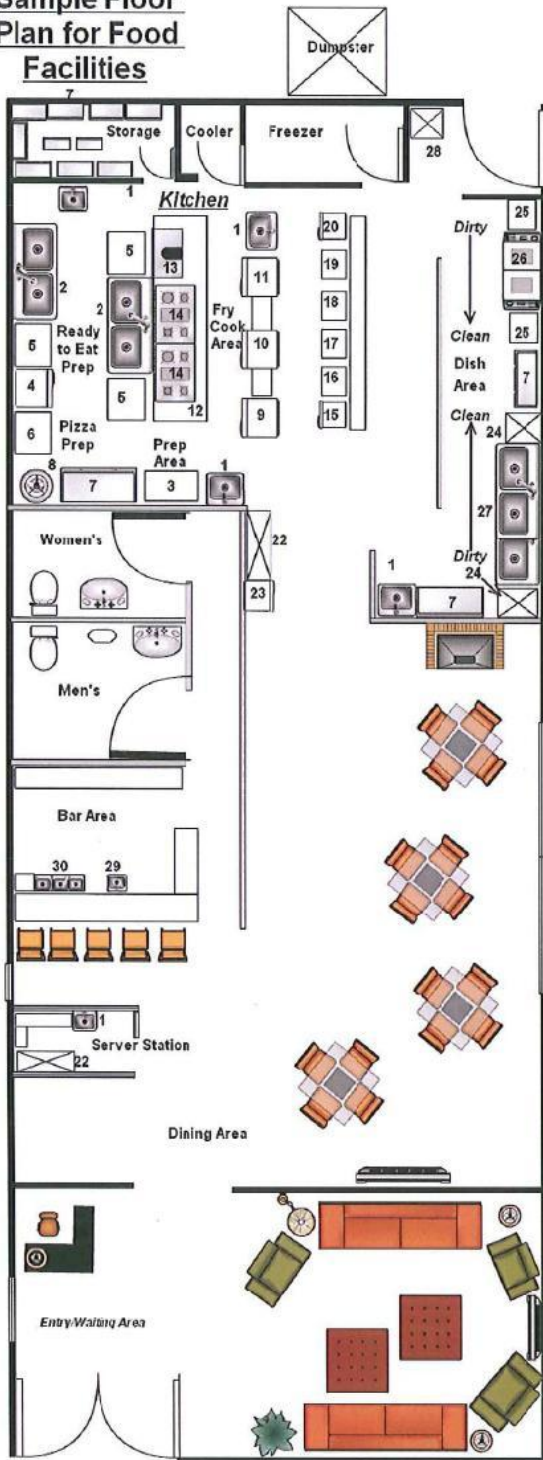


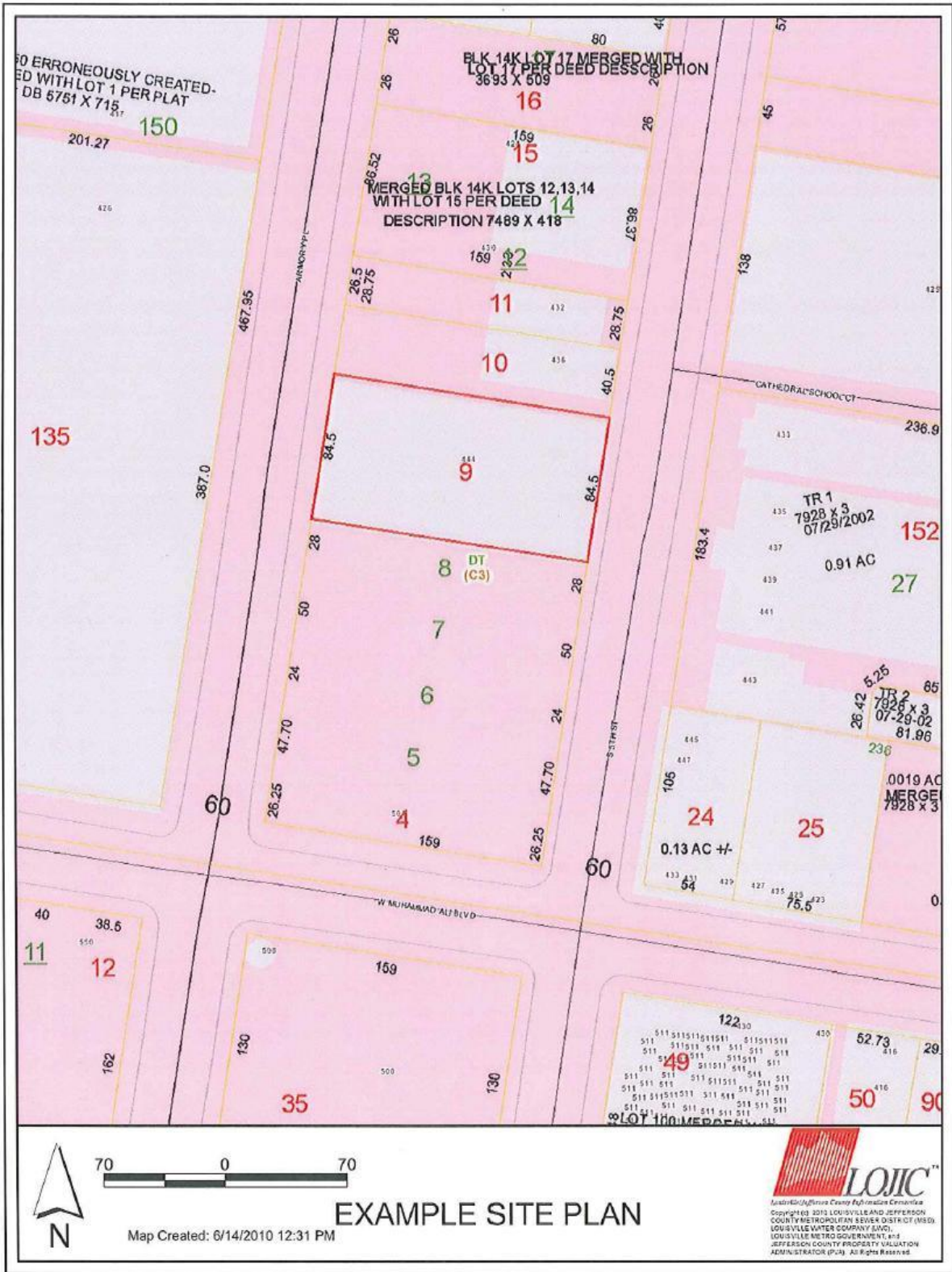
SAMPLE FLOOR PLAN FOR FOOD FACILITIES

Sample Floor Plan for Food Facilities



Equipment List			
1	Hand Sink	16	Entrée Prep
2	Prep Sink w/3" air gap	17	Sandwich Prep
3	Raw Prep Work Table	18	Sauce & Soups
4	Raw Reach in Unit	19	Salad Prep
5	Ready to Eat Prep Work Table	20	Ready to Eat Reach In
6	Pizza Prep Work Table	21	Server Pick-up
7	Shelving	22	Drinks
8	Mixer	23	Server Reach In
9	Raw Meat Reach In	24	Drain Board
10	Seafood Reach In	25	Work Table
11	Fry Food Reach In	26	Mechanical Dish Machine w/alarm & vent hood
12	Range Hood	27	3 Compartment Sink
13	Fryer	28	Mop Sink
14	Range	29	Bar Hand Sink
15	Reach In	30	Bar 3 Compartment Sink

*Floor Plans can be created using graph paper located at www.printfreegraphpaper.com/ or use the tools at www.gliffy.com to create a full floor plan. Minimum size is 8.5 x 11 this must be legible.



*Site Plan maps can be created at www.lojic.org