, the partition between the Old Town Public Market tenant space and the shell space is shown as a non-rated demising wall. The final occupancy classification and any required fire-resistance rating for the shell space will be determined under a future tenant improvement permit.

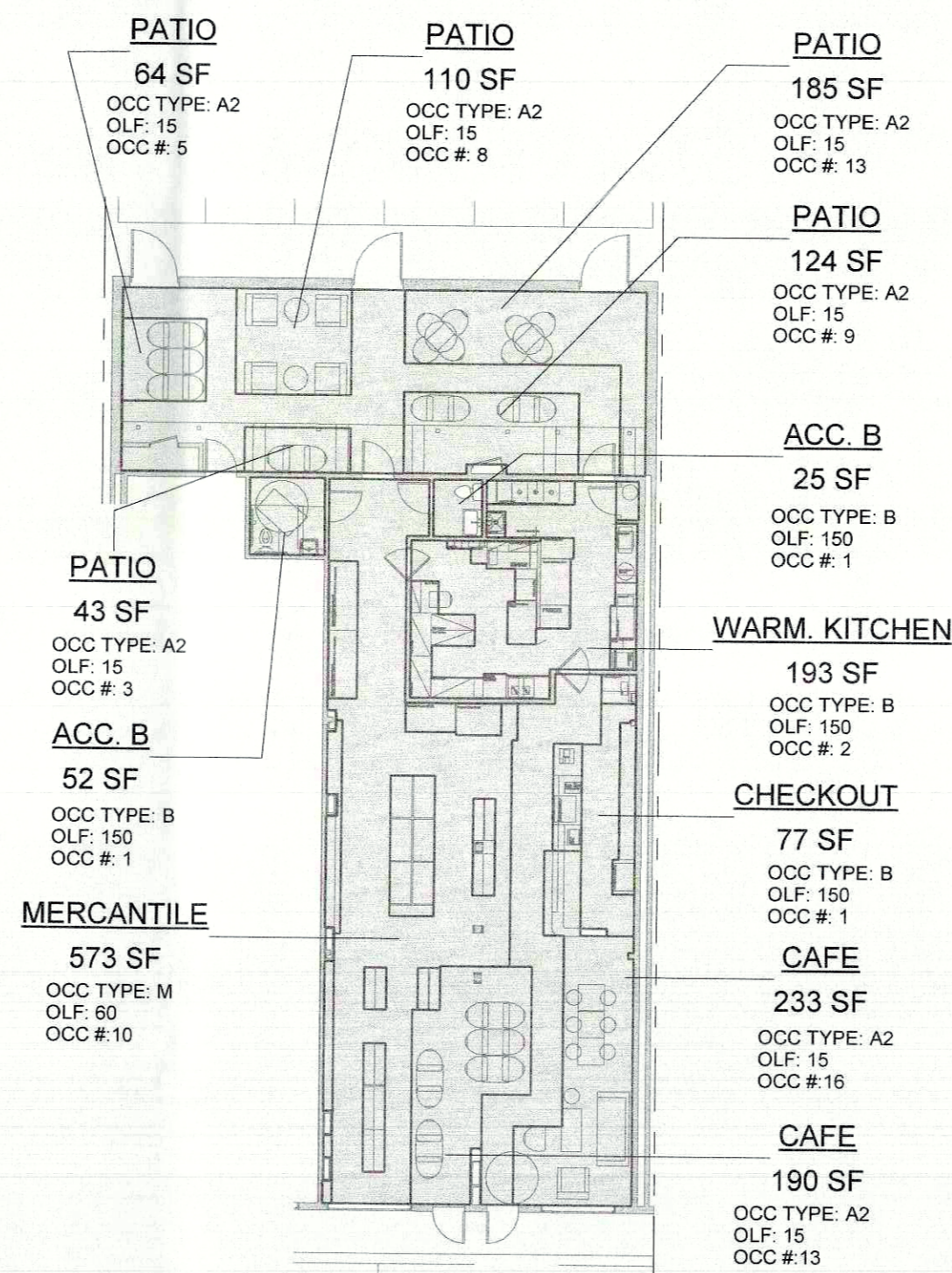
GENERAL NOTES:

- 4 ALL FLOORS SHALL BE LEVEL AND FLAT.
- 5 FLOORING SHALL HAVE AN ACCESSIBLY COMPLIANT SLIP-RESISTANCE FLOOR FINISH THROUGHOUT.
- 6 ALL DOORS REQUIRED TO COMPLY WITH THE DOOR MANEUVERING CLEARANCE.

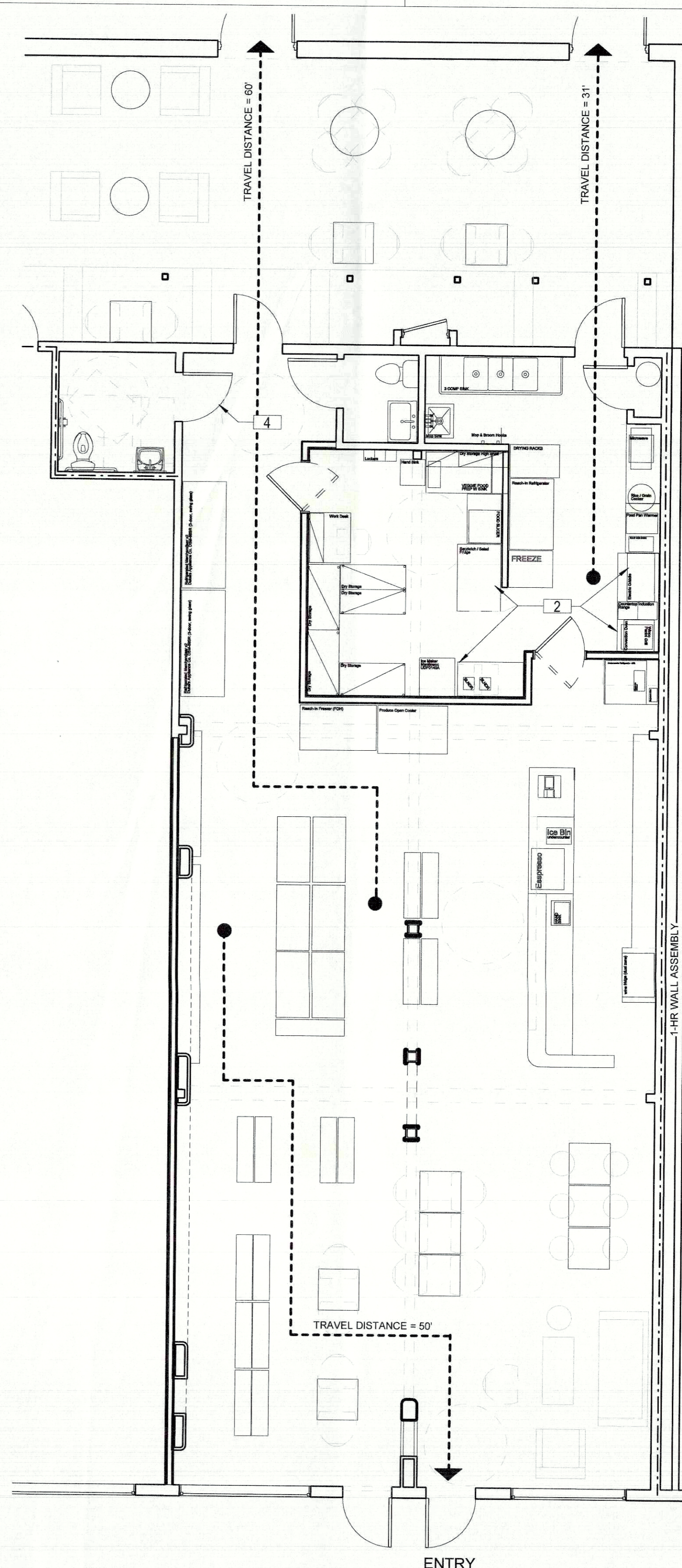
OCCUPANCY, AREA NOTES & CALCULATIONS

AREA	SF	OCCUPANCY TYPE	OCCUPANT LOAD FACTOR (OLF)	CALCULATED OCC. LOAD
CAFE	43	A2	15 SF/OCC	29 OCC.
PATIO	56	A2	15 SF/OCC	38 OCC.
MERCANTILE	573	M	60 SF/OCC	10 OCC.
WARM KITCHEN	193	B	200 SF/OCC	1 OCC.
CHECKOUT	77	B	150 SF/OCC	1 OCC.
ACC. BSH	77	B	150 SF/OCC	1 OCC.
RESTROOM	63	B	NOT COUNTED SEP.	-

TOTAL OCC. LOAD = 82 OCC.



3 OCCUPANT AREA PLAN
1/16" = 1'-0"



2 FLOOR PLAN NEW CONSTRUCTION
3/16" = 1'-0"

DRURY ARCHITECTS

DRURY ARCHITECTS, INC.

Client: OLD TOWN PUBLIC MARKET

Address: 55755 Twentynine Palms Highway, Yucca Valley, CA 92284

Architect: Drury Architects Inc.
Address: 3001 N. Broadway #31102 Los Angeles, CA 90031
Tel: 213-584-3119

No.	Description	Date
1	PLAN CHECK & HEALTH SUBMISSION	9/29/2025

ARCHITECT'S STAMPING AT TIME OF APPROVAL

STAMP

COVER SHEET

OLD TOWN MARKET

Project #	240321
Date	05/09/25
Drawn By	RD
Checked By	RD

A-100
EXISTING & NEW CONST. PLAN

Scale As indicated

GENERAL SHEET NOTES

General Construction Notes:

- All work must be carried out in compliance with the 2022 California Building Code (CBC), local fire safety codes, and ADA accessibility requirements.
- Verify all dimensions on-site before installation.
- Any discrepancies between the drawings and on-site conditions must be brought to the attention of the architect for resolution.
- Protect existing walls, ceilings, and finishes during construction to avoid damage.

Equipment Plan Notes:

Coordination of Equipment Installation:

- Install all equipment as per manufacturer specifications and installation guides.
- Coordinate mechanical, plumbing, and electrical connections for each piece of equipment.
- Ensure proper clearances are maintained around all equipment for maintenance and operation.
- Any equipment requiring ventilation (such as ovens or panini grills) must be coordinated with the mechanical contractor for proper exhaust and ventilation installation.

Equipment Anchoring:

- Secure all floor-mounted and countertop-mounted equipment properly, ensuring compliance with seismic anchorage requirements as applicable.

Power & Utility Connections:

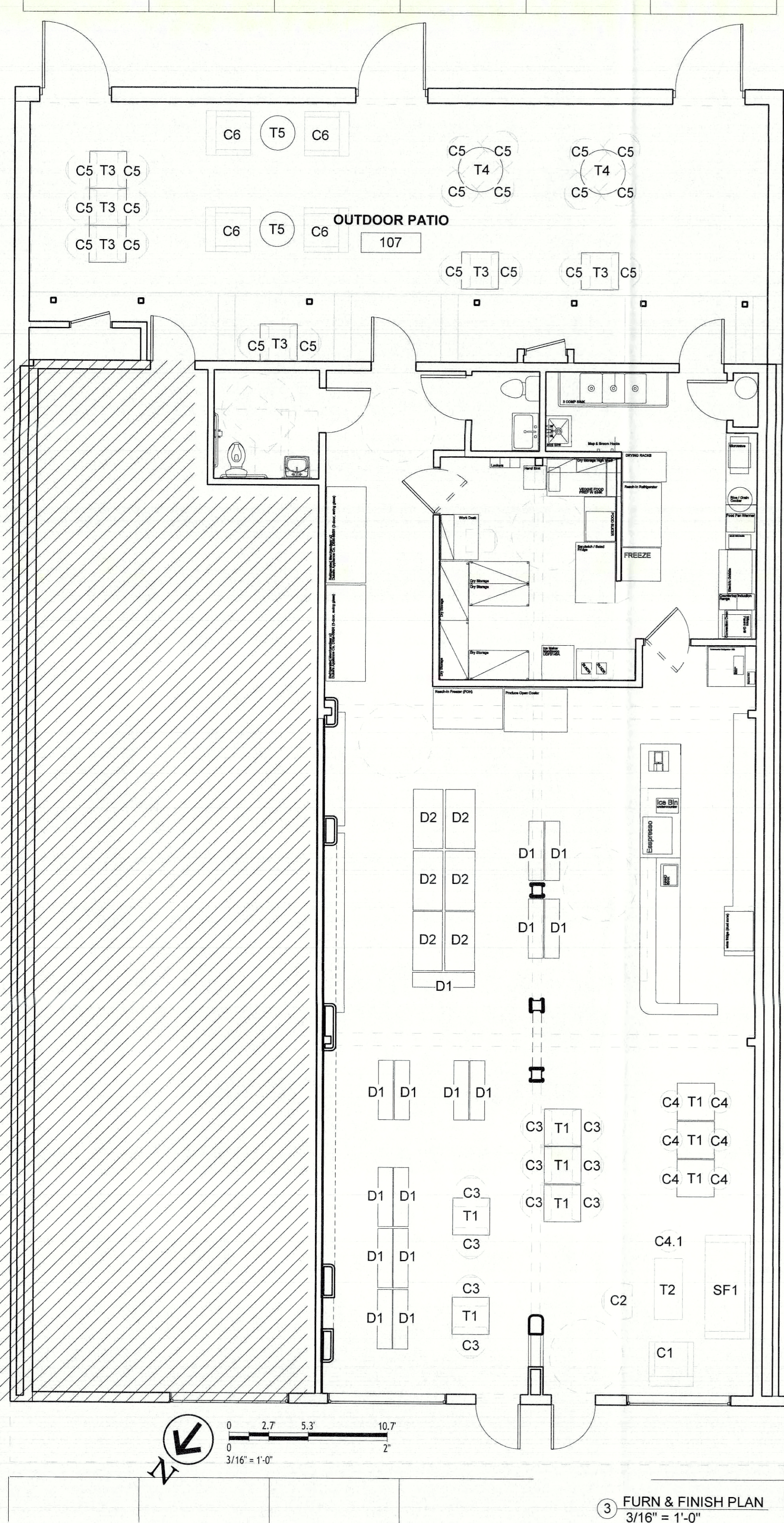
- Verify the electrical and plumbing loads of equipment and ensure the appropriate services are available at the installation points.
- All final connections to equipment must be made in accordance with the California Building Code (CBC) electrical and plumbing code requirements.

Refrigeration & Freezers:

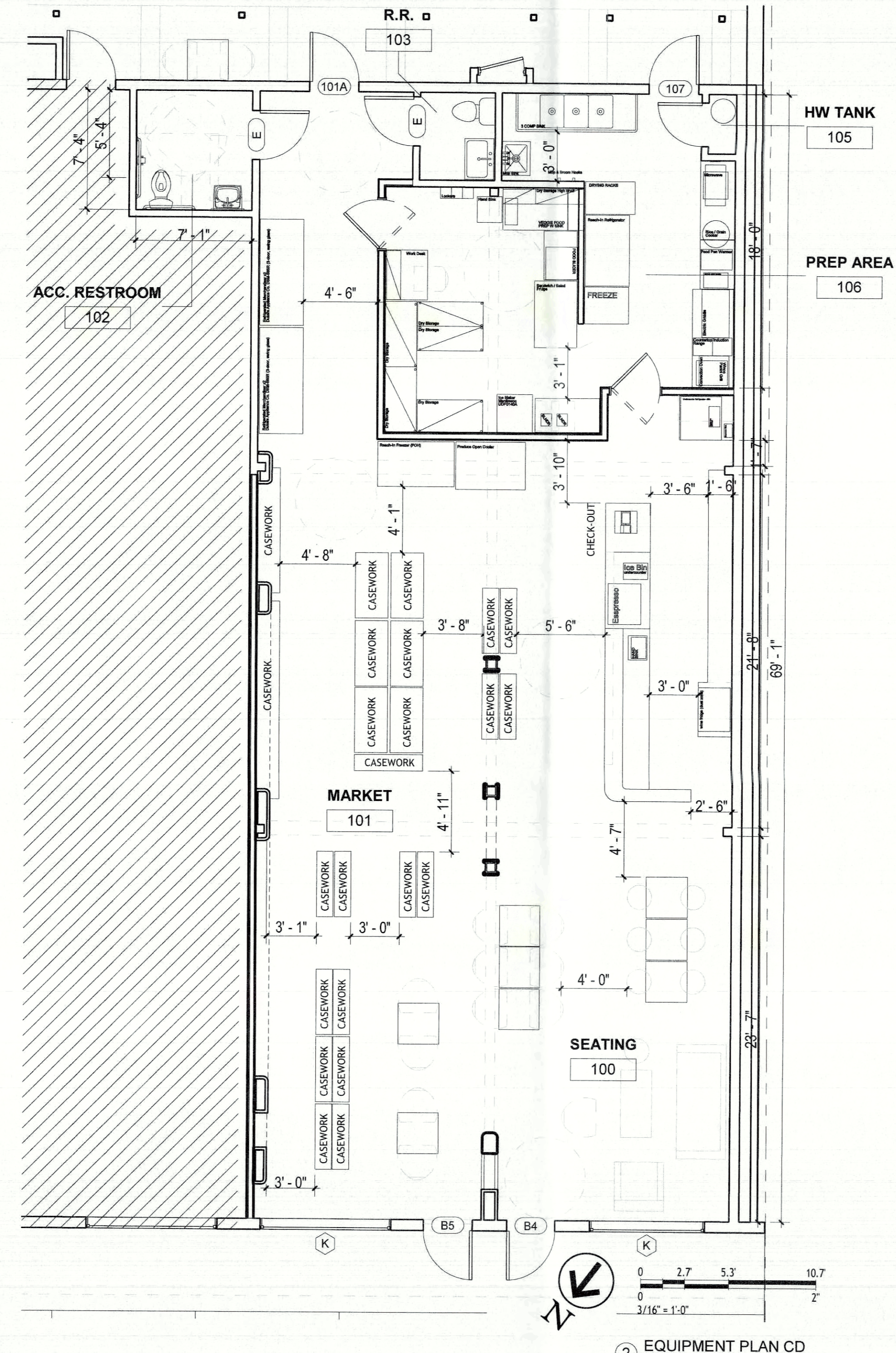
- Refrigerated equipment must be installed in accordance with health and safety standards, ensuring temperature controls are properly functioning.
- Ensure all gaskets, doors, and seals for refrigerated units are properly installed and functioning for energy efficiency.

Sanitary Requirements:

- All sinks, handwashing stations, and food preparation areas must comply with health and safety codes.
- Install plumbing connections, including floor drains, grease interceptors, and faucets, as per the latest local health code requirements.



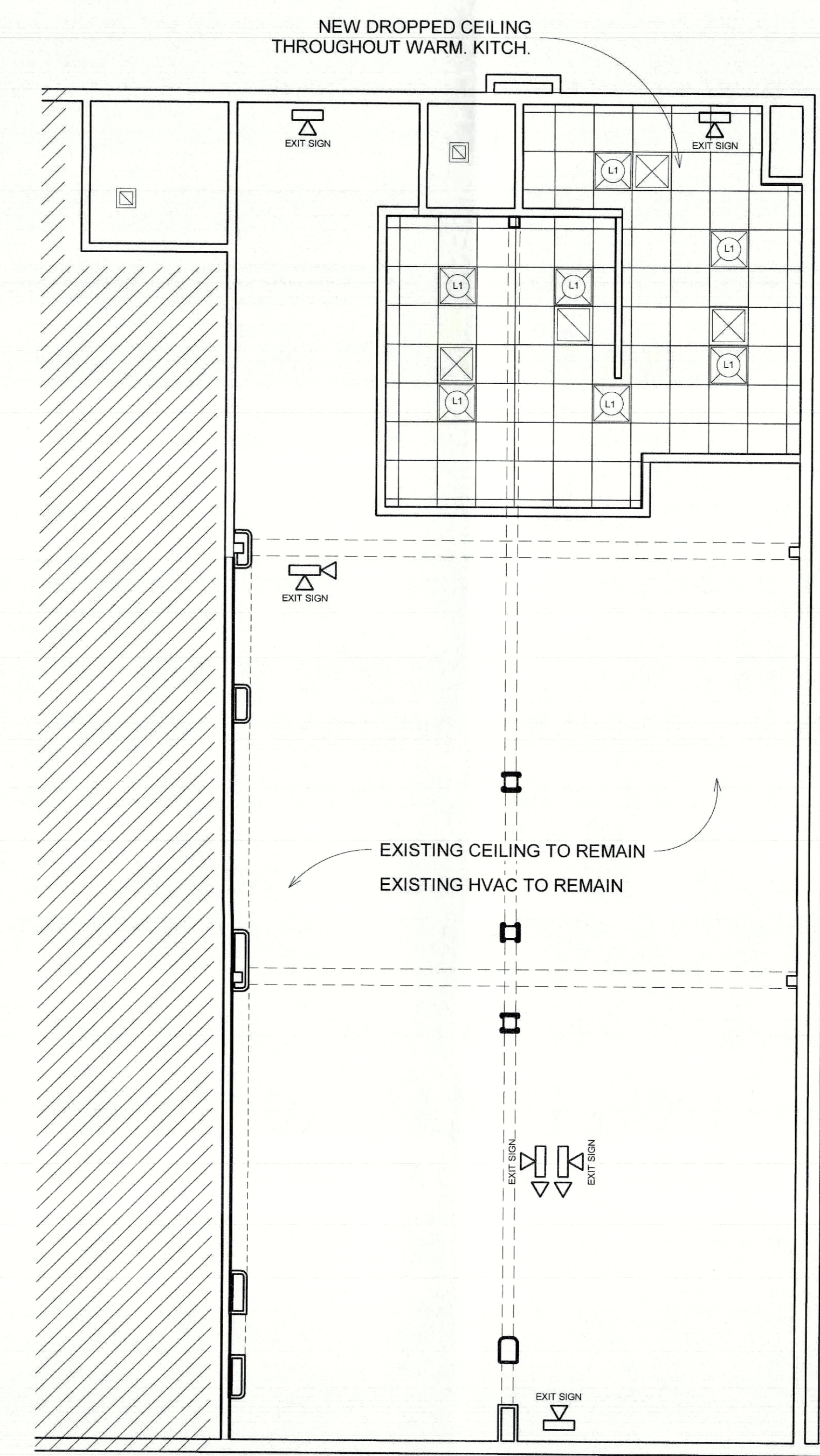
3 FURN & FINISH PLAN
3/16" = 1'-0"



2 EQUIPMENT PLAN CD
3/16" = 1'-0"

EQUIPMENT PLAN NOTES:

- PAN SIZES NO LARGER THAN 16" DIA. MUST FIT IN SINK BOWL.



1 REFLECTED CEILING PLAN CD
3/16" = 1'-0"

DRURY ARCHITECTS

DRURY ARCHITECTS, INC.

Client: OLD TOWN PUBLIC MARKET

Address: 55755 Twentynine Palms Highway, Yucca Valley, CA 92284

Architect:
Drury Architects Inc.
Address: 3001 N. Broadway #31102 Los Angeles, CA 90031
Tel: 213-584-3119

No.	Description	Date
1	PLAN CHECK & HEALTH SUBMISSION	9/29/2025

ARCHITECT'S STAMPING AT TIME OF APPROVAL

STAMP

COVER SHEET

OLD TOWN MARKET

Project #	240321
Date	05/09/25
Drawn By	Author
Checked By	Checker

A-200
FINISH PLAN & REFLECTED CEILING PLAN
Scale 3/16" = 1'-0"

POWER PLAN NOTES

General Requirements
All circuits, conductors, and overcurrent protection devices (OCPDs) shall be sized per NEC 210.20(A) at 125% of continuous load or per equipment manufacturer's nameplate rating, whichever is greater. All electrical work shall comply with the 2022 California Electrical Code (CEC) and be coordinated with manufacturer cut sheets prior to installation.

Receptacles and GFCI Protection
Provide GFCI protection for all receptacles serving countertop/bar areas, within 6 feet of sinks, and in food prep areas per CEC 210.8(B). Each refrigeration and motor-driven appliance shall be supplied by a dedicated circuit to prevent nuisance tripping.

Appliance Loads and Circuits
Small appliances (coffee grinder, panini grill, sous-vide, rice cooker, merchandisers, coolers, etc.) shall be connected to 120 V, 20 A dedicated circuits.

High-load appliances:
Espresso Machine — 240 V, 1ϕ, 30 A (dedicated, NEMA 6-30)
Undercounter Dishwasher — 240 V, 1ϕ, 30 A (dedicated)
Wine Cellar Cabinet — 120 V, 1ϕ, 25 A (dedicated)
Cooking appliances above 50 A (e.g., 3ϕ convection oven, range) are not included in this scope; flagged for 'Not in Scope.'

Panel Scheduling
Anticipated distribution:
(10-12) circuits @ 120 V, 20 A for refrigeration and small appliances
(2) 2-pole, 30 A breakers for espresso machine and dishwasher.
Heavy cooking appliances (≥ 50 A, 208/240 V 3ϕ) excluded to remain hood-free.

Nameplate Verification
Contractor shall verify all electrical characteristics (volts, amps, phase, NEMA plug type) against manufacturer specifications

before rough-in. Where discrepancies arise, nameplate data governs. Labeling and Coordination
Label all receptacles with circuit numbers. Coordinate outlet locations with equipment plan and final bar/kitchen millwork shop drawings.

Special Notes
Provide receptacles at bar/counter as per CEC 210.52(C). All branch circuits serving refrigeration must remain energized 24/7. Where appliances have integral disconnects, provide supplemental local disconnect switches if required by code.

GENERAL ELECTRICAL NOTES
Refer to architectural drawings for the full scope of work. Contractor shall field-verify all conditions in coordination with the Owner's representative prior to starting work.
Contractor shall verify actual demolition and coordinate with building owner and equipment supplier before commencing new electrical work.

All work shall comply with the latest edition of the California Electrical Code (CEC, Title 24, Part 3) and all applicable local codes and ordinances.

Coordinate with the food service equipment supplier for all power and connection requirements.
All new electrical work shall be performed on de-energized systems in a safe and secure manner. Contractor shall perform demolition per current state and national codes.

Contractor shall maintain existing systems outside the project scope in good working condition. Any interruptions, damage, or outages to existing systems shall be repaired to original condition at no additional cost to Owner.

Coordinate with other trades. Schedule necessary shut-downs with Owner to minimize disruption of normal building operations.
Contractor shall obtain approval from Owner prior to any slab cutting or core drilling. Coordinate with Structural Engineer where required.

Provide manufacturer-recommended overcurrent protection, disconnect means, feeders, and terminations for all equipment. Field verify with equipment supplier.

All wiring shall be copper THWN unless otherwise noted.
Contractor shall provide the Owner with as-built drawings of the electrical system upon completion.

All branch circuit receptacles shall be sized at 20 A or 30 A as shown. Receptacles shall be located at 15' AFF minimum and 48" AFF maximum unless otherwise noted on plans. Provide GFCI protection where required by CEC 210.8.

All lighting and control switches shall be mounted between 15" AFF minimum and 48" AFF maximum, unless otherwise noted per CBC Chapter 7.

For penetrations through fire-rated walls, provide firestopping per CBC Chapter 7.
Raceway methods: EMT, FMC, or MC cable as permitted by code. All raceways shall comply with CEC Article 300. Nonmetallic raceways shall not be used unless approved by AHJ.

Provide equipment grounding conductor in all branch circuits per CEC 250.118 and 250.122. All grounding conductors shall be insulated copper.

Provide a separate neutral conductor for each multi-wire branch circuit per CEC Article 210.4. Shared neutrals shall not be used.
Provide dedicated circuits for refrigeration and major appliances as indicated on the equipment schedule. Verify all voltage, amperage, and plug configurations with manufacturer cut sheets prior to rough-in.

Coordinate panel locations, breaker sizes, and circuiting with final equipment plan. Label all receptacles with corresponding panel and circuit number.
All branch circuits serving refrigeration shall remain energized at all times.

PLUMBING GENERAL NOTES

1. All plumbing design, installation, and materials shall conform to the 2022 California Plumbing Code (CPC) and local amendments as adopted by the City of Yucca Valley.

2. Plumbing drawings are diagrammatic and indicate general design intent. Contractor shall verify all dimensions, locations, elevations, and conditions in the field prior to installation.

3. Contractor shall coordinate with all trades and disciplines prior to submittal of shop drawings and before rough-in.

4. Contractor shall coordinate requirements for plumbing connections with the General Contractor and equipment supplier. All plumbing fixture and equipment rough-in shall be field verified.

5. Plumbing contractor shall review the equipment schedule for individual waste, vent, and water requirements. Verify all electrical and plumbing connections with cut sheets.

6. All waste, vent, and water piping shall be installed per CPC Chapter 7 and insulated where required by CPC §1403.3.

7. Provide test systems and inspections in accordance with CPC and local AHJ requirements.
8. Floor sinks, floor drains, and cleanouts shall be installed at locations shown on drawings and as required by code. Provide cleanouts at base of each vertical stack and at intervals required by CPC §707.0.

9. Install above-ground grease interceptor beneath 3-compartment sink, sized and located per manufacturer's listing and local health department approval.

10. All fixtures and equipment shall be provided with accessible shut-off valves. Install valve and union ahead of each equipment connection.
11. Verify fixture supports, anchorage, and wall backing for sinks, lavatories, and water closets. Coordinate locations with architectural elevations.

12. All exposed piping shall be chrome-plated or stainless steel where subject to public view. All piping concealed in walls or above ceilings shall be copper Type L for water and cast iron or ABS-DWV for waste/vent, unless otherwise noted.

13. Underground piping, if required, shall be protected from corrosion per CPC §313.0.
14. No piping shall be embedded in footings or grade beams.

15. Contractor shall patch and repair all openings created for plumbing installation to match adjacent construction.

16. All roof penetrations shall be flashed and sealed per CPC § 312.12 and local code requirements.

17. Install backflow prevention devices where required by CPC and local utility provider.

18. Plumbing contractor shall verify water pressure at building and provide pressure regulators where required.
19. All plumbing work shall be coordinated with Owner's representative for scheduling of water shut-downs to avoid disruption to adjacent tenants.

20. Provide record drawings ("as-builts") of final installed plumbing system upon project completion.
Additional Plumbing Notes (Recommended for Your Project)

Grease Interceptor Venting
Provide a vent connection upstream of the grease interceptor per CPC §1005.2. Vent shall connect to the building vent system.

Indirect Waste for Equipment
All food prep sinks, ice machines, dishwashers, and beverage equipment shall discharge indirectly to a floor sink with an approved air gap per CPC §801.2.

Locate floor sinks clear of traffic paths and coordinate with equipment layout.

Health Department Requirements
Plumbing fixtures serving food prep shall comply with San Bernardino County Environmental Health Services requirements (separate hand sink in food prep area, hot/cold water at 100–110°F, etc.).

Water Heater Sizing

Provide water heater sized for minimum hot water demand of all fixtures. Verify capacity with health department and CPC Appendix A if required.

Accessibility Notes
Install ADA-compliant knee clearance, faucet controls, and insulated hot water piping at hand sinks per CPC §422.9 and CBC Chapter 11B.

Backflow Prevention
Provide vacuum breakers on all hose bibbs, mop sink faucets, and threaded hose connections.

Provide backflow preventers on any water supply connections to beverage equipment, coffee/espresso machines, or ice makers.

Fixture Flow Rates
All plumbing fixtures shall meet California Green Building Standards Code (CALGreen) flow requirements:
Lavatories: 1.2 gpm max
Kitchen faucets: 1.8 gpm max
Pre-rinse spray valves: 1.6 gpm max
Water closets: 1.28 gpm max

Cleanouts
Install accessible cleanouts at the base of each stack and at every 100 ft of horizontal piping.
Provide cleanouts upstream and downstream of the grease interceptor.

Inspections
Plumbing system shall be tested with water or air per CPC § 712 before concealment.
Grease interceptor installation shall be inspected by local health authority prior to use.

MECHANICAL GENERAL NOTES

1. Existing System to Remain: All mechanical systems, including rooftop units (RTUs), ductwork, diffusers, and thermostats are existing to the space and are to remain in place. No new heating, ventilation, or air conditioning equipment is proposed under this scope.

2. Exhaust & Ventilation: Existing restroom exhaust fans and ducting shall remain in service. No new kitchen Type I or Type II hood systems are proposed. Ventilation requirements shall be satisfied through the existing HVAC system and natural ventilation where applicable per 2022 CMC.

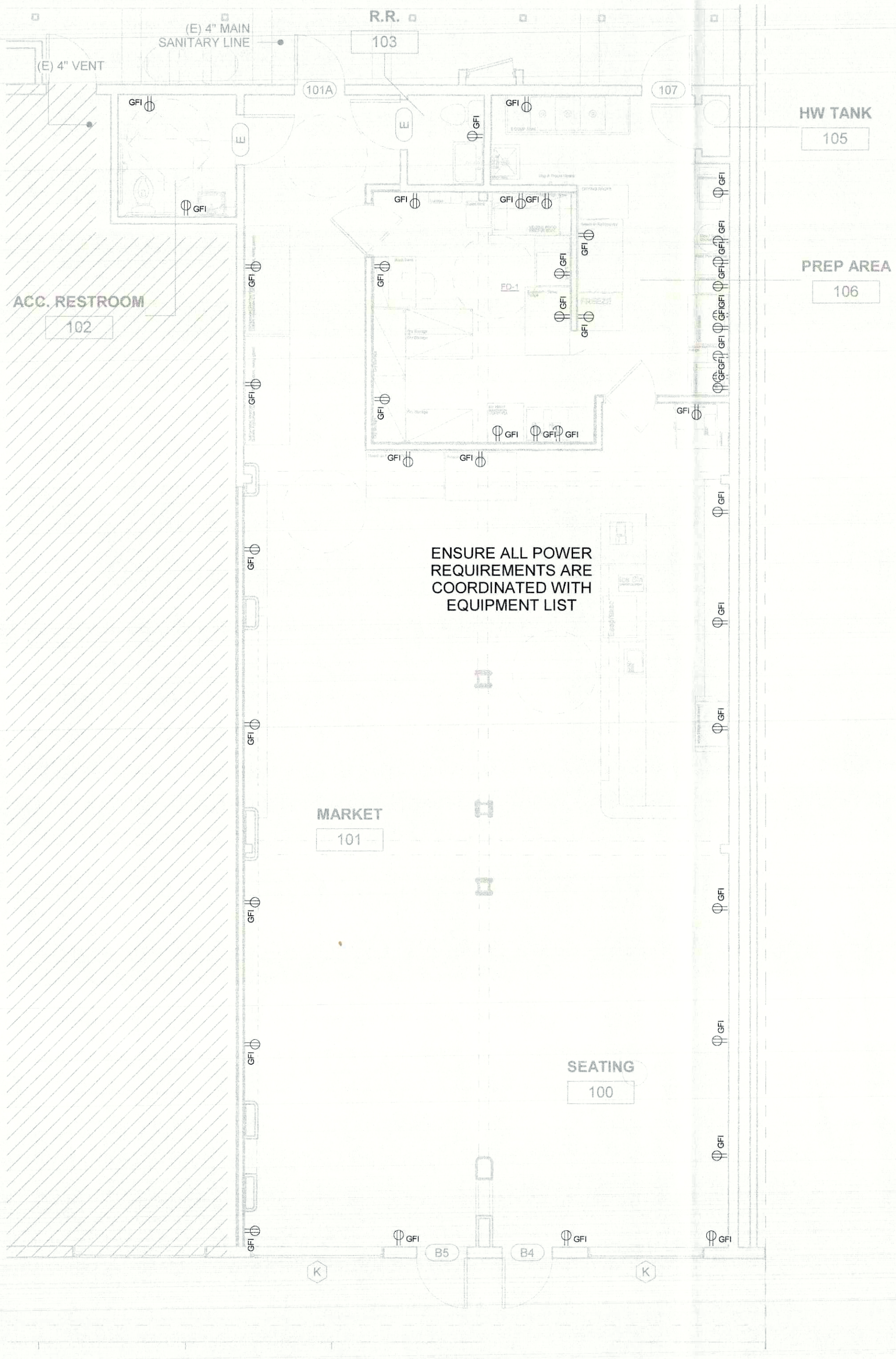
3. Equipment Verification: Contractor shall field-verify all existing mechanical equipment and distribution. Any damaged or non-functioning components shall be reported to the Owner for repair or replacement outside the scope of this project.

4. Air Balance: Existing system is assumed to have been previously balanced. No new balancing is required unless requested by the Authority Having Jurisdiction (AHJ).

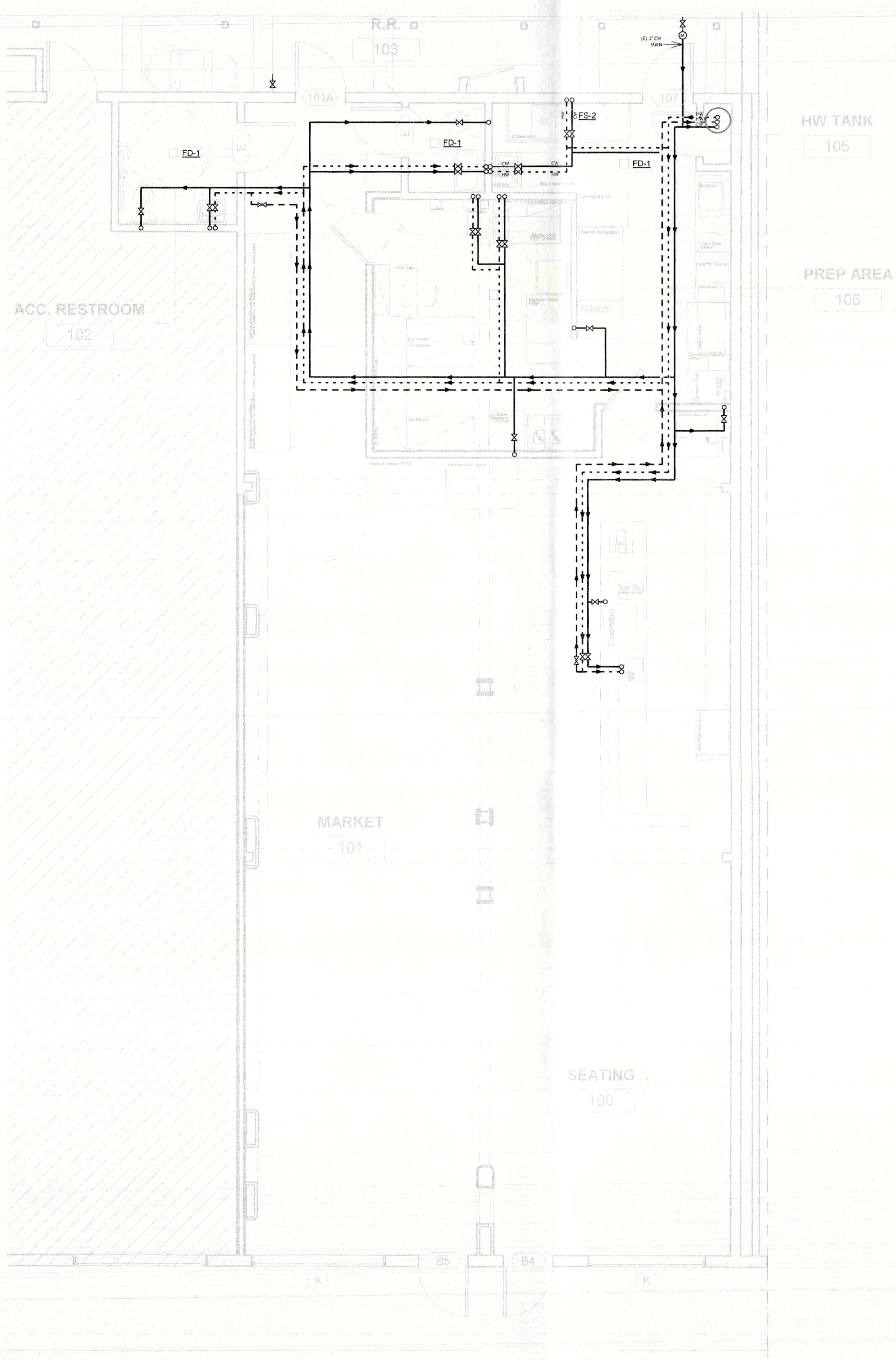
5. Accessibility to Equipment: All existing mechanical equipment, controls, and access panels shall remain unobstructed. Contractor shall maintain clearance to meet CMC §303 requirements.

6. Energy Compliance: No new mechanical equipment is proposed. Title 24 energy compliance for this project is limited to interior lighting.

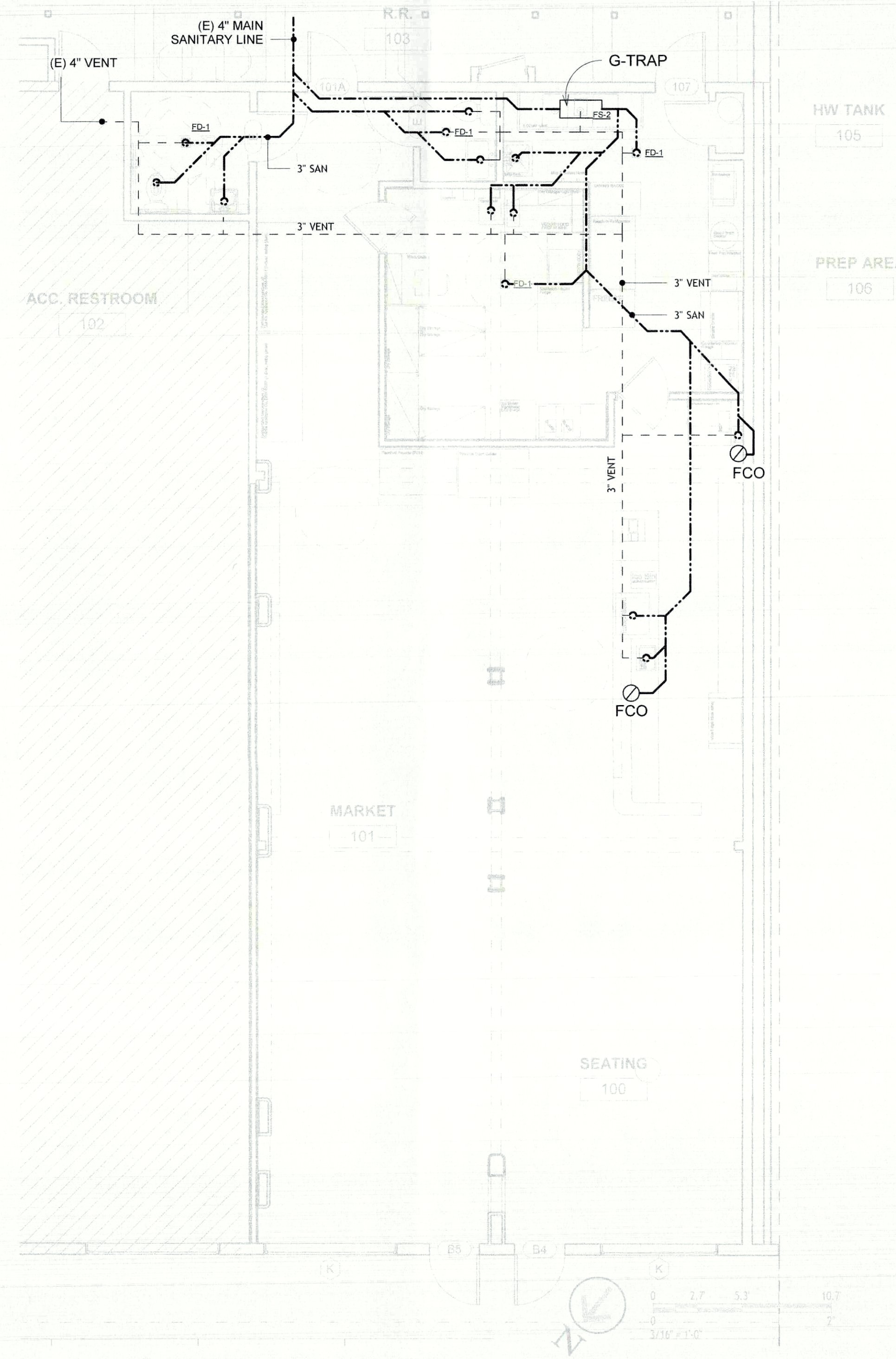
7. Coordination: Contractor shall coordinate with Owner and AHJ for any minor field adjustments required during inspection.



3 POWER PLAN
3/16" = 1'-0"



1 PLUMBING FLOOR PLAN - DOMESTIC WATER
3/16" = 1'-0"



2 PLUMBING FLOOR PLAN - WASTE & VENT
3/16" = 1'-0"

DRURY ARCHITECTS

DRURY ARCHITECTS, INC.

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Architect: Drury Architects Inc.
Address: 3001 N. Broadway #31102 Los Angeles, CA 90031
Tel: 213-584-3119

No.	Description	Date
1	PLAN CHECK & HEALTH SUBMISSION	9/29/2025

ARCHITECT'S STAMPING AT TIME OF APPROVAL

STAMP
COVER SHEET

OLD TOWN MARKET

Project #	240321
Date	05/09/25
Drawn By	Author
Checked By	Checker

P-100
ELEC. & PLUMBING PLANS

Scale 3/16" = 1'-0"

Client: OLD TOWN PUBLIC MARKET
 Address: 55755 Twentynine Palms Highway, Yucca Valley, CA 92284

Architect:
 Drury Architects Inc.
 Address: 3001 N. Broadway #31102 Los Angeles, CA 90031
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No.	Description	Date
1	PLAN CHECK & HEALTH SUBMISSION	9/29/2025

ARCHITECT'S STAMPING AT TIME OF APPROVAL

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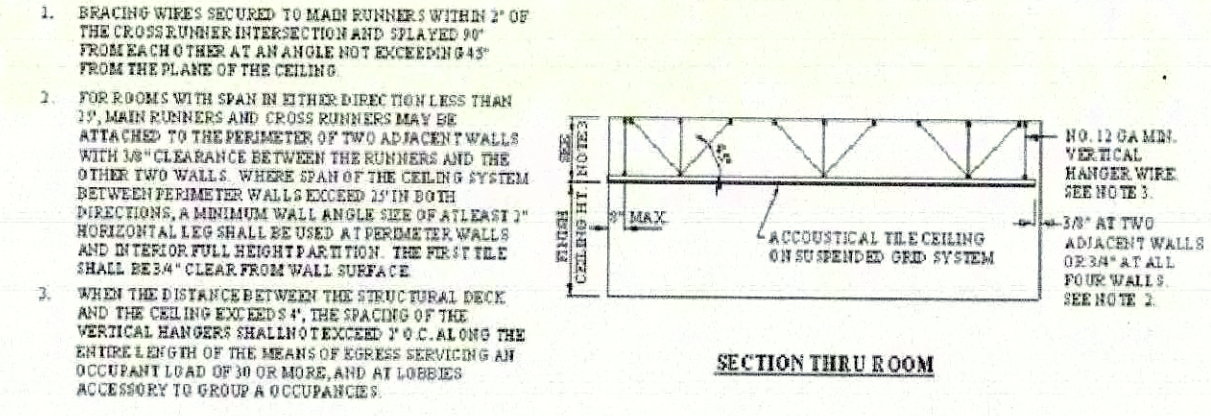
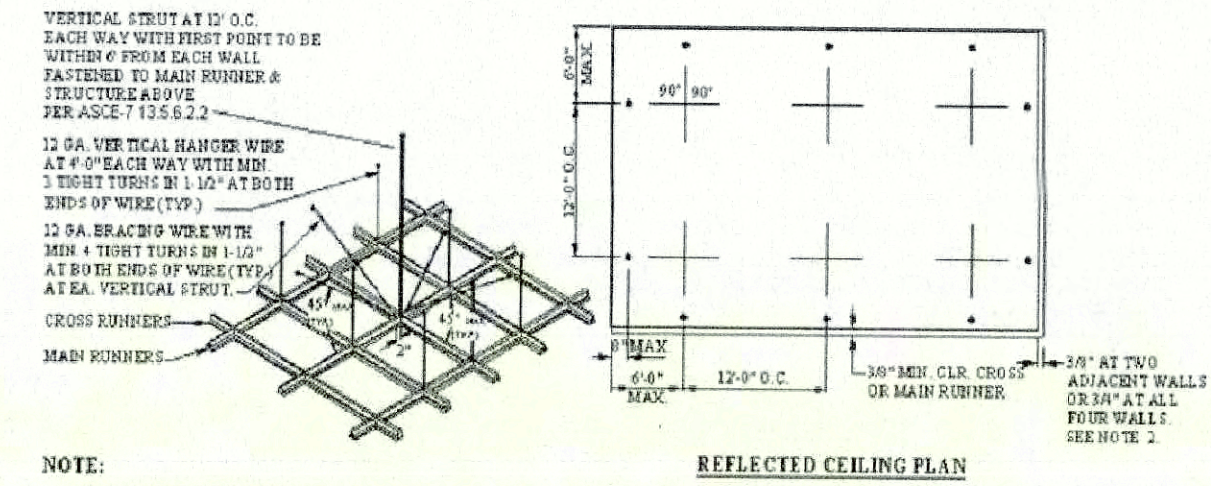
COVER SHEET

OLD TOWN MARKET

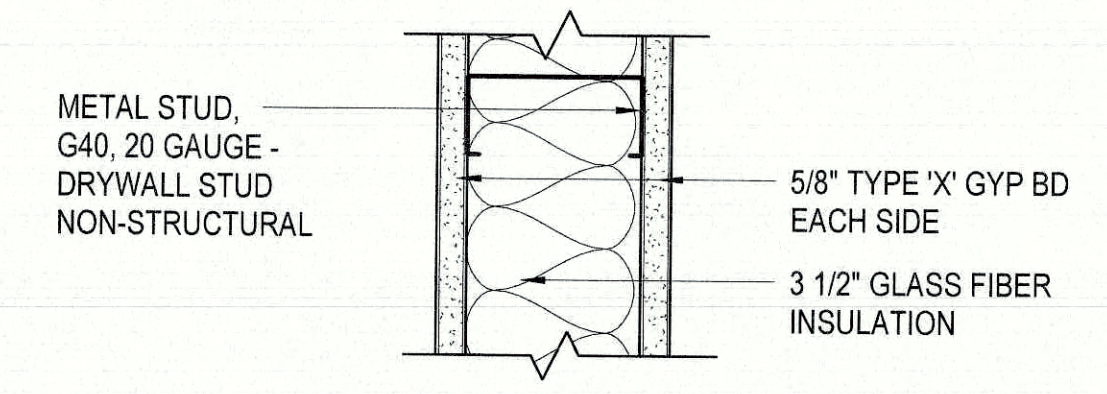
Project #	240321
Date	05/09/25
Drawn By	RD
Checked By	RD

A-700
 DETAILS

Scale As indicated



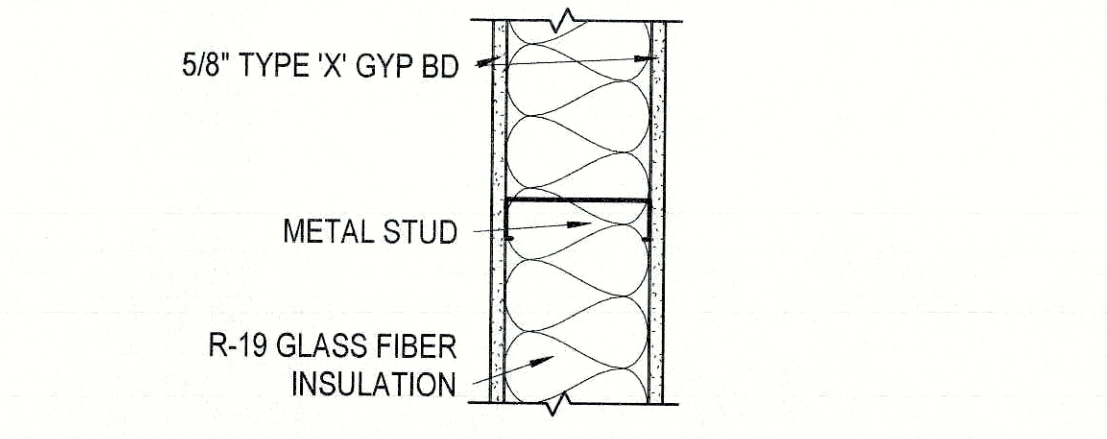
TYPICAL SUSPENDED CEILING VERTICAL & LATERAL SUPPORT



TYPE	DESCRIPTION	FIRE RATING	STC	ASSEMBLY #
3A	3 5/8" STL STUD	-	-	-
3B	6" STL STUD	-	-	-

NOTES:
 1. WHERE PLUMBING OCCURS, INSULATION IS TO BE CONTINUOUS. DO NOT COMPRESS. PROVIDE A MINIMUM 1/2" CLEAR DIMENSION BETWEEN PLUMBING PIPING (INCLUDING ANY CLAMPS, SUPPORTS AND BRACKETS) AND STUDS OR GYPSUM BOARD.

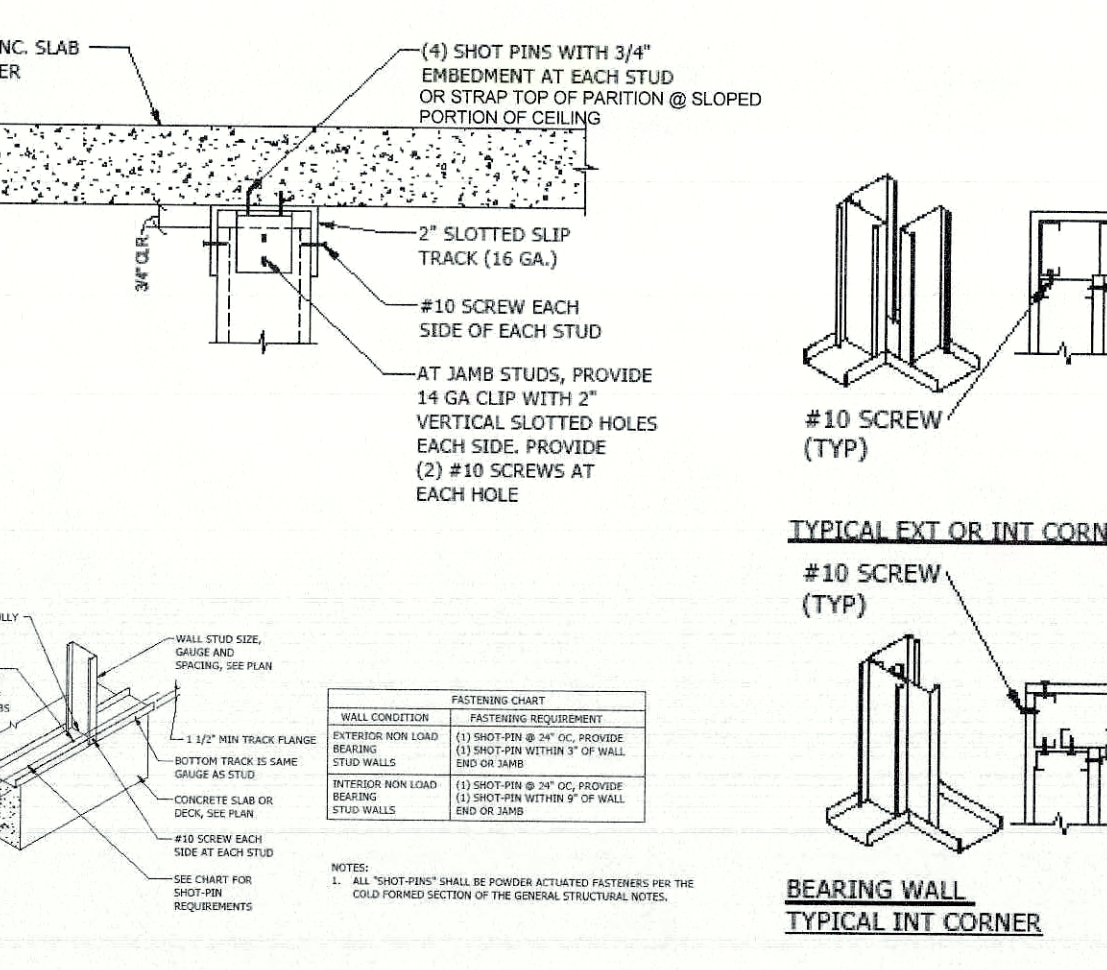
NON-RATED, NON LOAD BEARING WALL 1
 3" = 1'-0"



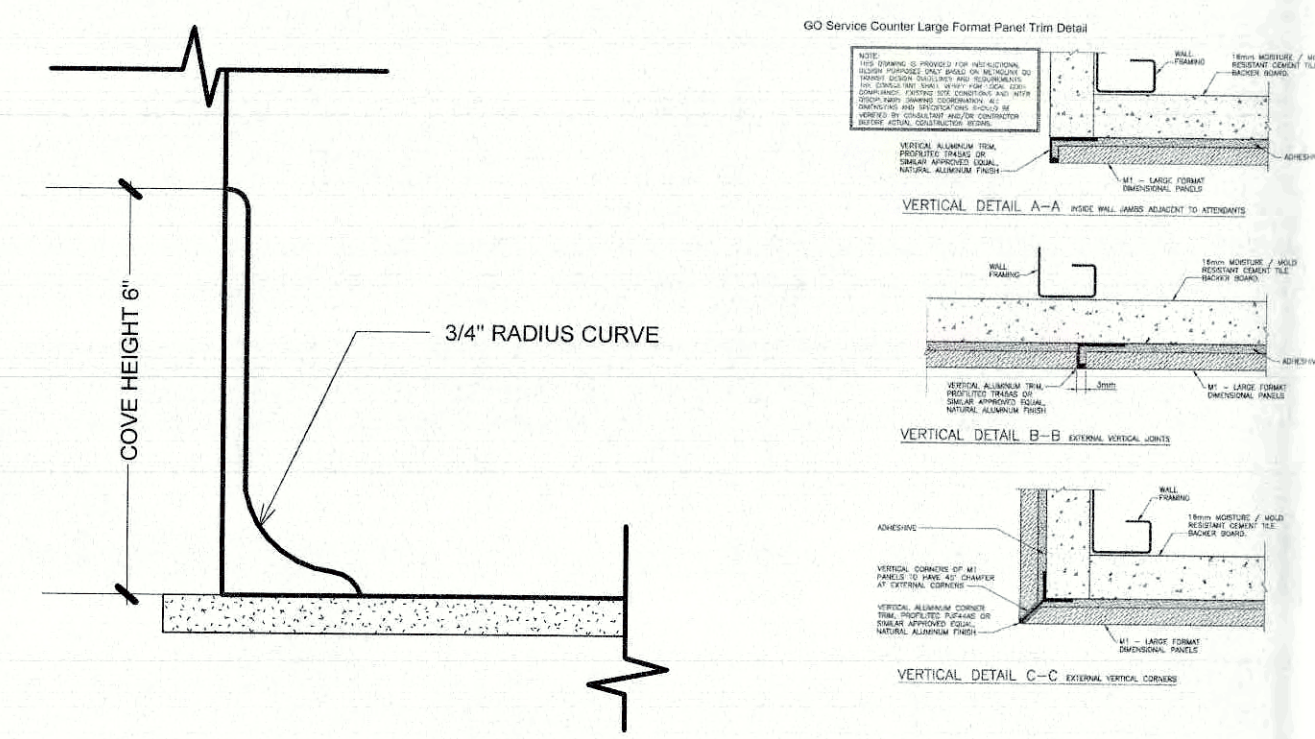
TYPE	DESCRIPTION	FIRE RATING	STC	ASSEMBLY #
1	6" METAL STUD	1 HOUR	45-49	GA WP 1072 SIM

BASE LAYER: ONE LAYER 5/8" TYPE X GYPSUM WALLBOARD OR GYPSUM VENEER BASE APPLIED PARALLEL OR AT RIGHT ANGLES TO EACH SIDE OF 6", 18 MIL (25 GA.) STEEL STUDS 24" O.C. WITH 1" TYPE S DRYWALL SCREWS 8" O.C. AT VERTICAL JOINTS AND 12" O.C. AT WALL PERIMETER AND INTERMEDIATE STUDS. FACE LAYER 5/8" TYPE X GYPSUM WALLBOARD OR GYPSUM VENEER BASE APPLIED PARALLEL OR AT RIGHT ANGLES TO ONE SIDE WITH 1-5/8" TYPE S DRYWALL SCREWS 12" O.C.

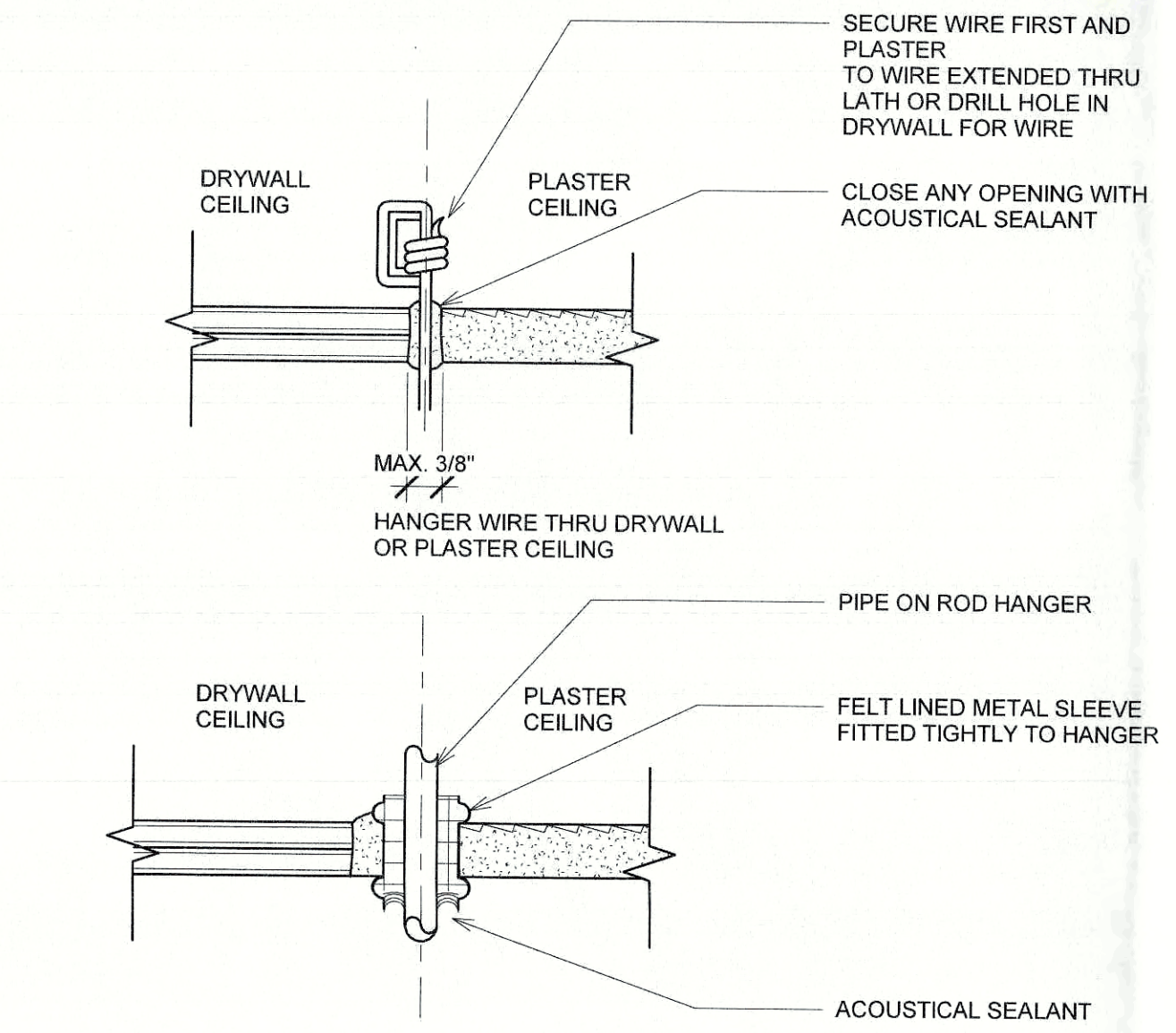
JOINTS STAGGERED 24" EACH LAYER AND SIDE. SOUND TESTED WITH 3-1/2" GLASS FIBER FRICTION FIT IN STUD SPACE.
1-HOUR RATED WALL
 1 1/2" = 1'-0"



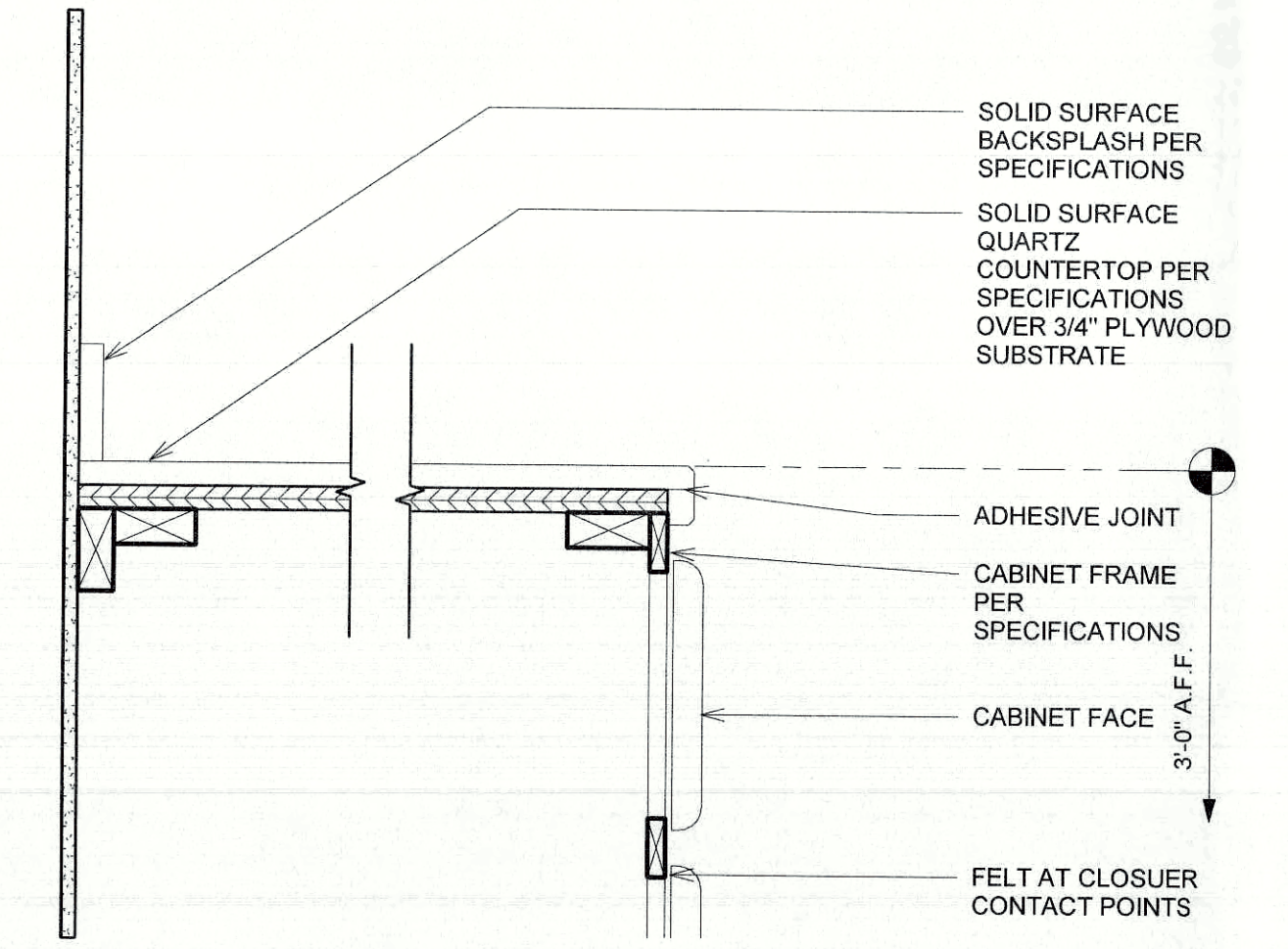
T & B WALL ANCHOR DETAILS
 3" = 1'-0"



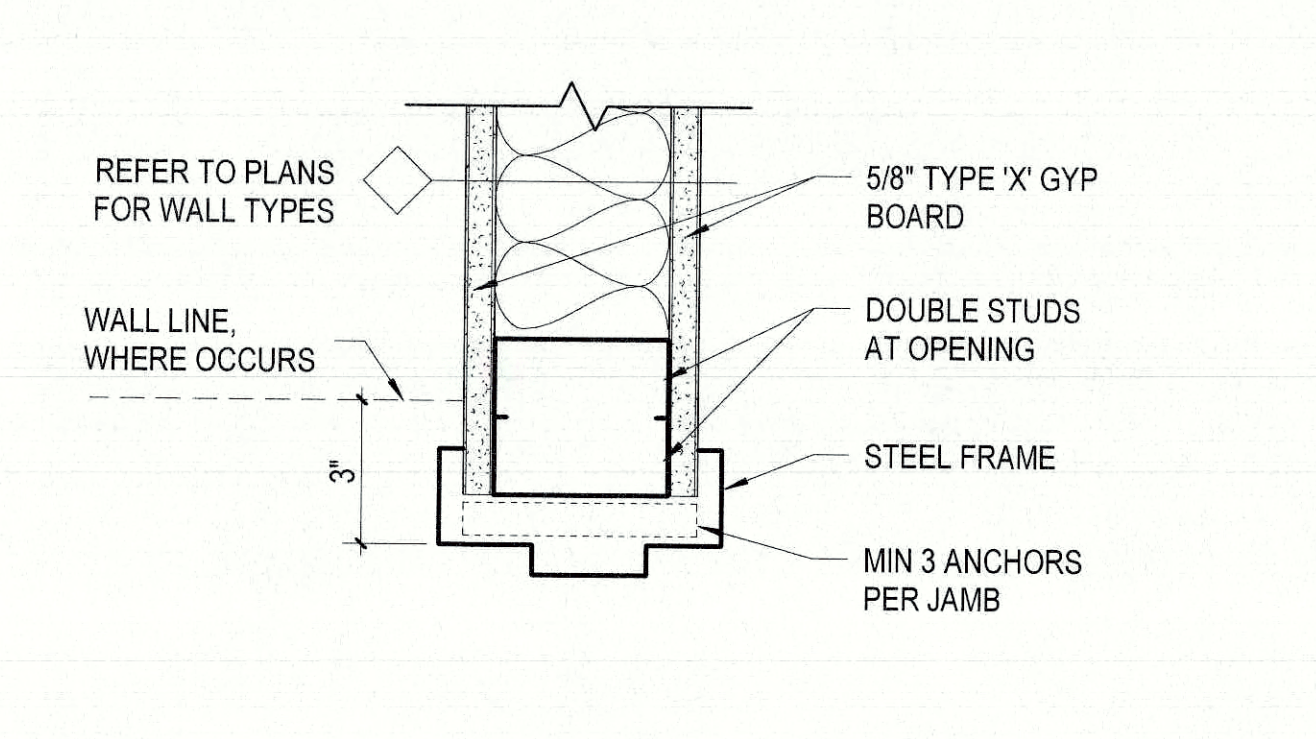
3/4" RADIUS TOP SET TILE COVE BASE
 3" = 1'-0"



HANGER
 3" = 1'-0"



COUNTERTOP @ BACK WALL
 1 1/2" = 1'-0"

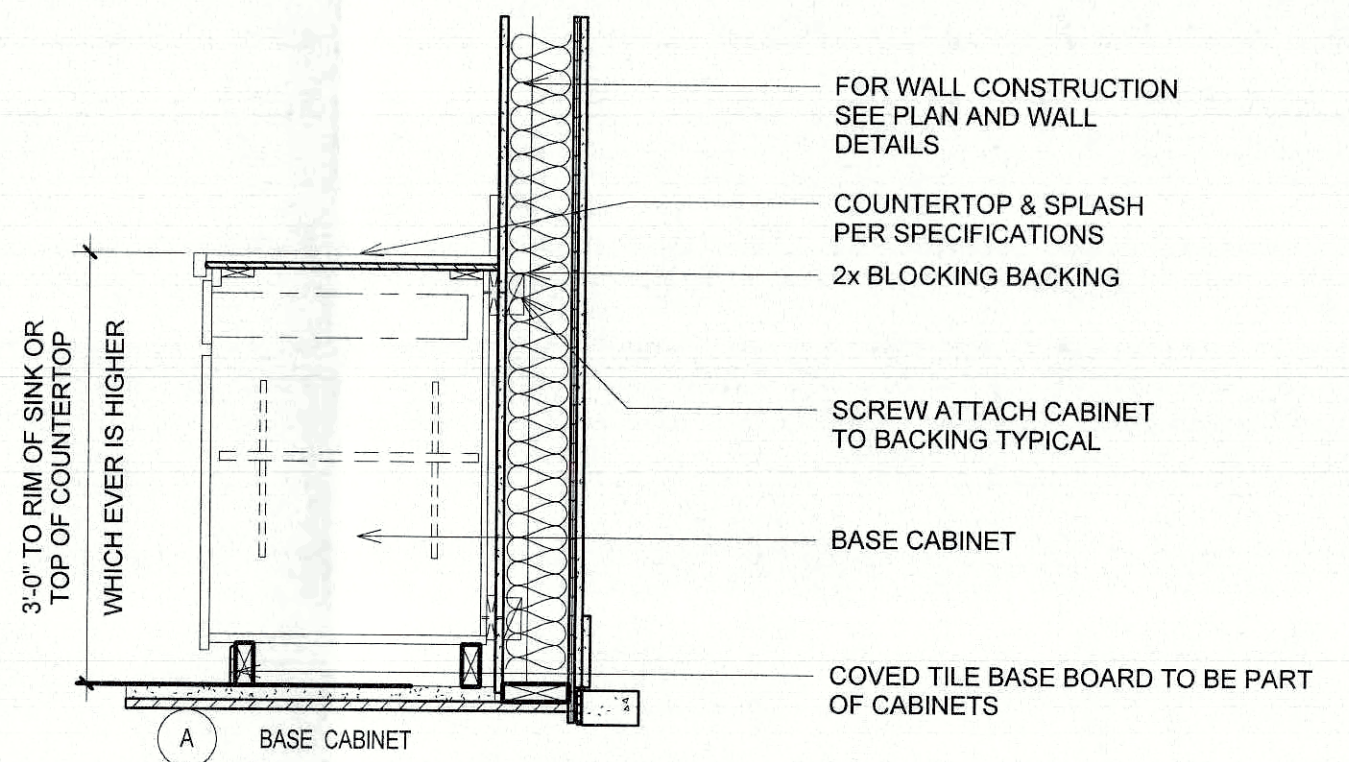


MTL DOOR JAMB DTL
 3" = 1'-0"

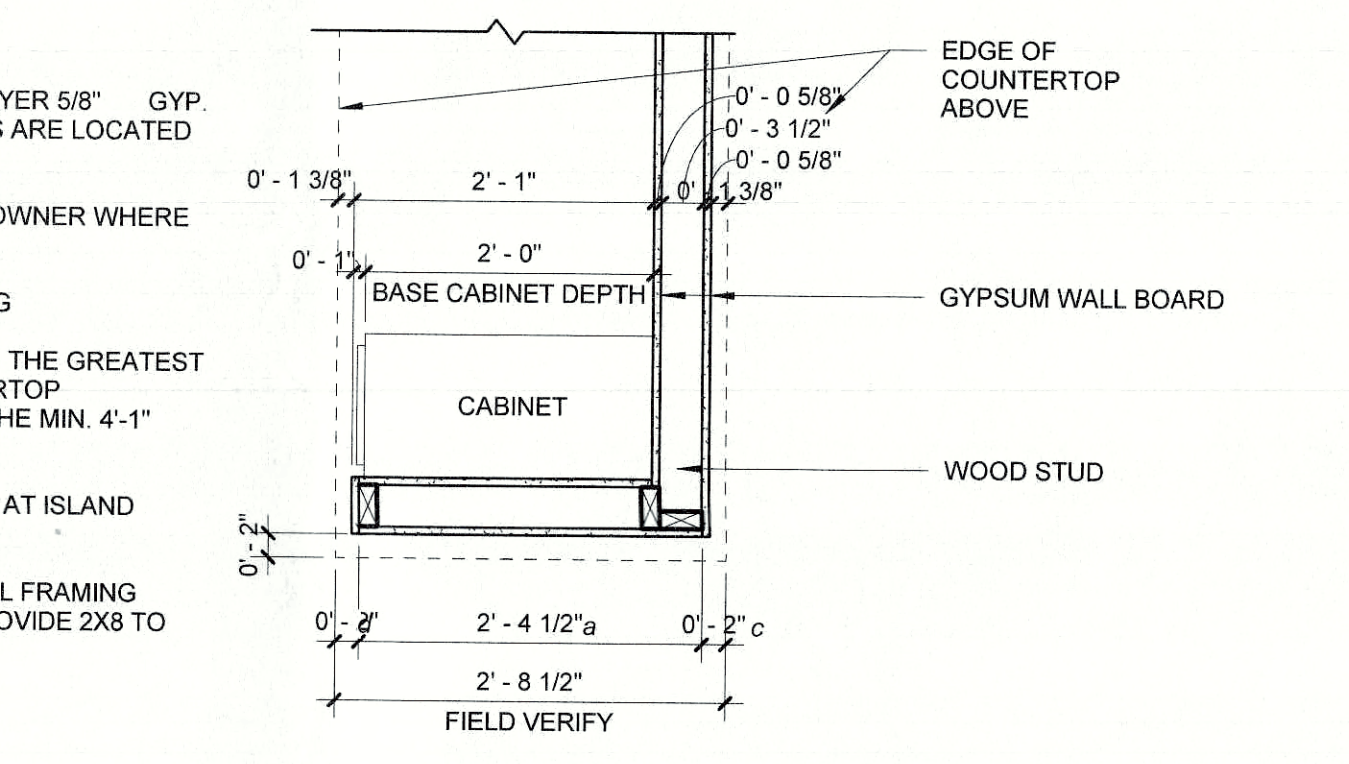
NOTE: THIS DRAWING MAYBE USED AS REFERENCE TO DETERMINE THE LOCATION OF KITCHEN ISLAND AND MAINTAIN A MINIMUM 4'-0" ADA CLEARANCE BETWEEN OPPOSING COUNTERTOPS AND BETWEEN COUNTERTOP AND APPLIANCES WHERE OCCURS. THE FOLLOWING NEED TO BE REVIEWED WHEN LOCATING FRAMING FOR KITCHEN ISLANDS:

- CURRENT OWNERS APPLIANCE SPECIFICATION. REVIEW THE DEPTH OF ALL APPLIANCES & EQUIPMENT.
- THE COUNTERTOP DRAWINGS NEED TO BE REVIEWED FOR THE OVERHANG DIMENSION PAST THE FACE OF THE CABINET BASE. MAINTAIN A 2" OVERHANG AT FRONT AND SIDES OF ROUGH FRAMING. THIS ALLOWS ENOUGH ROOM FOR THE FACE OF GYPSUM BOARD TO BE COVERED WHILE NOT IMPEDE ACCESS TO THE DRAWERS AND DRAWER PULLS. THE COUNTERTOP OVERHANG PAST THE CABINET BASE SHOULD BE 2 3/8" TO BE CONSISTENT WITH THE ISLAND COUNTERTOP OVERHANG.
- APPLIANCE SHOP DRAWINGS TO BE REVIEWED FOR CONSISTENCY WITH THE OWNERS APPLIANCE SPECIFICATION

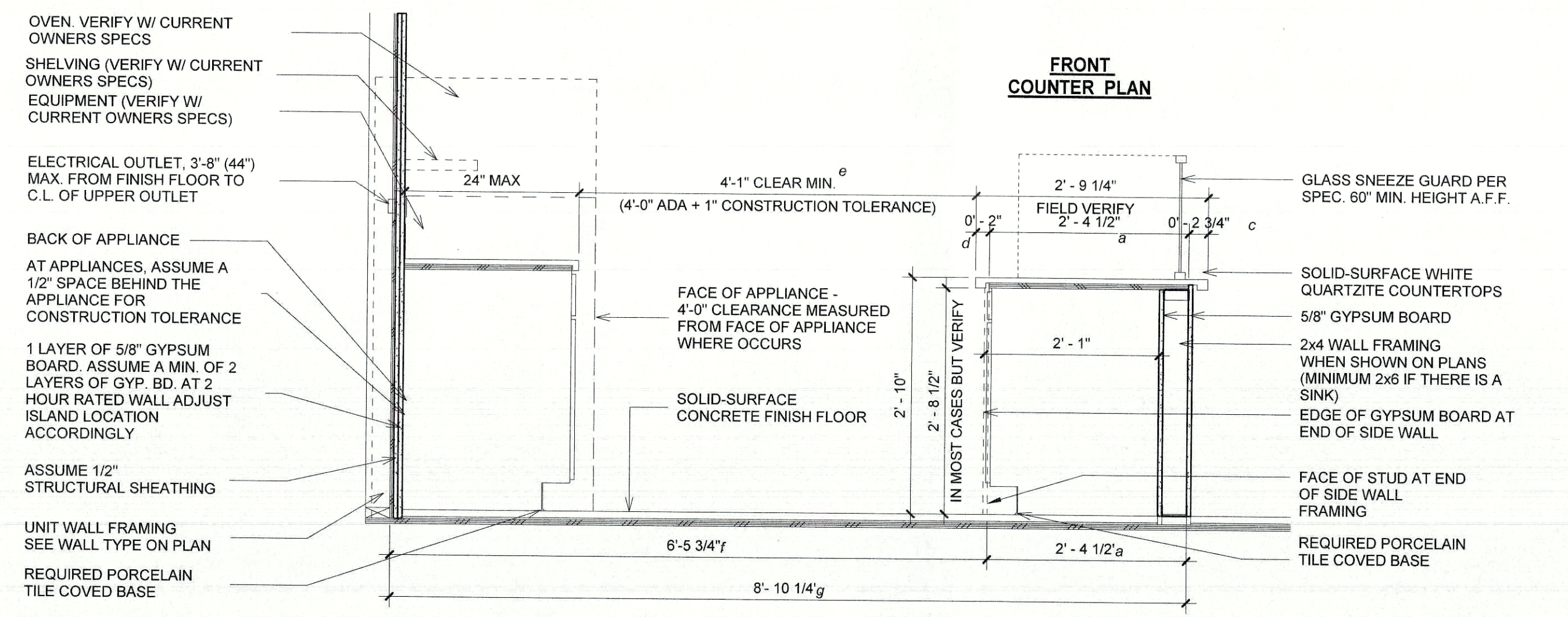
- a OVER/OVER DIMENSION FROM THE FACE OF STUD TO FACE OF STUD.
- b DISTANCE BETWEEN WALL FRAMING & EDGE OF COUNTERTOP. INCLUDES 1/2" SHEATHING, 2 LAYER 5/8" GYP. BD. & COUNTERTOP OVERHANG. MAXIMUM COUNTERTOP DEPTH FROM FINISH FACE WHERE OUTLETS ARE LOCATED TO LEADING EDGE OF COUNTERTOP IS 25" PER. CBC 1138A 3.1.
- c TYPICAL 2" OVERHANG FOR ICAC PROJECTS, UNLESS NOTED OTHERWISE. VERIFY WITH THE OWNER WHERE SPACE IS TIGHT OR LIMITED.
- d COUNTERTOP OVERHANG AT COUNTER AS MEASURED FROM THE END OF SIDE WALL FRAMING
- e MIN. 4'-0" PLUS 1" FOR CONSTRUCTION TOLERANCE. CLEAR SPACE BETWEEN APPLIANCE WITH THE GREATEST DEPTH DIRECTLY IN FRONT OF THE FRONT COUNTER TO THE LEADING EDGE OF THE COUNTERTOP OVERHANG. IF THERE IS NO APPLIANCE DIRECTLY IN FRONT OF THE FRONT COUNTER, THEN THE MIN. 4'-1" CLEAR SPACE SHALL BE BETWEEN COUNTERTOP OVERHANGS
- f WITH NO APPLIANCES MINIMUM 6'-5 3/4" FROM WALL FRAMING TO END OF SIDE WALL FRAMING AT ISLAND
- g WITH NO APPLIANCES, MINIMUM 8'-10 1/4" FROM WALL FRAMING TO BACK OF ISLAND PONYWALL FRAMING (ASSUMES A 2x4 PONYWALL AT THE BACK OF THE COUNTER, ADD 2" FOR A 2x6 PONYWALL) PROVIDE 2X8 TO CONCEAL ANY PLUMBING LINE AT BACK OF CABINETRY AS NEEDED.



CASEWORK ANCHORAGE
 3/4" = 1'-0"



FRONT COUNTER PLAN



SERVING AREA COUNTER DETAIL
 3/4" = 1'-0"

Door Number	Type	Door					Fire Rating	Hardware	Frame					Comments
		Width	Height	Thickness	Material	Finish			Type	Material	Finish	Jamb	Head	
108	43	3' - 0"	6' - 8"	0' - 1 3/4"			NONE							
120	43	3' - 0"	6' - 8"	0' - 1 3/4"			NONE							
004	A	3' - 0"	6' - 8"	0' - 2"	HM / MTL	PT	NONE	HW-1	A	MTL	PT	01/A-700	01/A-700	
003	A	3' - 0"	6' - 8"	0' - 2"	HM / MTL	PT	NONE	HW-1	A	MTL	PT	01/A-700	01/A-700	

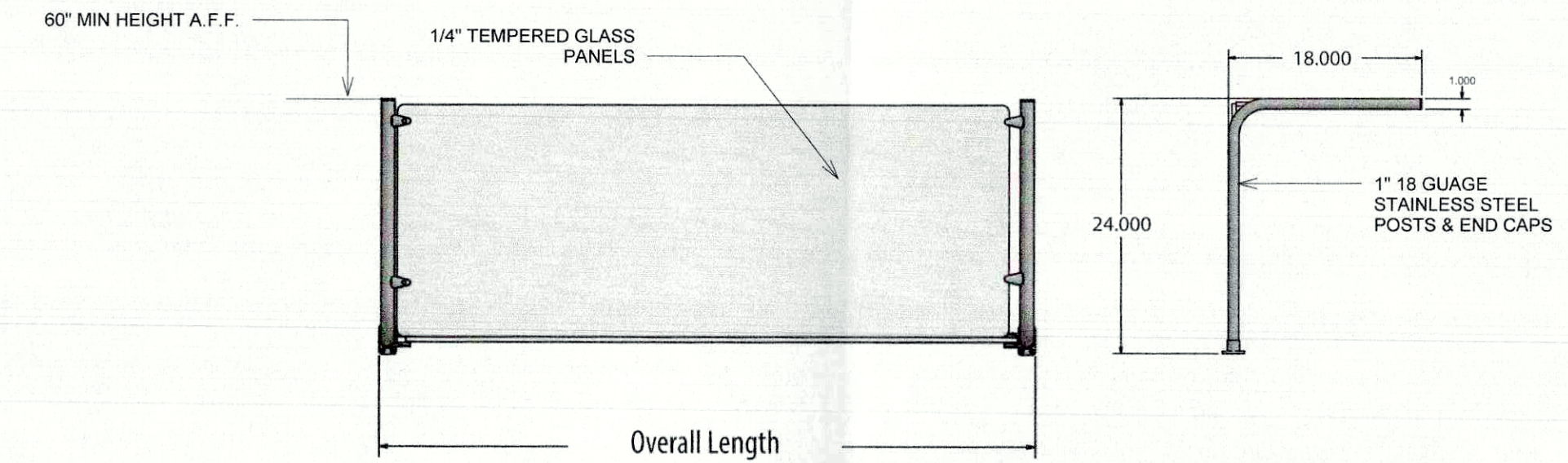
DRURY ARCHITECTS

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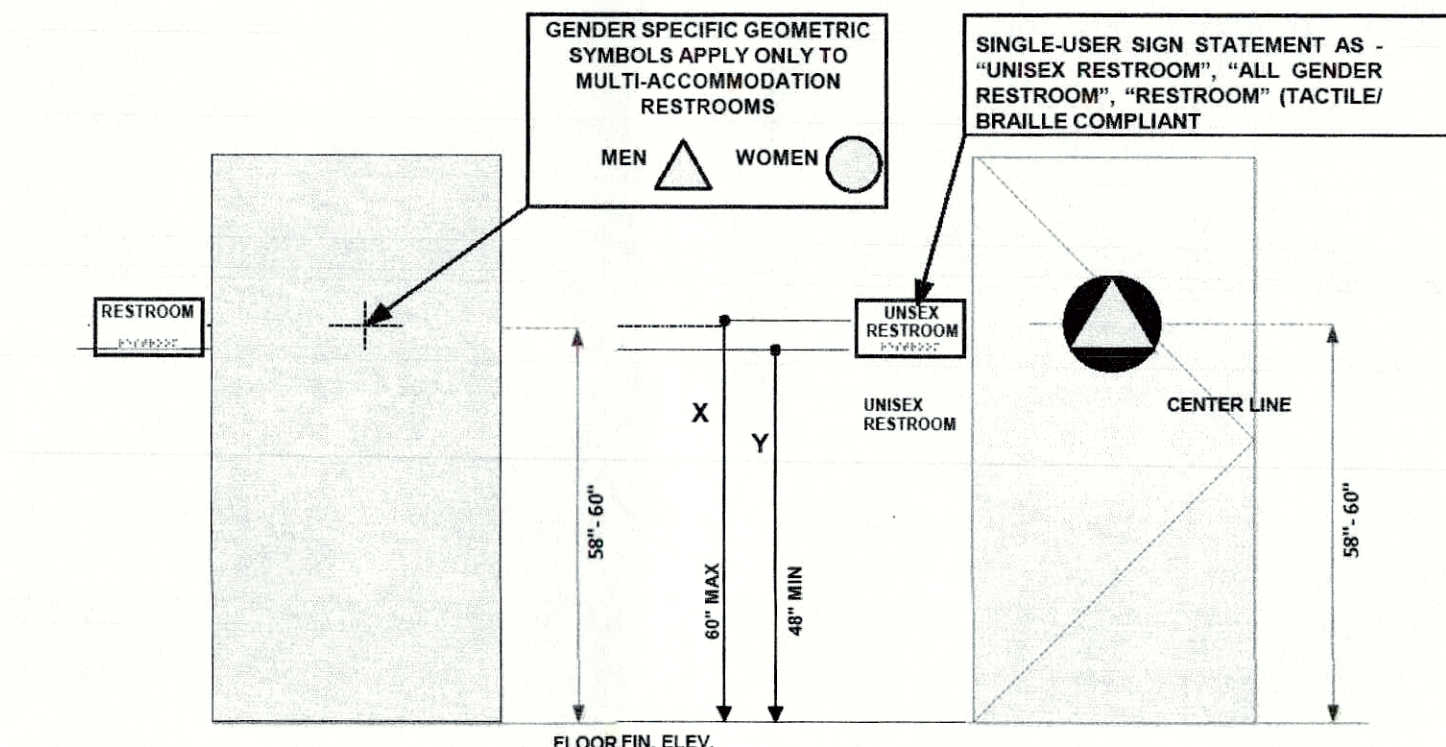


Part Number	Overall Length	Overall Height	Front Glass Panels			Side Glass Panels			Top Glass Panels		
			Thickness (inches)	Length (inches)	Width (inches)	Thickness (inches)	Length (inches)	Width (inches)	Thickness (inches)	Length (inches)	Width (inches)
SG-90CS-24G	23.5"	24"	0.25	20.75	22.5	0.25	22.5	17	0.375	20.75	17
SG-90CS-36G	35.5"	24"	0.25	32.75	22.5	0.25	22.5	17	0.375	32.75	17
SG-90CS-48G	47.5"	24"	0.25	44.75	22.5	0.25	22.5	17	0.375	44.75	17
SG-90CS-60G	59.5"	24"	0.25	56.75	22.5	0.25	22.5	17	0.375	56.75	17
SG-90CS-72G	71.5"	24"	0.25	68.75	22.5	0.25	22.5	17	0.375	68.75	17
Has 3 uprights	SG-90CS-84G	83.5"	0.25	39.625	22.5	0.25	22.5	17	0.375	39.625	17
Has 3 uprights	SG-90CS-120G	119"	0.25	57.625	22.5	0.25	22.5	17	0.375	57.625	17

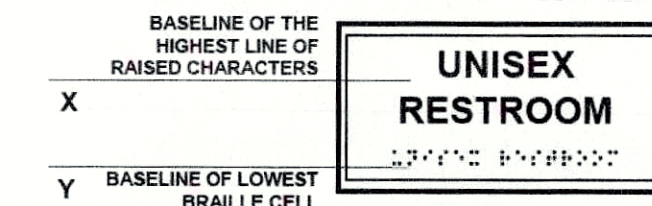
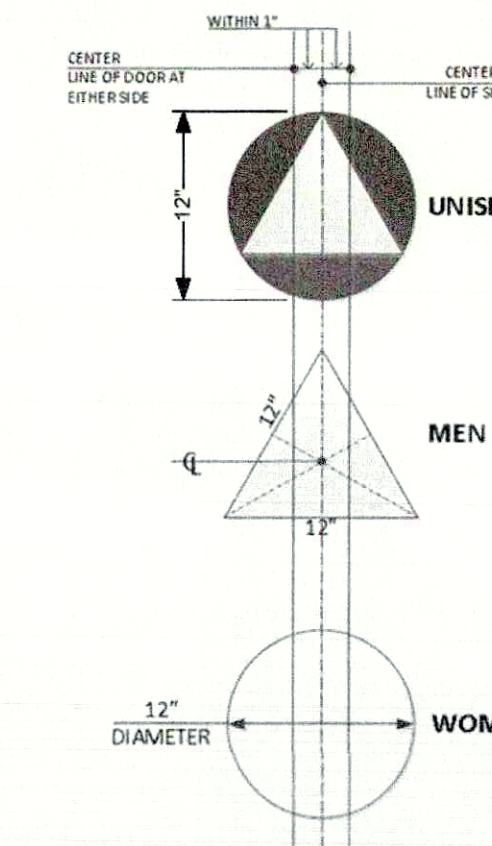
1 SNEEZE GUARD DETAILS
3" = 1'-0"

P/BC-2020-091
THESE DIAGRAMS ILLUSTRATE THE SPECIFIC REQUIREMENTS OF THESE REGULATIONS AND ARE INTENDED ONLY AS AN AID FOR BUILDING DESIGN AND CONSTRUCTION.

TOILETS AND BATHING FACILITIES GEOMETRIC SYMBOLS



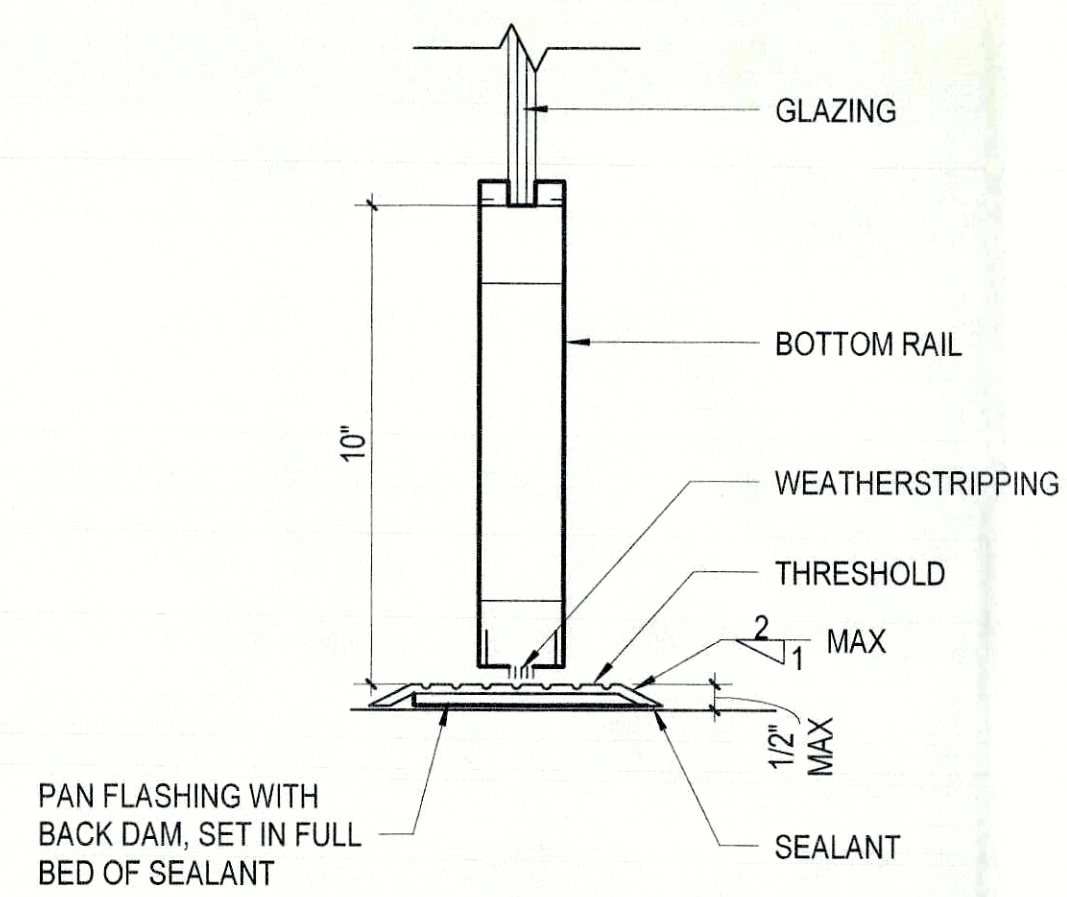
NOTE: PICTOGRAMS NOT REQUIRED
The provisions of CBC Chapter 11B require that a sanitary facility that is not specifically identified as for "men" or "women" (referred to in Chapter 11B as a "unisex" facility) have a geometric symbol on the door that is an equilateral triangle superimposed onto a circle. The "unisex" symbol is the only specific indicator required to be provided by Chapter 11B for a toilet facility that is available for use by all individuals. No pictogram, text, or braille is required on the symbol. (See attachment, Exhibit A.)



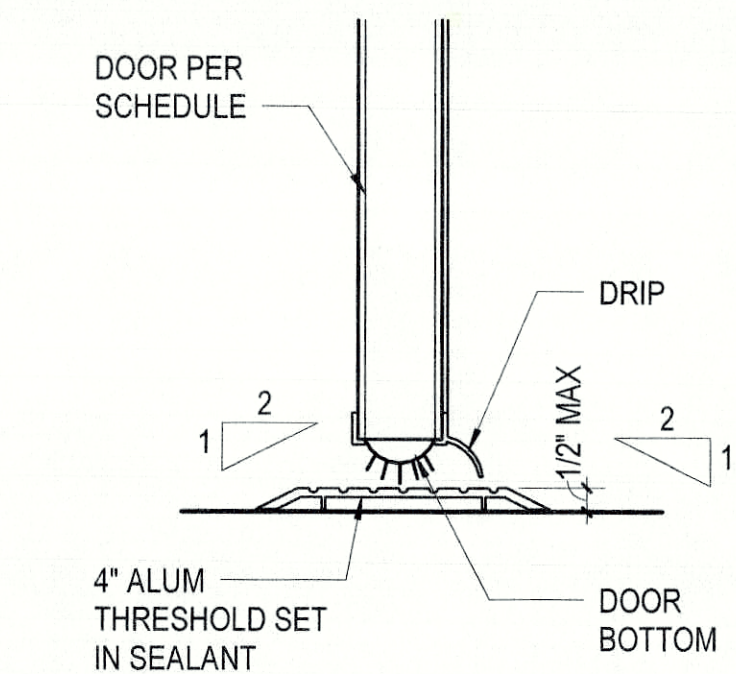
TACTILE / RAISED CHARACTER & GD-II BRAILLE SIGN
11B-703.4.1 Height above finish floor or ground.
Tactile characters on signs shall be located 48 inches (1219 mm) minimum above the finish floor or ground surface, measured from the baseline of the lowest Braille cells and 60 inches (1524 mm) maximum above the finish floor or ground surface, measured from the baseline of the highest line of raised characters. Exception: Tactile characters for elevator car controls shall not be required to comply with Section 11B-703.4.1.1

As a covered entity under Title II of the Americans with Disabilities Act, the City of Los Angeles does not discriminate on the basis of disability and, upon request, will provide reasonable accommodation to ensure equal access to its programs, services and activities.

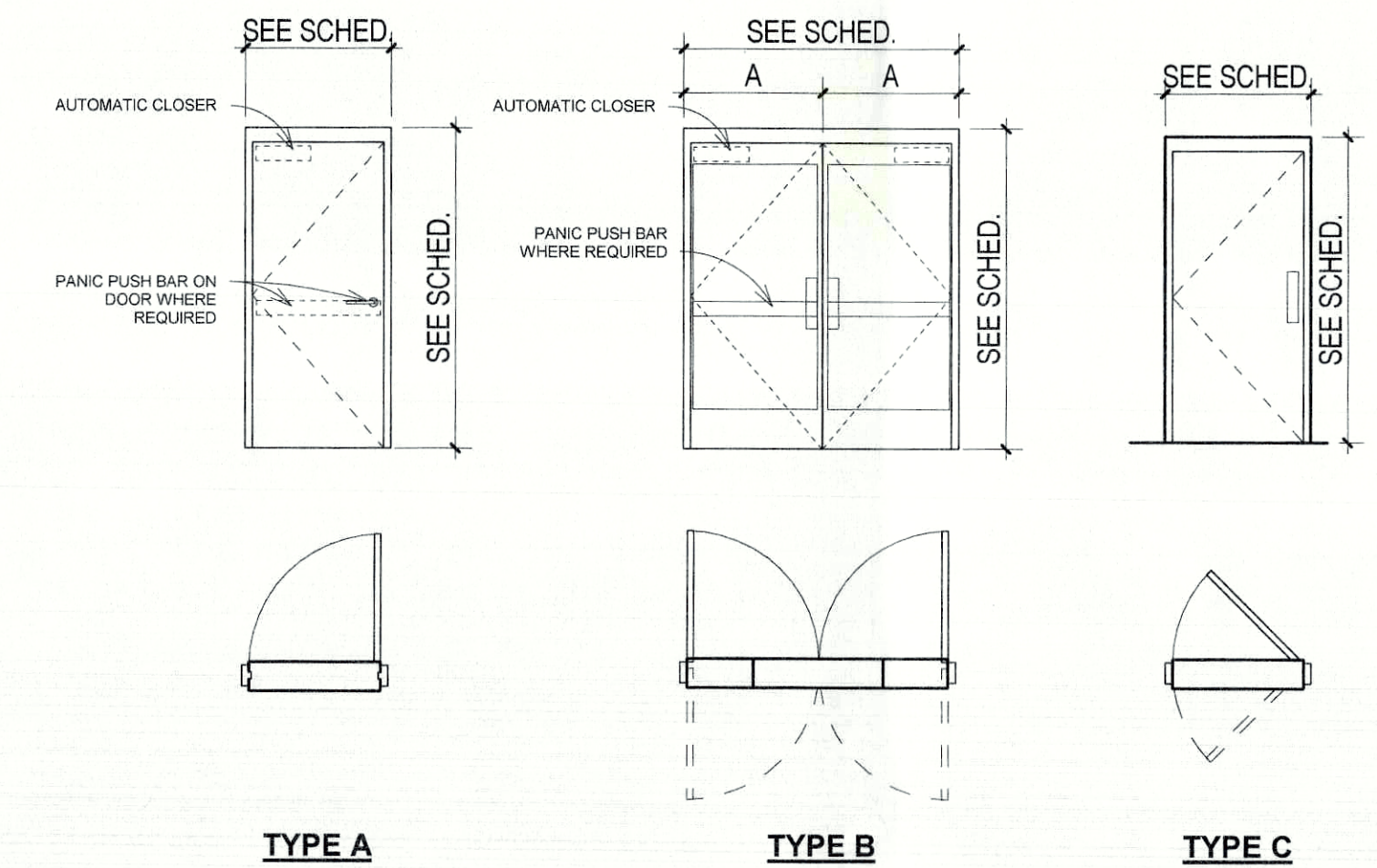
2 TOILET & BATHING FACILITIES GEOMETRIC SYMBOLS (LADBS)
3" = 1'-0"



3 THRESHOLD AT STOREFRONT DOOR
3" = 1'-0"



4 DOOR THRESHOLD
3" = 1'-0"



DOOR TYPES
1/4" = 1'-0"

ALL DOOR TYPES & HARDWARE SHALL MEET THE STANDARDS AND COMPLIANCE OF LABC 2022 AND THE LA COUNTY ENVIRONMENTAL HEALTH CODE SPECIFICALLY RELATING TO VERMIN EXCLUSION/ENCLOSURE. "A food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Each permanent food facility shall be fully enclosed in a building consisting of permanent floors, walls, and overhead structure. California Retail Food Code §§ 114259, 114266"

No.	Description	Date
1	PLAN CHECK & HEALTH SUBMISSION	9/29/2025

ARCHITECT'S STAMPING AT TIME OF APPROVAL

STAMP

COVER SHEET

OLD TOWN MARKET

Project #	240321
Date	05/09/25
Drawn By	RD
Checked By	RD

A-701
DETAILS

Scale As indicated