Include the following items on the project drawings. See DCSM sections 2.4 and 2.7 for additional details on drawings. See DCSM section 5.18.6 for additional information on laboratory equipment and fume hoods.

**Instructions**:

Indicate your response to each item in the checklist. Select ‘Yes’ if the checklist item has been completed in full. Select ‘No’ or ‘N/A’ if that item is not included or not required for the specific project. Explain why that item has not been included in the submittal.

| **RESPONSE** | **REQUIREMENTS** |
| --- | --- |
|  | General |
| Choose an item. | Provide outline of equipment to scale. |
| Choose an item. | Show furniture and built-in furnishings to scale. |
| Choose an item. | Provide elevations, sections, and details as necessary to describe built-in equipment, casework, and furnishings included in the Work of the Contractor. |
| Choose an item. | Identify accessible built-in furnishings and equipment. |
| Choose an item. | Provide working clearance measurements around equipment. |
|  | Food Service Equipment |
| Choose an item. | Show locations of accessible handwashing sinks. |
| Choose an item. | Show equipment locations. Include all elements located in counters and dishwashing counters and at sinks. |
| Choose an item. | Provide size, material, and details for custom-fabricated equipment. |
| Choose an item. | Show floor, wall, and ceiling penetrations. Include mounting height and size of pass through window at soiled dish counter. |
| Choose an item. | Show locations for raised bases, retainer curbs, or depressions. |
| Choose an item. | Show locations for recessed and grated floor drains required for equipment. |
| Choose an item. | Show locations for exhaust fan curbs, supply fan curbs, exhaust duct, supply duct, and ductwork material. |
| Choose an item. | Show location for fire suppression system tanks and actuating stations. |
| Choose an item. | Show locations and type of hoods, plumbing enclosure housing, and control panel of automatic washdown system. |
| Choose an item. | Show location and detail drawing of insulated floors. Include under-floor perforated drains and vent pipes. |
| Choose an item. | Show location of disposer control centers. |
| Choose an item. | Show locations of disconnect switches. |
| Choose an item. | Show location and detail drawings of electrical chases and raceways and plumbing chases. Confirm that underfloor electrical chases are provided to and among cash registers. |
| Choose an item. | Show location of remote compressors and refrigeration systems. |
| Choose an item. | Show location of all utility connections to building water, sanitary, gas, electrical, sprinkler, fire alarm, oil, compressed air, steam, and other utility systems. Include convenience outlets at point of use of plug-in equipment. |
| Choose an item. | Provide detail drawings that show water metering devices located to provide one device to serve two kettles where practical. |
| Choose an item. | Provide details of the remote pressurized syrup containers and associated supply lines to drink dispenser(s). |
|  | Laboratory Equipment and Fume Hoods |
| Choose an item. | Show location of equipment by unit number. |
| Choose an item. | Show location of utility connection. |
| Choose an item. | Show relation to adjacent trades. |
| Choose an item. | Provide remotely located blower and ductwork to create negative pressure at hood. Confirm that appropriate weatherproof caution labels will be attached to the outlet end of exhaust duct systems where warnings of dangerous chemical fumes will be necessary for the protection of workmen in the vicinity. |
| Choose an item. | Provide optimum face velocity. |
| Choose an item. | Indicate fans and ductwork needed to create negative pressure. Confirm that velocities will be measured at the maximum face area of the hood, with maximum allowances for hood, filter, and appurtenance static pressure losses within the specified limits. |
| Choose an item. | Show locations of accessible equipment and hoods. |