



# City of Madison Liquor/Beer License Application

On-Premises Consumption:  Class B Beer  Class B Liquor  Class C Wine  
 Off-Premises Consumption:  Class A Beer  Class A Liquor

## Section A – Applicant

- If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?  
 Yes (language: \_\_\_\_\_)  
 No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may delay your application process)  

Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete?  
 Sí, lenguaje \_\_\_\_\_  
 No. Si usted escoge “no” en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.
- This application is for the license period ending June 30, 20 14.
- List the name of your  Sole Proprietor,  Partnership,  Corporation/Nonprofit Organization or  Limited Liability Company exactly as it appears on your State Seller's Permit.  
VIP Japanese & Chinese Restaurant LLC
- Trade Name (doing business as) VIP Restaurant
- Address to be licensed 6718 Odana Rd
- Mailing address 5739 Longford Ter, Fitchburg, WI 53711
- Anticipated opening date 11/15/2013
- Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?  
 No  Yes (explain) \_\_\_\_\_
- Does another alcohol beverage licensee or wholesale permittee have interest in this business?  
 No  Yes (explain) \_\_\_\_\_

## Section B—Premises

- Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.

The restaurant locates at 6718 Odana Rd, with approximately 7500 sqft. building space, seating & bar area is about 6500 sqft, the bar is in the center of the building, with approximately 15 bar stools, and food seating area is about 120 spaces

11.  Attach a floor plan, no larger than 8 1/2 by 14, showing the space described above.

12. Applicants for on-premises consumption: list estimated capacity 120 seating

13. Describe existing parking and how parking lot is to be monitored.

There are total 53 parking spaces about 70% located at the back side of the building, there are illuminating lights at the back of the building, plus

14. Was this premises licensed for the sale of liquor or beer during the past license year? light pole illuminat  
 No  Yes, license issued to unknown (name of licensee) the whole parking lot.

15.  Attach copy of lease.

### Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

16. Name of liquor license agent Xiu Feng Zheng

17. City, state in which agent resides Beaver Dam, WI

18. How long has the agent continuously resided in the State of Wisconsin? 8 months

19.  Appointment of agent form and background check form are attached.

20. Has the liquor license agent completed the responsible beverage server training course?

No, but will complete prior to ALRC meeting  Yes, date completed \_\_\_\_\_

21. State and date of registration of corporation, nonprofit organization, or LLC.

Wisconsin July 5, 2013

22. In the table below list the directors of your corporation or the members of your LLC.

Attach background check forms for each director/member.

Title	Name	City and State of Residence
<del>Member</del>	Cheng Zheng	Madison, WI
Member	Rong B Zheng	Lakewood, NJ

23. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

Cheng Zheng

24. Is applicant a subsidiary of any other corporation or LLC?  
 No  Yes (explain) \_\_\_\_\_
25. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?  
 No  Yes (explain) \_\_\_\_\_

**Section D—Business Plan**

26. What type of establishment is contemplated?  
 Tavern  Nightclub  Restaurant  Liquor Store  Grocery Store  
 Convenience Store without gas pumps  Convenience Store with gas pumps  
 Other \_\_\_\_\_
27. Business description White-table Japanese and Chinese food Restaurant  
 \_\_\_\_\_  
 \_\_\_\_\_
28. Hours of operation M - Sunday 11:00 am - 10:00 pm
29. Describe your management experience Corp members and managers have combined more than 35 year food service experiences  
 \_\_\_\_\_
30. List names of managers below, along with city and state of residence.  
Rong B Zheng New Jersey  
Cheng Zheng Madison, WI
31. Describe staffing levels and staff duties at the proposed establishment About 7-8 full-time employees. estimating 8-12 part-time employees. 2 Hostess/host, 8 waiter/waitress, 8-10 kitchen staff
32. Describe your employee training most of them have at least 3-year food service experiences. the managers / memers have combined 35 years food industry experience  
 \_\_\_\_\_

33. Utilizing your market research, describe your target market.

City of madison, and surrounding town, villages, and cities

34. Describe how you plan to advertise and promote your business. What products will you be advertising?

Ad at local newspapers (Isthmus), local coupon books (Dollars)

word of mouth - and signage in the front of store.

We are restaurant-operator.

35. Are you operating under a lease or franchise agreement?  No  Yes

36. Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?

No  Yes N/A

### Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment?  No  Yes—what kind? \_\_\_\_\_

38. What age range do you hope to attract to your establishment? 20 - 70

39. What type of food will you be serving, if any? Japanese and Chinese Cuisine  
 Breakfast  Brunch  Lunch  Dinner

40. Submit a sample menu if applicable. What will be included on your operational menu?  
 Appetizers  Salads  Soups  Sandwiches  Entrees  Desserts  
 Pizza  Full Dinners

41. During what hours of operation do you plan to serve food? 11:00 am - 10:00 pm

42. What hours, if any, will food service not be available? None

43. Indicate any other product/service offered. None

44. Will your establishment have a kitchen manager?  No  Yes

45. Will you have a kitchen support staff?  No  Yes

46. How many wait staff do you anticipate will be employed at your establishment? 8

During what hours do you anticipate they will be on duty? 11:00 am - 10:00 pm

47. Do you plan to have hosts or hostesses seating customers?  No  Yes

48. Do your plans call for a full-service bar?  No  Yes  
 If yes, how many barstools do you anticipate having at your bar? 13  
 How many bartenders do you anticipate having work at one time on a busy night? 2
49. Will there be a kitchen facility separate from the bar?  No  Yes
50. Will there be a separate and specific area for eating only?  
 No  Yes, capacity of that area 100
51. What type of cooking equipment will you have?  
 Stove  Oven  Fryers  Grill  Microwave
52. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?  
 No  Yes
53. What percentage of payroll do you anticipate devoting to food operation salaries? 99%
54. If your business plan includes an advertising budget:  
 What percentage of your advertising budget do you anticipate will be related to food? 99%  
 What percentage of your advertising budget do you anticipate will be drink related? 1%
55. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin?  No  Yes
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association?  No  Yes
57. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:  
7 % Alcohol 80 % Food 13 % Other (tip)
58. Do you have written records to document the percentages shown?  No  Yes  
 You may be required to submit documentation verifying the percentages you've indicated.

**Section F—Required Contacts and Filings**

59. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted.  No  Yes
60. I understand that I am required to host an information session at least one week before the ALRC meeting.  No  Yes
61. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session.  No  Yes
62. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting.  No  Yes
63. I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting.  No  Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.  
 No  Yes

65. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864]  No  Yes
66. I understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in section 2, above. [phone 608-266-2776]  No  Yes
67. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor?  
 No  Yes

**Section G—Information for Clerk's Office**

68. State Seller's Permit 4 5 6 - 1 0 2 8 2 8 3 3 8 5 - 0 2

69. Federal Employer Identification Number 46-3123 266

70. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?

Contact person Christine Shan

E-mail address Shan CPA tax@gmail.com

Phone 608-219-4738 Preferred language English

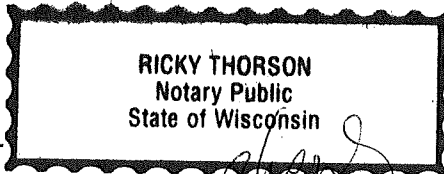
71. Corporate attorney, if applicable: Name \_\_\_\_\_

Phone \_\_\_\_\_ E-mail \_\_\_\_\_

**Read carefully before signing in front of a notary:** Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 23 day of September, 2013



Ricky Thorson  
 (Clerk/Notary/Public)

[Signature]  
 (Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

My commission expires May 23, 2017

Clerk's Office checklist for complete applications		
<input type="checkbox"/> Orange sign <input type="checkbox"/> WI Seller's Permit Certificate (matching articles of incorporation) <input type="checkbox"/> FEIN <input checked="" type="checkbox"/> Notarized application <input checked="" type="checkbox"/> Written description of premises	<input checked="" type="checkbox"/> Background investigation form(s) <input type="checkbox"/> Form for surrender of previous license <input checked="" type="checkbox"/> *Articles of Incorporation <input checked="" type="checkbox"/> *Notarized Appointment of Agent * Corporation/LLC only	<input checked="" type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input type="checkbox"/> Sample Menu <input type="checkbox"/> Business Plan
Date complete application filed with Clerk's Office _____ Date of ALRC meeting _____ Date license granted by Common Council _____ Date provisional issued _____ Date license issued _____ License number _____		

A-14 (CLEAR)  
 P-113

## LUNCH SPECIALS

Mon. - Sun. 11:00 am - 3:00 pm

### HIBACHI LUNCH

Served with Soup or Salad Fried Rice & Vegetable

L1.	Hibachi Vegetable	5.99
L2.	Hibachi Chicken	6.99
L3.	Yakiniku (Beef Tip)	6.99
L4.	Salmon	7.99
L5.	Jumbo Shrimp	7.99
L6.	Chicken & Shrimp	8.59
L7.	Yakiniku & Chicken	8.59
L8.	Yakiniku & Shrimp	8.59
L9.	Scallop	8.99
L10.	New York Steak	8.99
L11.	New York Steak & Shrimp	8.99
L12.	New York Steak & Chicken	8.59
L13.	Filet Mignon	9.99
L14.	Filet Mignon & Chicken	8.99
L15.	Filet Mignon & Shrimp	8.99

### BENTO LUNCH

Served with Soup or Salad, Fried Rice, 2pc Spring Roll  
4 pcs California Roll

L16.	Salmon Teriyaki Bento	7.99
L17.	Chicken Teriyaki Bento	7.99
L18.	Shrimp Teriyaki Bento	7.99
L19.	Shrimp Tempura Bento	8.99
L20.	Steak Teriyaki Bento	8.99

### SUSHI BAR LUNCH SPECIAL

Served with Soup or Salad

L21.	Sushi lunch (4pcs fish & california roll)	8.50
L22.	Sashimi lunch (9pcs fish sashimi)	8.50
L23.	Unagi don (5pcs eel & rice)	9.50
L24.	Taka don (5pcs tuna & rice)	9.50

### JAPANESE MAKI ROLLS LUNCH SPECIAL

Served with Soup or Salad

ANY 2 ROLLS 7.95  
ANY 3 ROLLS 12.25

Tuna Roll	Cucumber Avocado Roll
Salmon Roll	Tuna Avocado Roll
Spicy Tuna Roll	Shrimp Cucumber Roll
Spicy Salmon Roll	Vegetable Roll
Spicy Crabmeat Roll	Crabmeat Avocado Roll
California Roll	Eel Cucumber Roll
Shrimp Tempura Roll	Sweet Potato Roll
Mr. Peanut Roll	Vegetable Tempura Roll



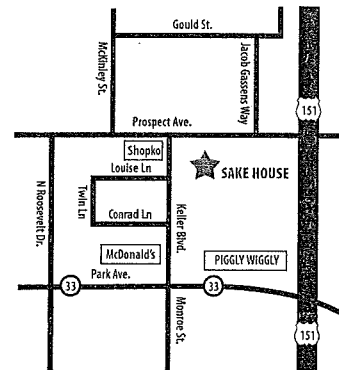
Japanese Sushi & Hibachi

820 Park Ave Suite H  
Beaver Dam, WI 53916  
(Park Village Shopping Center)

T. 920.219.9995

F. 920.219.9996

Call Before Pick Up  
(Drive Through Pick Up)



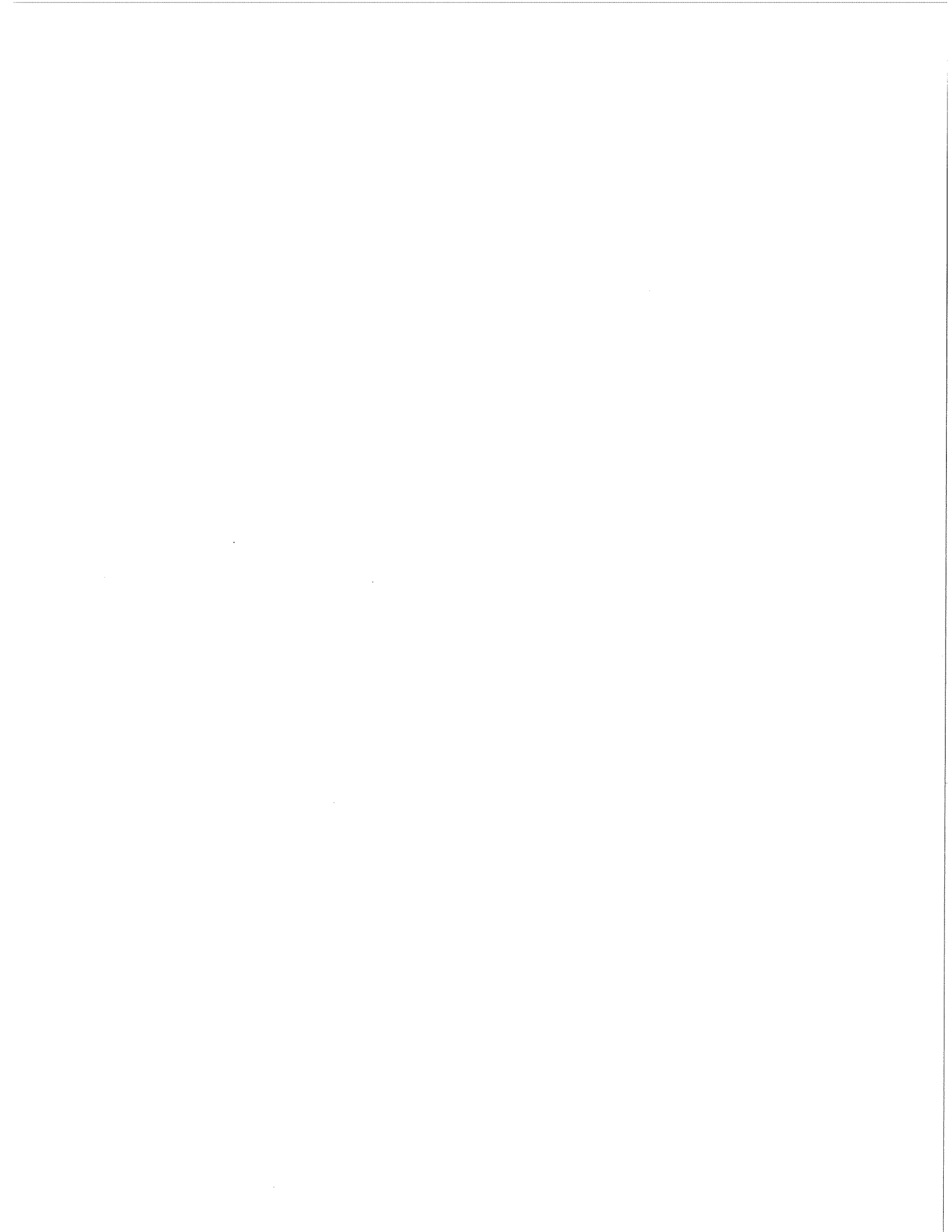
#### Open Hours:

Mon. - Thurs. 11:00am - 10:00pm  
Fri. & Sat. 11:00am - 10:30pm  
Sun. 12noon - 10:00pm

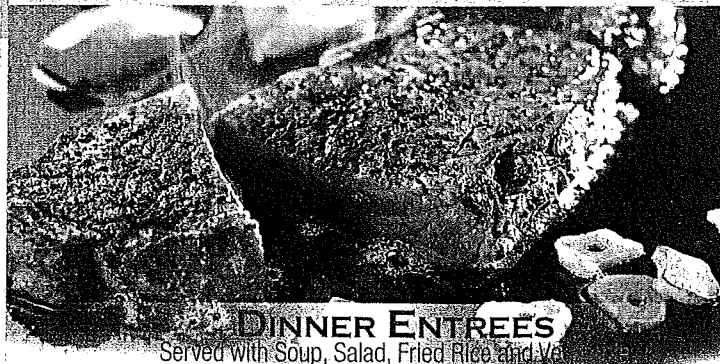
Gift Certificate Available

[www.SakeHouseWI.com](http://www.SakeHouseWI.com)

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### DINNER ENTREES

Served with Soup, Salad, Fried Rice and Va

D1.	Hibachi Vegetable	7.99
D2.	Hibachi Chicken	8.99
D3.	Yakiniku (Beef Tip)	8.99
D4.	Salmon	10.99
D5.	Jumbo Shrimp	10.99
D6.	New York Steak	11.99
D7.	Scallop	12.99
D8.	Filet Mignon	13.99

### DINNER COMBO

Served with Soup, Salad, Fried Rice and Vegetable

D9.	Chicken & Shrimp	11.99
D10.	Yakiniku & Chicken	11.99
D11.	Yakiniku & Shrimp	12.25
D12.	New York Steak & Chicken	12.99
D13.	New York Steak & Shrimp	13.59
D14.	Filet Mignon & Chicken	13.99
D15.	Filet Mignon & Shrimp	13.99
D16.	Scallop & Shrimp	13.99
D17.	Imperial Dinner	14.99

Chicken, Shrimp, Yakiniku

### TERIYAKI ENTREES

Served Soup, Salad and Fried Rice

T1.	Chicken Teriyaki	11.99
T2.	Shrimp Teriyaki	12.99
T3.	Salmon Teriyaki	13.99
T4.	New York Steak Teriyaki	14.99
T5.	Scallop Teriyaki	15.99

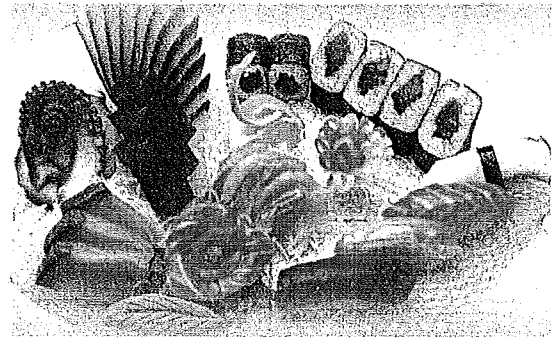
### BENTO BOX

Served Soup, Salad, Fried Rice,  
4 Pcs California Roll and Spring Roll (2)

B1.	Vegetable Teriyaki Bento	9.99
B2.	Chicken Teriyaki Bento	10.99
B3.	Shrimp Teriyaki Bento	11.99
B4.	Salmon Teriyaki Bento	11.99
B5.	Shrimp Tempura Bento	12.99
B6.	Steak Teriyaki Bento	12.99
B7.	Sushi Bento	14.99
	Served w. soup, salad and fried rice	
B8.	Sashimi Bento	14.99
	Served w. soup, salad and fried rice	

### SUSHI & SASHIMI (2PCS)

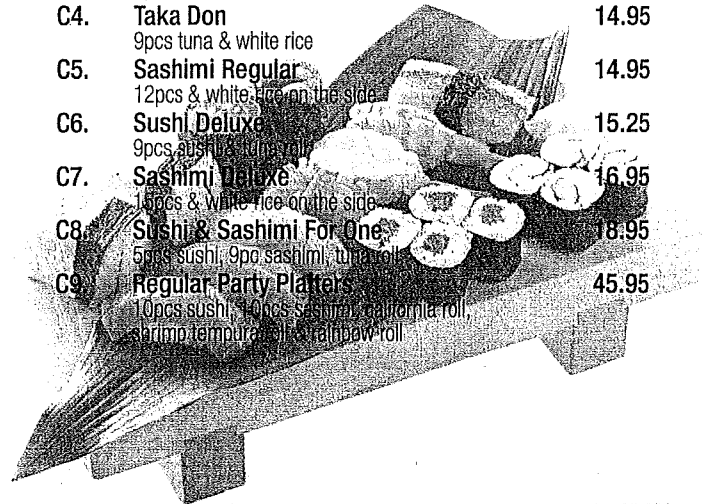
S1.	Crabmeat	2.50
S2.	Egg omelet	2.75
S3.	Tuna	4.25
S4.	Salmon	3.75
S5.	White tuna	3.95
S6.	Shrimp	4.25
S7.	Eel	4.25
S8.	Pepper tuna	4.25
S9.	Fish egg	4.25
S10.	Smoke salmon	4.25
S11.	Mackerel	4.25
S12.	Red Snapper	4.25
S13.	Octopus	4.25
S14.	Yellow tail	4.95

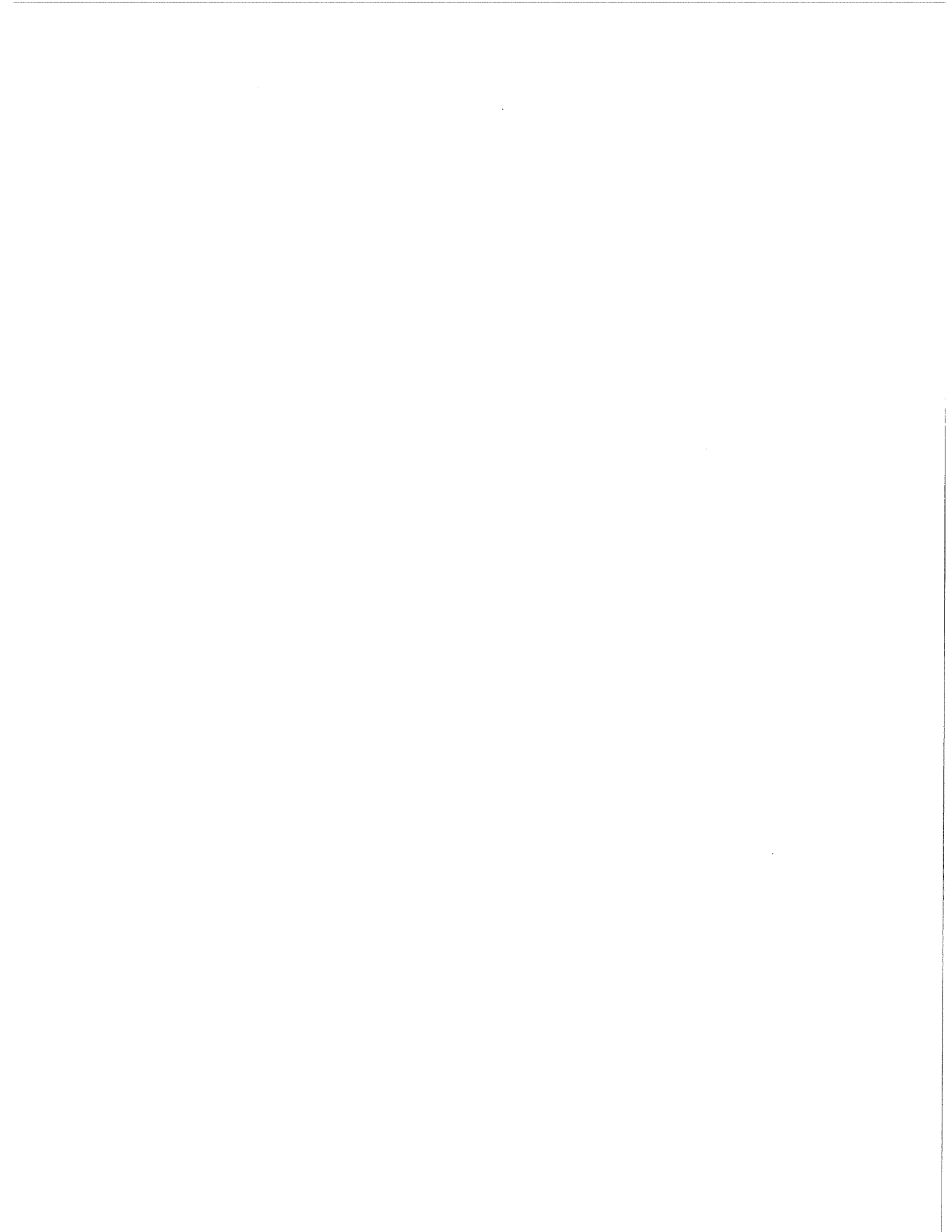


### SUSHI BAR COMBO

Serve w. Soup & Salad

C1.	Spicy Roll Combo	13.95
	Spicy tuna, spicy salmon, spicy crabmeat	
C2.	Sushi Regular	14.25
	7pcs sushi & california roll	
C3.	Unagi Don	14.95
	7pcs eel & white rice	
C4.	Taka Don	14.95
	9pcs tuna & white rice	
C5.	Sashimi Regular	14.95
	12pcs & white rice on the side	
C6.	Sushi Deluxe	15.25
	9pcs sushi & tempura roll	
C7.	Sashimi Deluxe	16.95
	10pcs & white rice on the side	
C8.	Sushi & Sashimi For One	18.95
	5pcs sushi, 9pc sashimi, tuna roll	
C9.	Regular Party Platters	45.95
	10pcs sushi, 4pcs sashimi, california roll, shrimp tempura roll & rainbow roll	





**APPETIZERS  
FROM KITCHEN**

A1.	French fries	1.99
A2.	Japanese spring roll (2)	2.75
A3.	Chicken on the stick (2) (Teriyaki Sauce)	3.25
A4.	Shrimp on the stick (2) (Teriyaki Sauce)	4.95
A5.	Edamame	3.59
A6.	Gyoza (6)	3.75
A7.	Shumai (6) deep fried or steamed	3.75
A8.	Age Tofu Crispy fried tofu w. special dipping	4.50
A9.	Vegetable tempura	4.75
A10.	Shrimp tempura Lightly battered deep fried shrimp & veg.	4.99
A11.	Rock shrimp Fried shrimp w. spicy mayo	5.00
A12.	Crispy soft shell crab	5.95
A13.	Fried squid	5.25

**APPETIZERS  
FROM SUSHI BAR**

A14.	Spicy tuna or salmon dumpling	5.95
A15.	Thai tempura fish roll	6.00
A16.	Sushi appetizers (5pcs fish)	6.00
A17.	Tuna Tataki	6.75
A18.	Yellow tail Tatar	7.95

**SOUP & SALAD**

A19.	Clear soup Light flavored broth w. mushroom & scallion	1.50
A20.	Miso soup	1.50
A21.	House salad	2.99
A22.	Seaweed salad	3.99
A23.	Avocado salad	3.99
A24.	Spicy crabmeat salad	5.00
A25.	Baked Salmon salad	5.95

**YAKI SOBA OR FRIED RICE**

(Egg Noodle)

Y1.	Vegetable	6.99
Y2.	Chicken	7.59
Y3.	Shrimp	7.99
Y4.	Beef	7.99
Y5.	Combination Chicken, beef & shrimp	9.99

**UDON** (Rice Noodle)  
(Stir fried or udon soup)

Y6.	Veg	7.99
Y7.	Chicken	8.99
Y8.	Beef	9.99
Y9.	Shrimp	9.99
Y10.	Nabeyaki Udon/Soba Japanese noodle soup w. sliced white meat chicken, shrimp, vegetable and egg	9.99

**SIDE ORDER**

S01.	White Rice	2.00
S02.	Fried Rice	2.00
S03.	Vegetable	2.00
S04.	Yaki soba (Egg Noodle)	2.99

**KID'S MEAL - \$5.99**

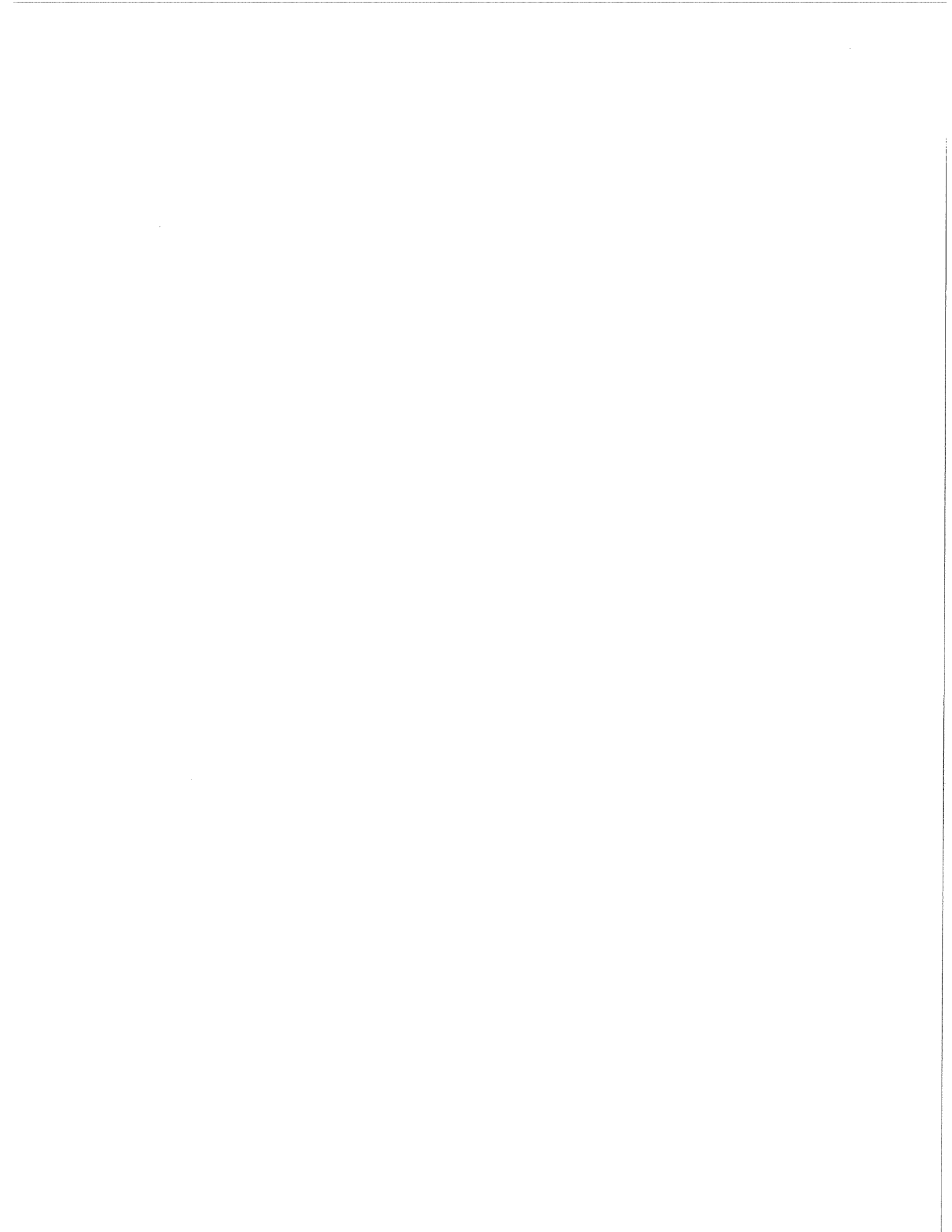
For Children 10 and under

Serve w. Rice or Soba or French Fries

K1.	Hibachi Chicken
K2.	Hibachi Shrimp
K3.	Hibachi Steak
K4.	Hibachi Vegetable
K5.	Chicken on the stick (2)
K6.	Shrimp on the stick (2)
K7.	Chicken nuggets (8)
K8.	Cheese stick (6)

**DESSERT**

DE1.	Ice Cream Green tea, Chocolate, Vanilla	1.99
DE2.	Fried Banana (6)	3.25
DE3.	Fried Ice Cream	3.25
DE4.	Mochi Ice Cream	2.95
DE5.	Cheese Cake	4.95
DE6.	Chocolate Cake	4.95
DE7.	Tiramisu	4.95
DE8.	Banana Lover (6)	4.95






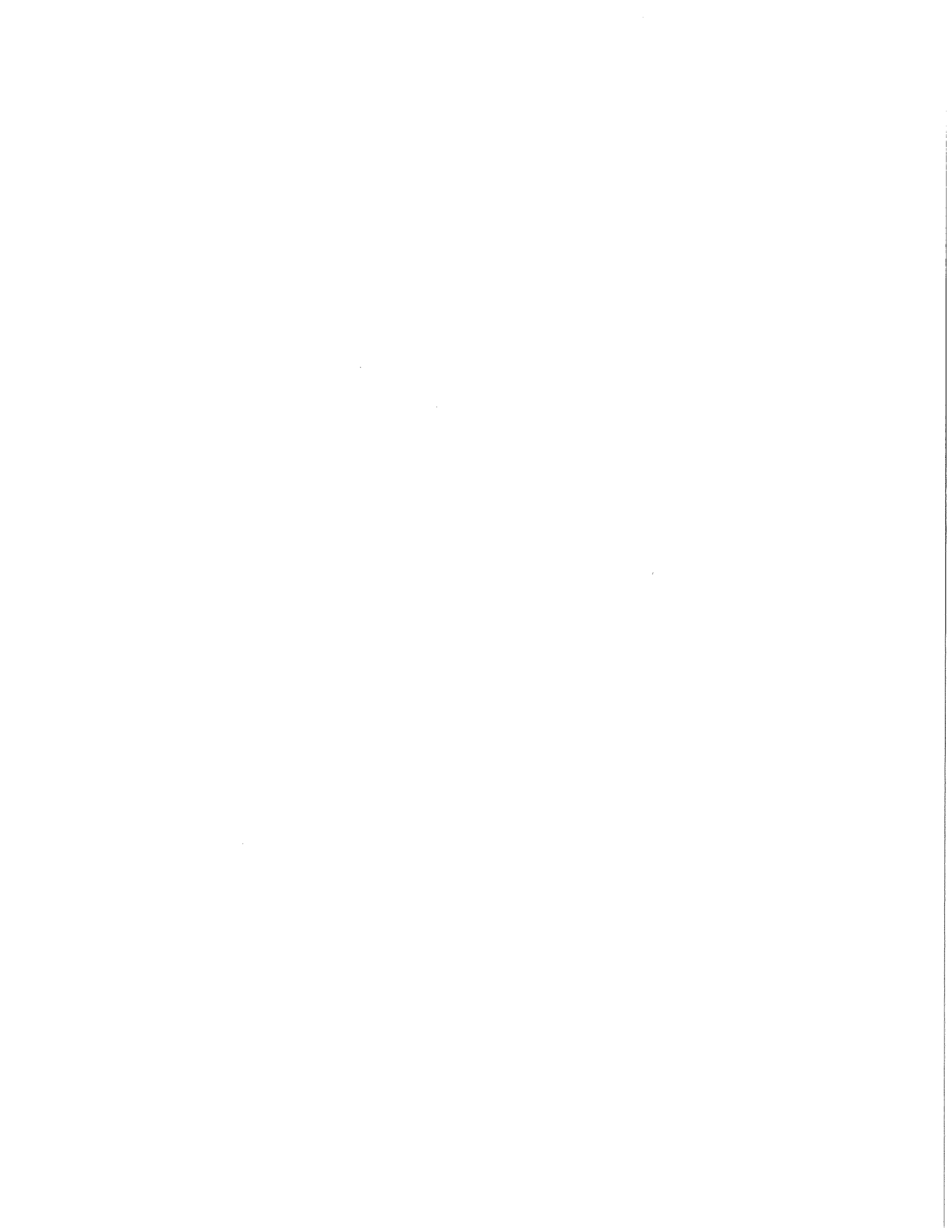
## ROLL & HAND ROLL

R1.	Cucumber roll	3.50
R2.	Avocado roll	3.75
R3.	Cucumber & avocado roll	3.99
R4.	Mr. Peanut roll	4.25
R5.	Mix vegetable roll	4.25
R6.	Vegetable tempura roll	4.25
R7.	Sweet potato roll	4.25
R8.	California roll	4.25
R9.	Tuna roll	4.50
R10.	Salmon roll	4.50
R11.	Spicy Crabmeat roll	4.50
R12.	Crabmeat & Avocado roll	4.75
R13.	Boston roll Shrimp, lettuce & cucumber	4.99
R14.	Salmon & Avocado roll	4.99
R15.	Yellow tail Scallion roll	5.25
R16.	Spicy Tuna roll	5.25
R17.	Spicy Salmon roll	5.25
R18.	Tuna & Avocado roll	5.25
R19.	Alaska roll Salmon, avocado, cucumber & fish egg	5.25
R20.	Shrimp Tempura roll	5.25
R21.	Eel & Cucumber or Avocado roll	5.25
R22.	Philadelphia Smoke salmon & cheese	5.75
R23.	Da Bomb roll Shrimp tempura, avocado, crab stick and spicy mayo	6.25

## SPECIAL ROLLS (8PCS)

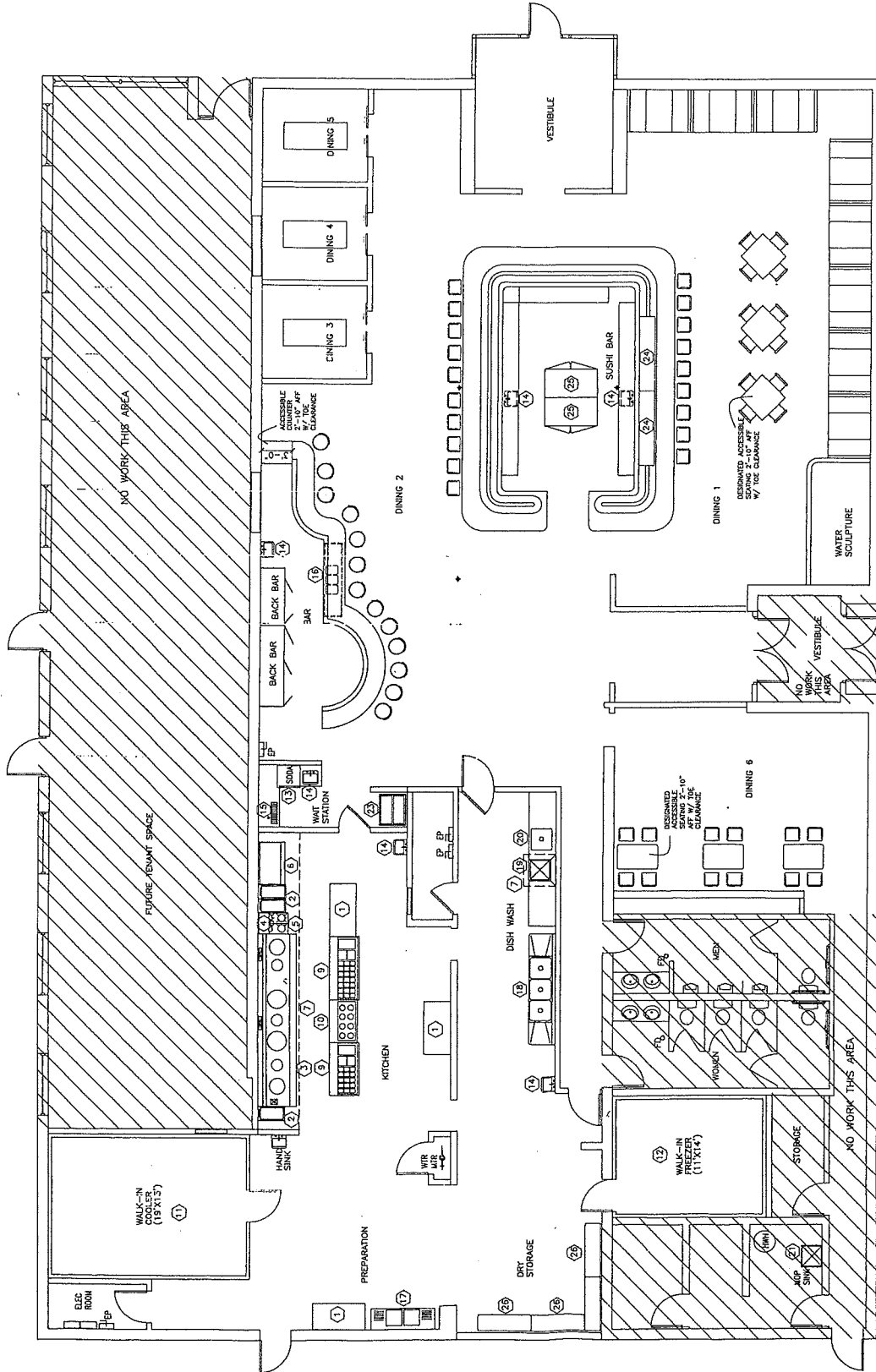
SP1.	Lake City Shrimp tempura cucumber inside smoke salmon on top w. eel sauce, wasabi sauce	8.59
SP2.	King Roll Eel, cucumber inside spicy tuna on top w. eel sauce, miso sauce	8.99
SP3.	Dragon Eel, fried shrimp, cucumber inside top with avocado & fish egg w. eel sauce	8.99
SP4.	Spider (6pcs) Soft shell crab tempura, cucumber, avocado & fish egg w. eel sauce	8.99
SP5.	Dynamite Salmon, avocado, crabmeat inside, whole roll deep fried w. eel sauce, mayo & hot sauce	9.95
SP6.	Mango lover Crabmeat tempura, cucumber inside mango avocado on top w. mango sauce	9.99
SP7.	Royal Salmon, tuna, avocado crab, seaweed salad wrap with yellow sheet w. miso sauce	10.25
SP8.	Rainbow California roll, salmon, tuna, white fish, avocado on top	10.25
SP9.	Bamboo Shrimp tempura inside spicy tuna & avocado on top w. eel sauce, miso sauce	10.25
SP10.	Hot Girl Spicy tuna, spicy salmon, avocado, crunch wrap with pink sheet w. wasabi mayo	10.25
SP11.	Snow Stone Soft shell crab tempura inside white tuna & jalapeno on top w. eel sauce, spicy mayo	10.95
SP12.	Out of Control Pepper tuna, cucumber, avocado inside spicy tuna, crunch on top w. miso sauce	10.95
SP13.	Volcano Deep fried roll with white fish, cheese and avocado. Baked spicy crab, fish egg on top w. eel sauce spicy mayo	10.95
SP14.	Golden Age Shrimp tempura, spicy tuna, crunch, avocado, mango wrap with yellow sheet w. mango sauce, eel sauce	10.95
SP15.	Pink Lady Pepper tuna, cucumber, avocado inside, tuna, green onion on top, hot sauce & wasabi sauce	10.95
SP16.	Sunshine Roll Spicy salmon, avocado inside, lightly burned salmon on top w. mayo, eel & salmon	10.95





**KITCHEN EQUIPMENT NOTES**

1. ALL EQUIPMENTS IN THE SCHEDULE SHALL BE PROVIDED BY TENANT EXCEPT NOTED OTHERWISE.
2. ALL EQUIPMENT SHALL MEET NSF REQUIREMENTS AND SUBJECT TO LOCAL HEALTH DEPARTMENT'S APPROVAL.
3. CONTRACTOR SHALL PROVIDE AND INSTALL PROPERLY ALL EQUIPMENT CONNECTIONS TO BE VERIFIED WITH TENANT PRIOR TO INSTALLATION.
4. PLUMBING CONTRACTOR SHALL PROVIDE ALL BRUSH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED.
5. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER.
6. GAS AND WATER PRESSURES AND REQUIREMENTS SHALL BE VERIFIED WITH EQUIPMENT SUPPLIER.
7. ALL GAS COOKING EQUIPMENT TO BE INSTALLED W/ POLYCOATED GAS LINES WITH QUICK DISCONNECT GAS LINES.
8. ALL HAND SINKS, 3-COMPARTMENT SINK, FOOD PREPARATION SINKS, AND WASH SINKS SHALL HAVE BRASS HANDLED FAUCETS.
9. ALL EQUIPMENT LEGS TO BE STAINLESS STEEL (NO GALVANIZED, INCLUDING SINKS AND SHELVES)
10. VENTILATION HOOD SHALL BE NSF/STAINLESS STEEL FULLY FACTORY ENGINEERED VENTILATION HOOD.
11. NSF/STAINLESS STEEL OPEN WIRE SHELVING UNITS AND DUNNAGE RACKS SHALL BE USED IN THE FOLLOWING AREAS:
  - WALK-IN COOLER
  - WALK-IN FREEZER
  - WALK-IN COOLER
12. THE WATER SUPPLY FOR THE DISHWASHER SHALL BE THROUGH AN AIR GAP OR BY MEANS OF BACKFLOW PREVENTION.



**EQUIPMENT SCHEDULE**

NO.	DESCRIPTION	GAS	ELECT.	PLUMBING	REMARKS
1	WORK TABLE				
2	FRYER	3/4"			
3	WORK STOVE	1 1/2"		3/4" COLD WATER 2" DRAIN	
4	SALAMANDER	3/4"			
5	4-BURNER RANGE	3/4"			
6	GRIDDLE	3/4"			
7	TYPE I HOOD				W/ ANSUL SYSTEM
8	TYPE II HOOD				
9	PREP COOLER (BAIN MARIÉ)		115V		W/ CASTER
10	STEAM TABLE		230V		W/ CASTER
11	WALK-IN COOLER		115V		
12	WALK-IN FREEZER		115V		
13	SODA DISPENSER		115V	3/4" COLD WATER 3/4" WARM WATER 3/4" DRAIN	
14	HAND SINK				
15	WATER FILLER				

**EQUIPMENT AND SEATING PLAN**  
3/16" = 1'-0"

NO.	DESCRIPTION	GAS	ELECT.	PLUMBING	REMARKS
16	3-COMP BAR SINK			3/4" COLD & HOT WATER	
17	2-COMP SINK			3/4" WARM & HOT WATER	
18	3-COMP SINK			3/4" WARM & HOT WATER	
19	DISHWASHER		115V	3/4" DRAIN 3/4" WARM & HOT WATER	
20	PRE-RINSE SINK			3/4" WARM & HOT WATER	
21	MOP SINK			3/4" WARM & HOT WATER	
22	BLACK BAR COOLER		115V		W/ HEAVY-DUTY WHEEL LOCK & BRACK
23	ICE MAKER		230V		
24	SUSHI DISPLAY		115V		
25	WORK-TOP COOLER LOW-BODY				
26	SHELVING UNIT				

ALL EQUIPMENT - NSF APPROVED

