MAIN FLOOR PLAN
SCALE: 1/8"=1'-0"

AREA OF KITCHEN RENOVATION: +/- 540 s.f.

LEGEND

FT	EXISTING HEAT DETECTOR
EXIT	EXISTING EXIT SIGN
	EXISTING FIRE EXTINGUISHER
	EXISTING EMERGENCY LIGHTING
FS	EXISTING FIRE ALARM STATION
FP	EXISTING FIRE PULL STATION

DRAWING LIST

SHEET No:	SHEET TITLE
A0	KEY PLAN: DRAWING LIST
A1.1	DEMOLITION PLAN
A2.1.1	MAIN FLOOR CONSTRUCTION PLAN & NOTES
A2.1.2	MEZZANINE CONSTRUCTION PLAN & NOTES
A2.2	REFLECTED CEILING PLAN
A2.3	EQUIPMENT PLAN & SCHEDULE
A2.4	FINISH PLAN & SCHEDULE
A3.1	KITCHEN ELEVATIONS
A3.2	PANTRY ELEVATIONS & SECTION
A3.3	KITCHEN SECTIONS & DETAILS
A3.4	ISLAND MILLWORK DETAILS
A4.1	DOOR & HARDWARE SCHEDULES, WALL OPENING TYPES
E1	DEMOLITION, ELECTRICAL POWER & SYSTEMS
E2	RENOVATION ELECTRICAL POWER & SYSTEMS
E3	ELECTRICAL SPECIFICATIONS
M1	MECHANICAL KEY PLAN, SYMBOLS AND SCHEDULES
M2	PLUMBING DEMOLITION AND RENOVATION
M3	HVAC DEMOLITION AND RENOVATION
M4	MECHANICAL SPECIFICATIONS

SITE PLAN
SCALE: NTS

GENERAL NOTES

1. ALL NEW MATERIALS TO BE INSTALLED ACCORDING TO MANUFACTURER'S SPECIFICATIONS.
2. WORK TO BE CONDUCTED DURING REGULAR BUSINESS HOURS. ANY AFTER-HOURS REQUIREMENTS TO BE SUBMITTED TO CONTRACT ADMINISTRATOR FOR APPROVAL MINIMUM 48 HRS IN ADVANCE.
3. CONTRACTOR TO SUPPLY SHOP DRAWINGS FOR ALL KITCHEN & PANTRY MILLWORK TO CONTRACT ADMINISTRATOR FOR REVIEW PRIOR TO FABRICATION.
4. CONTRACTOR TO SUPPLY PLYWOOD HOARDING AS REQUIRED FOR HEALTH & SAFETY - CORRIDORS AND EXITS MUST BE MAINTAINED AS BUILDING WILL REMAIN OCCUPIED DURING CONSTRUCTION.
5. CONTRACTOR SHALL NOT COMMENCE ANY WORK ON SITE UNTIL SUCH TIME AS ALL SPECIFIED EQUIPMENT/APPLIANCES ARE IN CONTRACTOR'S POSSESSION.

PROJECT CONTACT:
CITY OF WINNIPEG CONTRACT ADMINISTRATOR:

PROJECT OFFICER: IFE OJELABI
PHONE: 204-583-7050
EMAIL: iojelabi@winnipeg.ca

CODE & BYLAW REVIEW

NATIONAL BUILDING CODE OF CANADA 2020
Building area: 12,147.29 sq.ft.
Building height: 1 storey
Existing Construction: steel beam, concrete slab on steel deck w/ wood framing

3.1.2.1 Major Occupancy
A2 - Assembly

3.1.17.1 Occupant Load
Occupancy types:
Kitchen = A2 Assembly (Existing)
Occupant Load:
No change to existing occupant load.

3.1.9. Penetrations In Fire Separations and Fire-Rated Assemblies
1) Penetrations of a fire separation or a membrane forming part of an assembly required to have a fire-resistance rating shall be
a) sealed by a firestop with an F rating not less than the required fire-resistance rating of the fire separation

3.2.2.25 Group A, Division 2, up to 2 Storeys
1) A building classified as Group A, Division 2 is permitted to conform to sentence (2) provided
a) it is not more than 2 storeys in building height, and
b) it has a building area not more than 1600m2 if facing 1 street and 1 storey
2) The building referred to in Sentence 1 is permitted to be of combustible or non-combustible construction singly or in combination, and
a) floor assemblies shall be fire separations and, if of combustible construction, have a fire-resistance rating not less than 45 min,
b) except as permitted by Article 3.2.2.17., mezzanines shall have, if of combustible construction, a fire-resistance rating not less than 45 min
d) loadbearing walls, columns and arches supporting an assembly required to have a fire-resistance rating shall
i) have a fire-resistance rating not less than 45 min, or
ii) be of noncombustible construction

NFPA 10 FIRE PROTECTION & LIFE SAFETY
6.1.3 Placement
6.1.3.1 Fire extinguishers shall be conspicuously located where they are readily accessible and immediately available in the event of a fire.
6.1.3.3 Visibility
6.1.3.3.1 fire extinguishers shall be installed in locations where they are visible except as permitted by 6.1.3.3.2 or 6.1.3.3.3.
6.1.3.3.2 In rooms and in locations where visual obstructions cannot be avoided, signs or other means shall be provided to indicate the extinguisher location.
6.1.3.9 Installation Height
6.1.3.9.1 Fire extinguishers having a gross weight not exceeding 40lb (18.14kg) shall be installed so that the top of the fire extinguisher is not more than 5ft. (1.53m) above the floor.
6.6 Installations for Class K Hazards
6.6.2 Maximum travel distance shall not exceed 30ft (9.1m) from the hazard to the extinguisher

THE PUBLIC HEALTH ACT - FOOD AND FOOD HANDLING ESTABLISHMENTS REGULATION

"Food Handling Establishment" includes an abattoir, food processing plant, food service establishment, meat processing plant, retail food store, temporary food service establishment, warehouse or any place, premises, structure or vehicle in which food is:
(a) manufactured, processed, prepared, packaged, stored or handled, or
(b) sold or offered for sale, but does not include a private dwelling in which food is prepared or served for consumption by the occupant or his or her family, staff or guests, or any vehicle used exclusively for transport. (p. 3)

"Food Service Establishment" means any place where food is prepared or provided for consumption in individual portions but does not include a food processing plant or retail food store (p. 4)

11(3)(c) wall and floor junctions are coved and sealed.

14(3)(b) floor-mounted equipment, unless readily movable, is sealed to the floor or installed in such a manner as to facilitate easy cleaning of the equipment and the floor, but in no case where the equipment is not sealed to the floor shall the clearance from the floor be less than 15 cm (6 in.).

DEF'N: "equipment" means any item other than utensils or tableware used in the preparation, manufacture, processing, packaging and storage of food in a food-handling establishment.

15(4) Unless otherwise approved by the director or a public health inspector, ...shall provide a non-corrodible three-compartment sink of sufficient size to accommodate each utensil and it shall be used where the cleaning and sanitizing of the utensils is conducted manually.

15(6)(b) sinks and drain-boards are self-draining

THE PUBLIC HEALTH ACT - CONT'D

16 a permanently fixed artificial light source is installed to provide at least:
(a) 215 lx on all food preparation surfaces, equipment or utensil washing work areas;
(b) at a distance of 76 cm from the floor, a minimum of 215 lx in utensil and equipment storage areas, lavatory..., dry food storage areas...
(d) lights are shielded to protect food from broken glass in all food preparation areas, and where lights are located over unprotected food or food processing, packaging or serving lines or where any other hazard might exist.

32(1) floors of all food preparation, food storage, utensil washing rooms and areas, ...are constructed of impervious, durable materials

32(4) (a) walls, partitions and ceilings in all food preparation and utensil washing areas are smooth, non-absorbent, and easily cleanable;
(b) studs, joists and rafters are not exposed in... food preparation areas, equipment washing and utensil washing areas.

33(1) (b) separate handwashing facilities conveniently located in the food preparation area are provided for employees;
(c) sink compartments used for food preparation are not used for handwashing;
(f) a supply of hand-cleaning soap or detergent is provided at each lavatory and a supply of sanitary towels or a hand-drying device providing heated air is also provided and located near each facility.

33(4) where disposable towels are used, ...provide easily cleanable, conveniently located waste receptacles.

36(2) unless otherwise approved by a public health inspector, all dishwashers and glasswashers used in a food handling establishment shall bear a National Sanitation Foundation certification.

NOTES:
THESE DRAWINGS SHALL NOT BE SCALED.

THE CONTRACTOR SHALL VISIT THE SITE AND SATISFY ONESELF ALL DIMENSIONS, DATUM, AND DETAILED INFORMATION SHOWN ARE CORRECT.

THE CONTRACTOR IS TO REVIEW AND COORDINATE ALL ARCHITECTURAL, MECHANICAL, ELECTRICAL AND STRUCTURAL DRAWINGS FOR ADDITIONAL OPENINGS THROUGH FLOORS, WALLS, AND CEILINGS FOR DUCT, PIPE & ELECTRICAL RISERS AND ALL OPENINGS NOT SHOWN ON DRAWINGS.

THE CONTRACTOR IS RESPONSIBLE FOR ENSURING THAT ALL OF HIS SUBTRADES ARE MADE AWARE OF AND FOLLOW THE BUILDING GUIDELINES FOR CONTSTRUCTION. CONFIRM HOURS OF OPERATION FOR DEMOLITION/CONSTRUCTION WITH CITY CONTRACT ADMINISTRATOR PRIOR TO UNDERTAKING WORK AS OUTLINED ON DRAWINGS.

AS THE TENANT WILL CONTINUE TO CONDUCT BUSINESS DURING THE DEMOLITION /CONSTRUCTION PERIOD, ALL WORK MUST BE COORDINATED WITH CITY CONTRACT ADMINISTRATOR AND/OR OFFICE MANAGER. SOME WORK MAY NEED TO BE COMPLETED OUTSIDE OF THE REGULAR BUSINESS HOURS.

CARE TO BE TAKEN TO KEEP ALL COMMON CORRIDOR AND EXIT AREAS CLEAR OF DEBRIS AND OBSTRUCTIONS DURING DEMOLITION/CONSTRUCTION.

ALL OPENINGS THROUGH FIRE ASSEMBLIES ARE TO BE FIRE STOPPED AND SEALED WITH ULC APPROVED FIRE STOPPING TO MAINTAIN THE INTEGRITY OF THE FIRE SEPARATION, AND PROVIDE A SMOKE-TIGHT BARRIER.

ALL PRODUCTS AND MATERIALS TO BE USED AND INSTALLED SHALL CONFORM WITH MANUFACTURER'S SPECIFICATIONS & APPLICABLE CODES.

THE CONTRACTOR SHALL BE RESPONSIBLE TO PATCH AND MAKE GOOD ALL EXISTING CONSTRUCTION AFFECTED BY THE REMOVAL OF ALL ITEMS FORMING THE PART OF THE RENOVATION WORK.

WHERE NEW FLOORING AND BASE IS TO BE INSTALLED IN EXISTING AREAS (REFER TO FLOOR PLAN AND ROOM SCHEDULE) THE EXISTING FLOORING SURFACE AND BASE MUST BE REMOVED, UNLESS OTHERWISE NOTED. ALL FLOOR SURFACES SHALL BE PREPARED IN ACCORDANCE TO MANUFACTURER'S RECOMMENDATIONS FOR INSTALLATION OF NEW FLOOR.

WHERE PAINTING OF EXISTING WALLS IS INDICATED ON THE ROOM SCHEDULE, THESE WALLS MUST BE CLEANED OF ANY EXISTING WALL COVERING, PATCHED & PREPARED TO ACCEPT NEW MATERIAL, UNLESS OTHERWISE NOTED.

CONTRACTOR TO PROVIDE HOARDING WHERE REQ'D TO MAINTAIN HEALTH AND SAFETY. ALL ACCESS TO EXITS TO BE MAINTAINED THROUGHOUT CONSTRUCTION.

REFUSE TO REMOVED DAILY.

CONTRACTOR TO ATTEMPT TO RECYCLE ALL ITEMS REMOVED IN AN ENVIRONMENTALLY FRIENDLY MANNER.

ALL NEW LIGHTING FIXTURES & NEW RECEPTACLES TO BE CONNECTED TO APPROPRIATE PANELS.

GENERAL DUTY RECEPTACLES SHALL BE WHITE & CSA APPROVED, C/W STAINLESS STEEL TRIM PLATES MOUNTED 18" ABOVE FINISHED FLOOR OR OTHERWISE NOTED.

THERMOSTATS, FIRE ALARM PULL STATIONS & LIGHT SWITCHES SHALL BE MOUNTED 47" ABOVE FINISHED FLOOR OR OTHERWISE NOTED.

ALL ABANDONED ELECTRICAL FIXTURES, COMPONENTS, RECEPTACLE & DATA WIRING SHALL BE REMOVED BACK TO SOURCE & TERMINATED AS PER APPLICABLE CODES. IF APPLICABLE, THIS INCLUDES WIRING CONTAINED IN HEADER DUCTS IN-FLOOR.

DIMENSIONS ARE TO FINISHED FACE UNLESS OTHERWISE NOTED.
STAR (*) PRECEEDING DIMENSION DENOTES CRITICAL DIMENSION MUST BE MET.

WARNING:
ASBESTOS MAYBE PRESENT BEHIND WALLS, CEILING SPACE & FLOORS. IF ASBESTOS AND/OR ANY HAZARDOUS MATERIAL IS FOUND, STOP WORK IMMEDIATELY & CONTACT CITY OF WINNIPEG CENTRAL CONTROL AT **204-986-2351**.

No.	REVISION/DESCRIPTION	BY	DATE
4	ISSUED FOR CONSTRUCTION	CEA	FEB 2 2024
3	ISSUED FOR 99% CLIENT REVIEW	CEA	NOV 17 2023
2	ISSUED FOR PRICING	CEA	FEB 28 2023
1	ISSUED FOR 60% CLIENT REVIEW	CEA	OCT 31 2022
0	ISSUED FOR 30% CLIENT REVIEW	SFC	JUNE 19 2019

SEAL
PROVINCE OF MANITOBA
BRUCE A. PAULS
2024-02-02
REGISTERED ARCHITECT
MAA Digital Signature Applied

DRAWN	CHECKED	DESIGNED	APPROVED
CEA	BP	CEA	
DATE 2024.01.23	USER APPROVAL		

Winnipeg
THE CITY OF WINNIPEG
PLANNING, PROPERTY AND DEVELOPMENT DEPARTMENT
MUNICIPAL ACCOMMODATIONS DIVISION
3-65 GARRY STREET, R3C 4K4

PROJECT
TURTLE ISLAND RECREATION CENTRE
KITCHEN RENOVATION

510 KING STREET

SHEET TITLE
COVER PAGE
SITE PLAN & AREA OF WORK

SCALE	PROJECT No:	SHEET No:
AS SHOWN	2019-078	A0