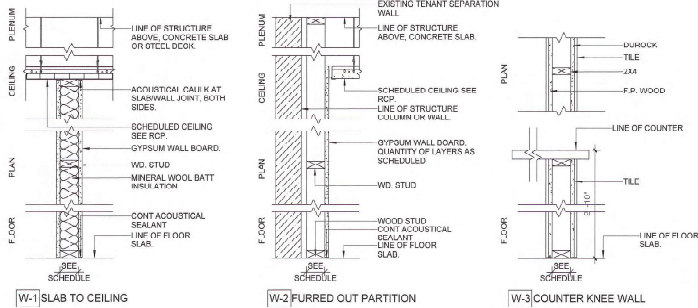


| DOOR SCHEDULE | | | | | | | | | | | | | |
|---------------|------|-------------|-------|--------|-----------|---------------|-------------|--------------|----------------|--------------|--------------|--------|-------------------------------------|
| MARK | TYPE | FIRE RATING | WIDTH | HEIGHT | THICKNESS | LOOK MATERIAL | DOOR FINISH | LOOK GLAZING | FRAME MATERIAL | FRAME FINISH | HARDWARE SET | CLOSER | COMMENT/LOCATION |
| D-1 | A | NO | 1'-0" | 6'-0" | 0'-2" | WD | PAINT | YES | WD | PAINT | H-1 | YES | FRONT ENTRANCE (EXIST); SEE NOTE 14 |
| D-2 | B | NO | 2'-8" | 6'-8" | 0'-2" | MTL | PAINT | NO | MTL | PAINT | H-2 | YES | RECEIVING DOOR |
| D-3 | C | NO | 3'-0" | 0'-0" | 0'-2" | WD | PAINT | NO | WD | PAINT | H-3 | YES | BATHROOM |

| DOOR HARDWARE SCHEDULE | | |
|------------------------|-------------------|--|
| H-1 | EGRESS FUNCTION | PANIC BAR |
| H-2 | EGRESS FUNCTION | LOCKSET, DEAD BOLT, PANIC BAR |
| H-3 | BATHROOM FUNCTION | CYLINDRICAL LIPUP LOCKSET, SELF CLOSER |



WALL TYPES SCHEDULE:

| TYPE | STUD SIZE | PART. WIDTH | FIRE RATING | SIDE A. G.W.B. (EX. ROOM) HEIGHT | SIDE B. G.W.B. (EX. ROOM) HEIGHT | SIDE B. G.W.B. HEIGHT |
|------|-----------|-------------|-------------|----------------------------------|----------------------------------|-----------------------|
| W-1 | 3 1/2" | 4 1/2" | N/A | 1/2" | 9" | 1/2" 12" |
| TYPE | STUD SIZE | PART. WIDTH | FIRE RATING | SIDE A. G.W.B. (EX. ROOM) HEIGHT | SIDE B. G.W.B. (EX. ROOM) HEIGHT | SIDE B. G.W.B. HEIGHT |
| W-2 | 3 1/2" | 4" | N/A | 1/2" | SLAB TO SLAB | NA NA |

NOTE: ALL WALLS IN WET ROOMS SHALL BE CONSTRUCTED OF MOISTURE RESISTANT DRYWALL TO AT LEAST 48" A.F.F. WITH BOTTOM CAULKED TO PREVENT MOISTURE INFILTRATION INTO BASE

NOTES:

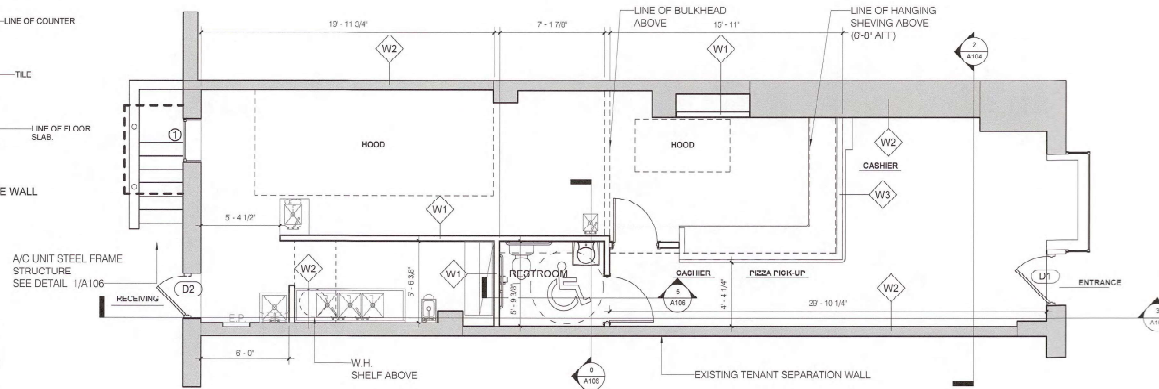
- GENERAL CONTRACTOR TO PROVIDE BLOCKING FOR NEW SHELVING.
 - GENERAL CONTRACTOR TO VERIFY LOCATION OF ADJACENT TENANT WALLS AND CORRIDOR WALL WITH LANDLORD.
- ALL INSULATION MATERIAL TO COMPLY WITH DISTRICT OF COLUMBIA CONSTRUCTION CODES DCAR SECTION 2603 FOR MAXIMUM FLAME SPREAD AND SMOKE DEVELOPED RATINGS.

WALL LEGEND:

- EXISTING WALLS TO REMAIN
- NEW PARTITIONS

GENERAL NOTES - DOOR HARDWARE

- ALL HARDWARE SHALL MEET A.D.A. REQUIREMENTS.
- PROVIDE HEAVY DUTY BALL BEARING HINGES.
- SILENCERS AND FLOOR AND WALL MOUNTED DOOR STOP IN FINISH TO MATCH.
- A TACTILE EXIT SIGN STATING EXIT AND COMPLYING WITH ICC A117.1 MUST BE PROVIDED ADJACENT TO EACH DOOR TO AN EGRESS STAIRWAY, AN EXIT PASSAGEWAY AND THE EXIT DISCHARGE.
- PROVIDE SELF-CLOSING FOR RESTROOM DOORS.
- ALL EGRESS DOORS WITH LOCKSETS SHALL COMPLY WITH ANSI 111.7 - 2008 SEC. 404, INCLUDING 404.2.6 AND IBC 2012 CODE 1008.1.9 AND SHALL BE MADE WITHOUT THE USE OF KEY OR SPECIAL KNOWLEDGE OR EFFORT IN THE DIRECTION OF EGRESS.
- ALL DOOR HARDWARE, CLOSERS, ETC. MUST MEET THE REQUIREMENTS OF 2012 IBC SECTION 1008.1.9.3 MEANS OF EGRESS LOCKS AND LATCHES, SECTION 1008.1.2 AND 1008.1.3 REGARDING DOOR SWING AND OPENING FORCE.
- ALL DOOR HARDWARE FOR ACCESS CONTROLLED EGRESS DOORS SHALL COMPLY WITH THE REQUIREMENTS OF 2012 IBC SECTION 1008.1.9.8.
- ALL ELECTROMAGNETICALLY LOCKED EGRESS DOORS SHALL COMPLY WITH THE REQUIREMENTS OF 2012 IBC SECTION 1008.1.9.9.
- ALL DOOR OPERATIONS FOR UNLATCHING SHALL COMPLY WITH 2012 IBC 1008.1.9.
- THE BUILDING KEYWAY IS SARGENT KEY. ALL NEW AND EXISTING LOCKS ARE TO BE KEYPED TO THE TENANTS MASTER KEY TO PROVIDE DOOR HARDWARE, AND TENANTS LOCKSMITH TO PROVIDE AND INSTALL THE CYLINDERS AND KEYS.
- ANY EXISTING RE-USED HARDWARE SHALL BE RE-KEYED TO MATCH THE REQUIREMENTS STATED BY THE BUILDING MANAGEMENT, TENANT AND ARCHITECT.
- ALL DOORS OPENING INTO COMMON, UNSECURED AREAS, AND ALL DOORS INSTALLED IN SECURE PARTITIONS, SHALL HAVE NON-REMOVABLE PINS.
- REFURBISH EXISTING FRONT DOOR.



1 PROVIDE (2) 3 1/2" X 1/2" X 1/4" STEEL ANGLE HEADER AT EXISTING BRICK MASONRY WALL TO ALLOW FOR MECHANICAL BOLTS ACCESS.

1 FLOOR PLAN
1/4" = 1'-0"

DISTRICT OF COLUMBIA
PERMIT PROCESSING DIVISION
STRUCTURAL WORK IN GENERAL
APPROVED SUBJECT TO THE
FURTHER APPROVAL OF CONSTRUCTION
BOOTH HISSMAN
Structural Eng. Section
Date: MAY 23 2018



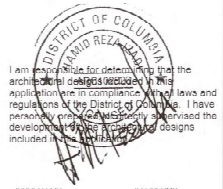
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DATE OF SUBMISSION: 05/14/2018

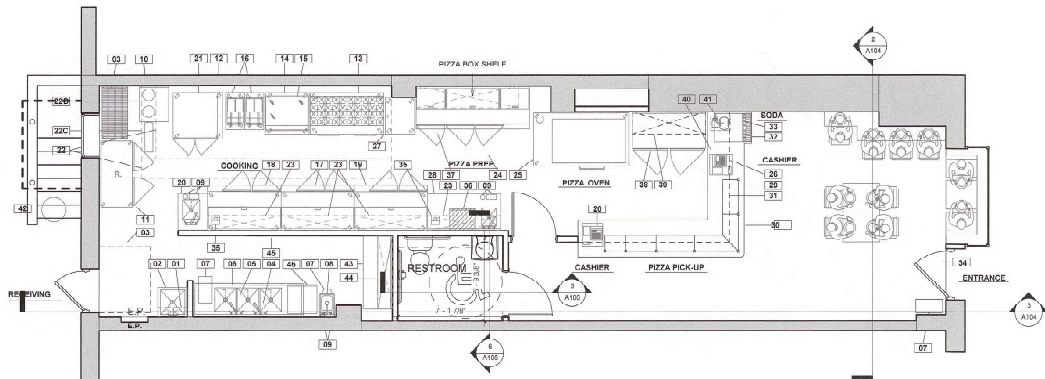
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| REV. NO. | DESCRIPTION | DATE |
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CONSTRUCTION
PLAN, WALL TYPE &
DOOR SCHEDULE

| Project number | Project Number |
|----------------|----------------|
| Date | Issue Date |
| Drawn by | Author |
| Checked by | Checker |

Board of Zoning Adjustment
District of Columbia
CASE NO.20410
EXHIBIT NO.59

As indicated



EQUIPMENT PLAN

1/4" = 1'-0"

NOTE:

1. ALL EQUIPMENT AND FURNITURE SHOWN ARE NEW. IF ANY REUSED MATERIAL DEVICES OR EQUIPMENT IS USED, THEY SHOULD BE RECONDITIONED, TESTED AND PLACED IN GOOD AND PROPER WORKING CONDITION AND APPROVED LIST OF ALL RECONDITIONED ITEMS SHOULD BE AVAILABLE TO THE CODE OFFICIAL DURING THE FIELD INSPECTION.
2. THERE WILL NOT BE ANY OUTDOOR SEATING INCLUDED IN THIS PERMIT.
3. FOOTBALLS (THE EXTINGUISHERS) TO BE PROVIDED IN ACCORDANCE WITH DISTRICT OF COLUMBIA CONSTRUCTION CODES.

HEALT DEPT. NOTES:

1. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE NATIONAL SANITATION FOUNDATION (NSF) APPROVED AND IN CONFORMITY WITH LOCAL REGULATIONS.
2. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE INSTALLED IN CONFORMITY WITH N.S.F. STANDARDS.
3. ALL UTILITY LINES (ELECTRICAL, PLUMBING, AND MECHANICAL VENTILATION DUCTWORK SYSTEMS) TO BE INSTALLED WITHIN ALL KITCHENS AND FOOD SERVICE AREAS, SHALL BE CONCEALED.
4. A AISLE SPACE OF THIRTY-SIX INCHES (36") SHALL BE PROVIDED WITHIN ALL WORK AS STORAGE AREAS.
5. ALL HAND BASING SHALL BE EQUIPPED WITH MIXING FAUCETS FOR RUNNING HOT AND COLD WATER.
6. ALL REFRIGERATION EQUIPMENT AND EQUIPMENT FOR HOT STORAGE SHALL HAVE THERMOMETER (WITH) WHICH IS FACILY READABLE, IN PROPER WORKING CONDITION, AND ACCURATE, WITHIN A RANGE OF PLUS OR MINUS TWO DEGREES.
7. THE LIGHTS THROUGHOUT THE KITCHEN AND ALL FOOD SERVICES AREAS SHALL CONSIST OF RECESSED OR FLUSH SURFACE MOUNTED, PLASTIC COVERED FLUORESCENT CEILING FIXTURES LOCATED AS INDICATED ON THE PLANS.
8. ALL ARTIFICIAL LIGHTING FIXTURES SHALL BE PROVIDED WITH PROTECTIVE SHIELDING IN FOOD PREPARATION, SERVICE STATION AREAS, ALL REFRIGERATION UNITS, UTENSIL AND EQUIPMENT WASHING AREAS.
9. ALL CUTTING BOARDS AND WORK SURFACES SHALL BE OF NON-WOOD CONSTRUCTION AND N.S.F. APPROVAL.
10. METAL LOCKERS SHALL BE PROVIDED FOR EMPLOYEE CLOTHING STORAGE AND SHALL BE LOCATED AS INDICATED ON THE PLANS.
11. A JANITORIAL SINK WITH A THREE INCH (3") DRAIN SHALL BE INSTALLED AND LOCATED AS ON THE PLANS.
12. THE PREMISES SHALL BE MECHANICALLY VENTILATED SUMMER WINTER AND SHALL PROVIDE TWO (2) C.F.M. PER SQUARE FOOT OF FLOOR AREA. DETAILS OF SAME SHALL BE SUBMITTED TO THE DEPARTMENT OF COMMERCE AND REGULATORY AFFAIRS FOR REVIEW AND APPROVAL PRIOR TO INSTALLATION.
13. DRIP PANS SHALL BE PROVIDED UNDER ALL SEWER LINES WHICH TRAVERSE THE CEILING ROOMS OR AREAS IN WHICH THEY OCCUR.
14. THE HOT WATER HEATER FOR THIS FOOD SERVICE ESTABLISHMENT SHALL BE SIZED TO THE MAXIMUM USE OF ALL PLUMBING FACILITIES UTILIZING HOT WATER.
15. TOILET ROOMS FOR MALE AND FEMALE ARE ACCESSIBLE WITHOUT GOING OUTSIDE OF THE PREMISES AND MEET ALL OF THE PROVISIONS OF THE VIRGINIA PLUMBING CODE AND LOCAL HEALTH REGULATIONS.
16. DETAILS OF COUNTER CONSTRUCTION, THE BASE OF THE COUNTER SHALL BE CONSTRUCTED OF 2" BY 4" STUDS SPACED 16" ON CENTER TO A HEIGHT OF APPROXIMATELY 42" AND COVERED ON ALL EXPOSED SURFACES WITH PLASTIC LAMINATE. THE COUNTER TOP SHALL BE CONSTRUCTED OF 3/4" PLYWOOD COVERED ON ALL VISIBLE SURFACES WITH PLASTIC LAMINATE.
17. THE HOOD AND DUCT INSTALLATION SHALL BE EQUIPPED WITH AN AUTOMATIC FIRE EXTINGUISHING SYSTEM.
18. BACK FLOW PREVENTION SHALL BE INSTALLED HEREIN HEALTH CODE.
19. ALL OUTSIDE DOORS SHALL HAVE SELF CLOSE DEVICES.
20. ALL APPROACH OUTSIDE DOORS SHALL BE SEALED TO PREVENT ANY RODEN AND OTHER INSECTS.
21. A MIN. OF 20 FOOT CANDLES OF LIGHTING SHALL BE PROVIDED IN ALL WORK AREA, TOILETS AND STORAGE ROOMS.
22. NO RAW WOOD SURFACES SHALL REMAIN.
23. ALL PAINT SHALL BE LEAD-FREE, NON-METAL LUC.
24. ALL RESTROOMS TO BE FINISHED WITH WASHABLE FLOOR, NON-ABSORBANT AND EASILY CLEANABLE.
25. MOPS AND BROOMS SHALL BE HUNG FROM AN ORGANIZER NEXT TO
26. STORAGE OF TOXIC CHEMICALS AND CLEANING AGENTS SHALL BE IN CLOSETS AND ON STEEL SHELVES.
27. ALL FLOOR-MOUNTED EQUIPMENT SHALL BE PLACED ON NSF INTERNATIONAL (NSF) APPROVED (RINC) OR THE FOLLOWING AND PROPERLY SPACED FROM ADJACENT
28. EQUIPMENT OR WALLS SHALL BE PLACED ON NSF APPROVED CASTERS, OR FOLLOWING AND PROPERLY SEALED TO ALL ADJACENT SURFACES.
29. PROVIDE RODENT-PROOF CONTAINERS ON PAVED SURFACE FOR ALL REFUSES AND GREASES.
30. ALL OVERHEAD PLUMBING IN FOOD SERVICE FACILITIES COMPLY WITH THE CODE OF MARYLAND REGULATIONS GOVERNING FOOD SERVICE FACILITIES. (COMAR) 10.15.03, SECTION 07(C)(2)(E).
31. PROVIDE A COVERED BASE IN THE SERVICE AREA, KIT CHILN AND HILGIL ROOMS.
32. PROVIDE ADEQUATE ELEVATED S/S STORAGE SHELVEING IN ALL FOOD STORAGE AND WALK IN COOLFR AREA.
33. PROVIDE AN APPROVED VACUUM BREAKER ON THE SPRAY ARM OF A MINIMUM 1 INCH AIR GAP MAINTAINED BETWEEN THE END OF THE SPRAY ARM AND THE FLOOR RIM OF THE SINK.
34. WASTEWATER FROM ALL APPLICABLE FOOD SERVICE EQUIPMENT SHALL BE INDIVIDUALLY PLUMBED TO AN OPEN SITE DRAIN WITH A MIN 1" AIR GAP.
35. ALL COUNTER MOUNTED FOOD SERVICE EQUIPMENT WEIGHING IN EXCESS OF 60 POUNDS SHALL BE MOUNTED ON (NSF) APPROVED 4 LEGS.
36. ALL ANNULAR OPENINGS IN CONSTRUCTION SHALL BE SEALED TO WITHIN 1/32 OF AN INCH.
37. THREE (3) OR FEWER EMPLOYEES ON DUTY AT ANY ONE TIME.
38. AN ADEQUATE AMOUNT OF APPROVED REFRIGERATOR AND FREEZER UNITS SHALL BE PROVIDED FOR THE SHORT TERM AND LONG TERM STORAGE OF REFRIGERATED AND FROZEN FOOD PRODUCTS.

EQUIPMENT SCHEDULE

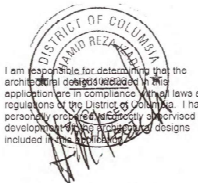
| ITEM | MAKER | MODEL |
|--|--------------------------------|-----------------|
| 01. WALL SHELF W/ MOP HANDSERS | EAGLE GROUP | 119034-160 |
| 02. MOP SINK | FLAT | MOB424 |
| 03. DRY STORAGE SHELVING | METRO | 21425R |
| 04. WALL SHELF | EAGLE GROUP | WS1264-160 |
| 05. BULK STORAGE WALL SHELVING | EAGLE GROUP | WS1264-160 |
| 06. 3-COMPARTMENT POT SINK | EAGLE GROUP | 414.15.3.18 |
| 07. 1KASH REC-BY/CLES | Rubbermaid Commercial Products | 188J92 |
| 08. HAND SINK | EAGLE GROUP | 119A-10-FA |
| 09. SOAP AND PAPER TOWEL DISPENSERS | | |
| 10. WORKTABLE W/ UNDERCIELF, BACKSPLASH | EAGLE GROUP | RPT-3004FR-RS-X |
| 11. 2-DOOR REFRIGERATOR, MODIC | Cont. mental Refrigerator | 2P |
| 12. STAINLESS STEEL WALL PANELS | SOAPP | 4601DC |
| 13. 10-BURNER RANGE W/ OVEN BASE, MOBILE | Scoutman | 4601DC |
| 14. EQUIPMENT STAND, MOBILE | STAR | RSVTA |
| 15. COINTEGR GRINDER | STAR | 8201A |
| 16. FREEZER, MOBILE | QRT4 | QRT4 |
| 17. MECA-TOP SANDWICH UNIT | Cont. mental Refrigerator | CM460 |
| 18. MECA-TOP SANDWICH UNIT | Cont. mental Refrigerator | CM460 |
| 19. MECA-TOP SANDWICH UNIT | Overhead Refrigerator | DU00-12 |
| 20. WORKTABLE W/ HAND SINK, OPEN BASE | EAGLE GROUP | RPT-3004FR-X |
| 21. DOUBLE DECK CONVECTION OVEN, MOBILE | Scoutman | SL0322COH |
| 22. EXHAUST HOOD W/ MAKE-UP AIR | Capit. Ice-Aire | 804ND-2-ACFSP-E |
| 23A. SUPPLY FAN | Capit. Ice-Aire | AI 13 280 182 |
| 23B. EXHAUST FAN | Capit. Ice-Aire | LU1009FA |
| 22C. CONTROL PANEL | Capit. Ice-Aire | DOV 1111 |
| 22D. FIRE SUPPRESSION SYSTEM | Capit. Ice-Aire | MSUL 3 0/3 0 |
| 23. WALL SHELVES | EAGLE GROUP | US2624-160 |
| 24. PIZZA PREP UNIT | Cont. mental Refrigerator | CR400 |
| 25. DOUBLE DECK PIZZA OVEN, MOBILE | Palco | Y-400 |
| 26. CASH REGISTER | | |
| 27. WORKTABLE W/ UNDERCIELF, MOBILE | EAGLE GROUP | WPT-3004FR-RS-X |
| 28. WORKTABLE W/ HAND SINK, UNDERSHELF | EAGLE GROUP | 1206/326-BS |
| 29. FRONT SPRAYE COUNTER (MILL WORK) | | |
| 30. 2-TIER SNEEZE GUARD | PMG | TMT2N |
| 31. OVERHEAD EXHAUST SUPPLY (MILL WORK) WALL TO WALL | | |
| 32. 6-HEAD BODA AND ICE DISPENSER | Carrelus | BC1263404 |
| 33. ICE CUBER (MOUNT ON TOP OF BODA DISPENSER) | Holtzclak | 306-3400AJ |
| 34. AIR CURTAIN / WALL MOUNTED | Mars Air Systems | LPV20-1FBC-OB |
| 35. PRINTERS | | |
| 36. MICROWAVE OVEN | ACP | RMS10T3 |
| 37. PIZZA ROX SHELF | EAGLE GROUP | US2624-160 |
| 38. WORKTABLE W/ REFRIGERATED BASE | Cont. mental Refrigerator | CR400 |
| 39. PIZZA ROX SHELF | EAGLE GROUP | US2624-160 |
| 40. SODA BAG-N-BOX TANK | | |
| 41. CARBONATOR | | |
| 42. BULK (OUTSIDE) CO 2 TANK | | |
| 43. WORKTABLE W/ UNDERCIELF | EAGLE GROUP | T260/326-RS |
| 44. WALL SHELF | EAGLE GROUP | US2624-160 |
| 45. PASS-THRU SHELF | EAGLE GROUP | W15-2480 |
| 46. UNDERCOUNTER DISHWASHER | Champion | LH130B |



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WASHINGTON, D.C.

CONSULTANTS
MEP CONSULTANT:



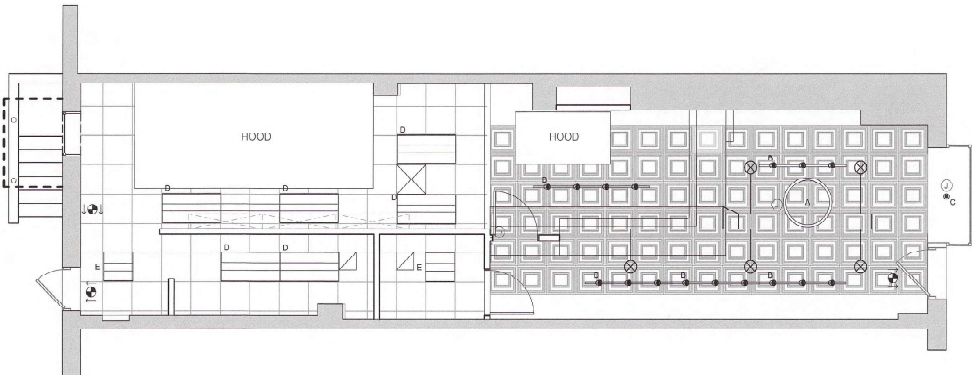
ISSUED FOR: JPC PERMIT
DATE OF SUBMISSION: 05/14/2019

ISSUE

| REV. NO. | DESCRIPTION | DATE |
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EQUIPMENT PLAN

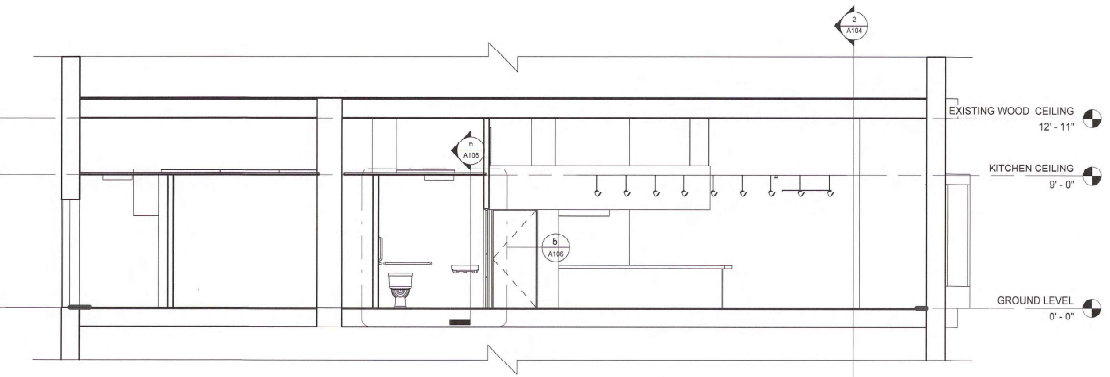
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| Project number | Project Number |
| Date | Issue Date |
| Drawn by | Author |
| Checked by | Checker |
| A103 | |
| SCALE | 1/4" = 1'-0" |



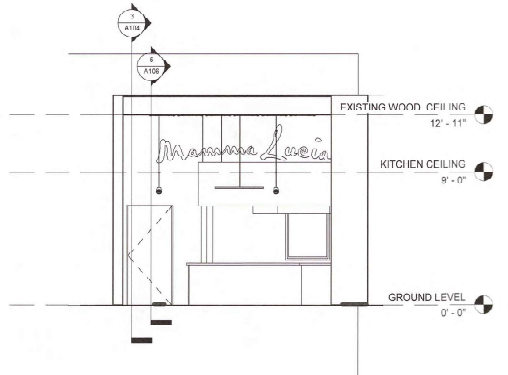
1 REFLECTED CEILING PLAN
1/4" = 1'-0"

- EXISTING WOOD CEILING
- SUPPLY AIR REGISTER
- NEW ACFT
- FAN
- EXIT LIGHT

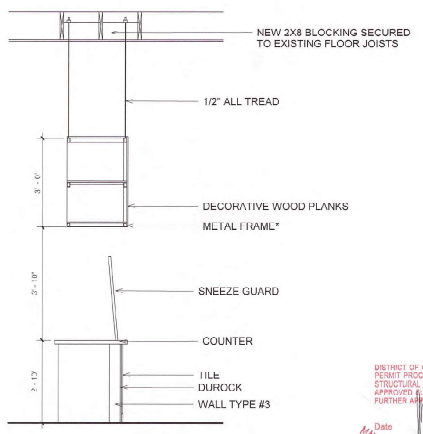
- NOTES:
1. PROVIDE WASHABLE CEILING TILES IN KITCHEN AREA.
 2. COORDINATE TILE WORK WITH MECHANICAL AND ELECTRICAL PLANS.
 3. COORDINATE ALL SPRINKLER WORK WITH OTHER MEP DISCIPLINES.
 4. DIMENSIONS SHOWN ON DRAWINGS HAVE PRIORITY.
 5. ALL CEILING TO COMPLY WITH ASTM C 635 & ASTM C 636.



3 SECTION 2
1/4" = 1'-0"



2 SECTION 1
1/4" = 1'-0"



4 COUNTER SECTION
1/2" = 1'-0"

* PROVIDE SHOP DRAWINGS OF COUNTER AND SHELVING FRAME BY STRUCTURE ENGINEER FOR APPROVAL PRIOR TO CONSTRUCTION

DISTRICT OF COLUMBIA
PERMIT PROCESSING DIVISION
STRUCTURAL WORK IN GENERAL
APPROVED & SUBJECT TO THE
FURTHER APPROVAL OF CONSTRUCTION
INSURANCE
MOHAMMED HASSANI
Structural Engr. Section

Date
MAY 13 2018

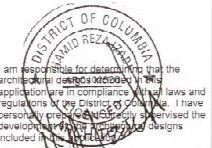


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RUDIG@RKCEN.COM



I am responsible for design work that the architect or engineer has prepared. My applications are in compliance with all laws and regulations of the District of Columbia. I have personally prepared and supervised the development of all design and construction documents included in this permit.

ISSUED FOR: IFC PERMIT
DATE OF SUBMISSION: 05/11/2018

ISSUE

| REV. NO. | DESCRIPTION | DATE |
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REFLECTED CEILING PLAN & SECTIONS

| Project number | Project Number |
|----------------|----------------|
| Date | Issue Date |
| Drawn by | Author |
| Checked by | Checker |

A104

SCALE: As indicated