



Alcohol and Gaming Commission of Ontario
90 Sheppard Avenue East, Suite 200
Toronto ON M2N 0A4
Tel.: 416-326-8700 • Fax: 416-326-8711
Toll free in Ontario: 1-800-522-2876
Inquiries: www.agco.ca/iagco
Website: www.agco.ca

Municipal Information for Liquor Sales Licences

The information requested below is required in support of all applications for a new Liquor Sales Licence or outdoor areas being added to an existing Liquor Sales Licence.

Section 1 – Application Details

Premises Name

ALA Kitchen Shanghai Restaurant

Premises Phone Number (include area code)

905-946-7990

Premises Address

Unit 18 - 11 Fairburn Drive

City/Town

Markham

Province

ON

Postal Code

L6G 1A6

Contact Name

Mary Huang

Contact's Phone Number (include area code and extension)

416-816-8685

Contact's Email Address

Le_huang@yahoo.com

Does the application for a Liquor Sales Licence include indoor areas and/or outdoor areas?



Indoor Areas



Outdoor Areas

Section 2 – Municipal Clerk's Official Notice of Application for a Liquor Sales Licence in your Municipality.

Municipal Clerk:

Please confirm the "wet/damp/dry" status below.

Name of village, town, township or city where taxes are paid.

(If the area where the establishment is located was annexed or amalgamated, provide the name that the village, town, township or city was known as.)

Is the area where the establishment is located "wet", "damp" or "dry"? Please select one.



Wet (for spirits, beer, wine)



Damp (for beer and wine only)



Dry

Note: Specific concerns regarding zoning or non-compliance with by-laws must be clearly outlined in a separate submission or letter within 30 days of this notification.

Address of Municipal Office

Date (dd/mm/yyyy)

Title

Signature of Municipal Official



Liquor Licence Questionnaire

The Corporation of the City of Markham

To evaluate your Liquor Licence Application, you are required to complete this Questionnaire.

Submit the all required documentation to the Clerk's Office by mail or in-person to the address below.

City of Markham
Clerk's Office
Legislative Services Department
101 Town Centre Boulevard
Markham, Ontario
L3R 9W3

Attention: Public Services Assistant

If you have any questions about this Questionnaire, please call 905-477-7000 ext. 2366.

Liquor Licence Questionnaire Checklist

The following items **must** be submitted with this completed Questionnaire to the Clerk's Office:

- ✓ Applicable fee;
- ✓ A sample menu; and,
- ✓ Copy of the floor plan showing the layout, areas that require licensing, seating arrangements, washrooms (show fixtures) and exits.

Applicant Contact Information

| | | | |
|------------------------------------|-------------------------------------|-----------------------------|-------------------|
| First Name LE | | Last Name HUANG | |
| Street Number 1 | Street Name Richard person Drive | | Suite/Unit Number |
| City Markham | | Postal Code L6C 1B1 | Province ON |
| Telephone Number (416) 816-8685 | Mobile Number (416) 816-8685 | Email Le-huang@yahoo.com | |

Restaurant Information

| | | | |
|--|-------------------------------|-------------------|------------------------------|
| Name of Restaurant A LA Kitchen Shanghai Restaurant | | | |
| Street Number 11 | Street Name Fairburn Drive | | Suite/Unit Number unit 18 |
| City Markham | | Postal Code ON | Province L6G 1A6 |

Page 1 of 2

Rev. Jan/17

Information on this form is collected under the authority of Section 11 of the Municipal Act, 2001, S.O. 2001, c. 25, as amended and Section 12 of the Liquor Licence Act, R.S.O. 1990, Chapter L.19, as amended. The information you have provided will be used to contact you and process your Liquor Licence Application. If you have questions about this collection contact the Access & Privacy Manager, Legislative Services Development, 101 Town Centre Boulevard, Markham, Ontario, L3R 9W3, 905-477-5530.

| | |
|--|--|
| What is the closest major intersection to the restaurant? South HWY 7 & Rodick Rd | What is the distance between the restaurant and the closest residential area? (in kilometres) 3 km |
| Does the restaurant have a valid Business Licence issued by the City of Markham? <input checked="" type="radio"/> Yes <input type="radio"/> No Business Licence Number: 21101900 EE | Does the restaurant have a working Fire Alarm System? <input checked="" type="radio"/> Yes <input type="radio"/> No |
| If no, please note that a Business Licence is required. | |
| Type of restaurant (select one) <input type="checkbox"/> Family <input type="checkbox"/> Roadhouse <input type="checkbox"/> Sports Bar <input checked="" type="checkbox"/> Fine Dining <input type="checkbox"/> Take Out <input type="checkbox"/> Cafe | |
| What, if any, entertainment or amusements will be provided in the restaurant? (select all that apply) <input type="checkbox"/> Karaoke <input type="checkbox"/> Live Entertainment <input type="checkbox"/> Casino <input type="checkbox"/> Off-Track Betting <input type="checkbox"/> Arcade | |
| Is the liquor licence application for an expansion of the existing operations? <input type="radio"/> Yes <input checked="" type="radio"/> No | |
| If yes, please provide the <u>current</u> existing maximum seating capacity: _____ | |
| If no, please provide the <u>planned</u> existing maximum seating capacity: <u>40</u> (before 130) | |
| Location History | |
| Has a Building Permit been applied for or obtained for this location? <input checked="" type="radio"/> Yes Building Permit Number: 11-115876 <input type="radio"/> No | |
| Was the location previously used as a restaurant? <input checked="" type="radio"/> Yes <input type="radio"/> No | |
| If no, a Building Permit is required. Contact Building Services at 905-477-7000 ext. 4870 for more information. | |
| If the location was previously used as a restaurant, has construction or alteration been proposed? <input checked="" type="radio"/> Yes <input type="radio"/> No | |
| If yes, please provide Alteration Permit Number: 2110628100000 AL | |

2
Applicant's Signature

May 26, 2021
Date

青蔬系列 Vegetable

| | | | | | |
|----|--|---------|-----|--|---------|
| H1 | 蟹粉豆腐 Snow Pea Leaves with Crab Meat | \$19.99 | H13 | 佛手瓜金針菇 Plain Fry Chayote and Flammulina | \$13.99 |
| H2 | 腐皮小青菜 Tofu Sheet with Green Vegetable | \$13.99 | H5 | 冬菇毛豆素雞 Chinese Mushroom with Bean | \$14.99 |
| H3 | 皇子菇豆腐 Fresh King Mushroom with Snow Pea Leaves | \$15.99 | H7 | 幹燒四季豆 Green Bean with Minced Pork | \$13.99 |
| M1 | 八寶飯 Sweet Rice with Red Bean | \$9.99 | M7 | 豆沙窩餅(6) Deep Fried Red Bean Pancakes | \$8.50 |
| M2 | 高力豆沙(4) Deep Fried Egg white Ball with Red Bean | \$10.99 | M8 | 高力豆沙香蕉(4) Deep Fried Egg white Ball with Red Bean | \$12.99 |
| M3 | 高力芝麻(4) Deep Fried Egg white Ball with Sesame | \$10.99 | M9 | 桂花酒釀 Sesame Rice Ball in Wine Soup | \$8.99 |
| M4 | 芝麻湯圓(6) Sesame Rice Balls | \$8.50 | M5 | 雷沙湯圓(6) Sesame Rice Balls with Soy Bean powder | \$9.50 |

甜品 House dessert

套餐 Combo

| | |
|--|---------------------------------|
| 2人套餐 \$41⁹⁹ | |
| 1.酸辣湯 (小)/ 齊菜黃魚羹(小) | 2.小籠包(4)/ 鍋貼(4)/ 素蒸餃(4)/ 春卷(2) |
| 3.(以下任選三款) | |
| 清炒蝦仁/ 蔥爆牛肉/ 東坡肉(2) / 魚香肉絲/ 回鍋肉/ 椒鹽排骨/ 麻婆豆腐/ 蟹粉蟹/ 菜心獅子頭(1)/ 乾燒四季豆/ 宮爆雞丁 | 清炒時菜/ 水煮魚片 |
| 4人套餐 \$65⁹⁹ | |
| 1.酸辣湯 (中)/海鮮豆腐羹(小)/砂窩雲吞雞(小)/齊菜黃魚羹(小) | 2.小籠包(4)/ 鍋貼(4)/ 素蒸餃(4)/ 春卷 (2) |
| 3.上海粗炒/ 齊菜鹹肉炒飯/ 麻婆肉碎拌面 | 4.(以下任選三款) |
| 清炒蝦仁/ 菜心獅子頭(1)/ 蔥爆牛肉/ 宮爆雞丁 | 蟹粉蟹 |
| 糖醋魚片/ 東坡肉(2)/ 椒鹽排骨/ 回鍋肉/ 乾燒四季豆 | 清炒時菜/ 冬菇毛豆素雞/ 水煮魚片/ 水煮牛肉 |
| 5.合時甜品 | |

套餐 Combo

| | |
|---------------------------------------|---------------------------------|
| 6人套餐 \$168⁰⁰ | |
| 1.酸辣湯 (大)/ 齊菜黃魚羹(中)/ 砂窩鴨雞鮮(中)/ 雲吞雞(中) | 2.三色拼盤 |
| 3.上海粗炒/ 齊菜鹹肉炒飯/ 揚州炒飯 | 4.南翔小籠包 (8) |
| 5.高力豆沙 | 6.(以下任選五款) |
| 清炒蝦仁/ 糖醋魚片 / 蟹粉蟹/ 宮爆雞丁 | 菜心獅子頭(2) |
| 蔥爆牛肉/ 西蘭花牛肉/ 東坡肉(4)/ 魚香肉絲/ 鎮江排骨 | 回鍋肉/ 香酥鴨(半只)/ 麻婆豆腐/ 炒時菜/ 冬菇毛豆素雞 |
| 紅燒豆腐/ 水煮魚片/ 水煮牛肉 | |

Special Combo

| |
|---|
| Combo for 2: \$41⁹⁹ |
| 1 Soup(Small) + 1 Appetizer + 2 Dishes |
| Combo for 4: \$65⁹⁹ |
| 1 Soup(Small) + 1 Appetizer + 3 Dishes + 1 Fried Rice/ Noodle |
| Combo for 6: \$168⁰⁰ |
| 1 Soup(Regular) + 1 Appetizer + 5 Dishes + 1 Fried Rice/ Noodle + 1 Dessert |

Soup

Hot and Sour Soup/ Chicken and Corn Soup/
Seafood and Tofu Soup

Appetizer:

Steamed Pork Dumplings (3)/ Pan Fried Pork Dumplings(4)/
Pan Fried Green Onion Cake/ Fried Beef Dumplings(4) /
Steamed Vegetarian Dumplings(4) / Spring Roll with Meat(2)

Dishes:

Pan Fried Crystal Shrimp/ Kung Pao Shrimp* / Beef with
Green Onions Kung Pao Chicken* / Beef with Broccoli
/ Chicken with Mixed Vegetable Tofu & Minced Pork with Chili
Sauce/ Pan Fried Seasonal Vegetable
Dried Tofu & Chinese Mushroom with Soy Bean/ Green Bean with
Minced Pork in Chili Sauce*

Rice/Noodle

Fried Rice with Chicken, Ham and Shrimp/ Fried Shanghai
Noodles

Fried Singaporean Style Vermicelli/ Fried Beef Rice Noodles

*Spicy / Peanut

阿拉 Kitchen

免費送餐

Free Delivery

For orders over \$30(before taxes)

Tel (905)946-7990



www.alakitchenshanghai.com

We reserve the right to change our prices at any time without further notice. 本店保留價格更改的權利。

美味龍蝦系列 Lobster

| | | |
|-----|--|---------|
| C6 | 龍蝦燉蛋 Lobster Stewed Egg | \$19.99 |
| C10 | 金銀龍蝦豆腐 Pan Fried Tofu with Lobster | \$21.99 |
| C29 | 鮮龍蝦肉扒豆苗 Lobster Meat with Snow Pea Leaf | \$19.99 |
| C20 | 美味龍蝦高湯泡飯 Lobster Porridge | \$19.99 |

阿拉精選招牌菜 House special

| | | | | | |
|-----|---|--------------------------|-----|--|-------------------------------|
| C2 | 杭州醬鴨 Hang Zhou Cold Cut Smoked Duck | \$19.50(half) \$17.99 | F3 | 蔥味糖醋排骨 Sweet and Sour Pork Chop | \$13.99 |
| C1 | 水晶蝦仁 Pan Fried Crystal Shrimp | \$17.99 | F9 | 手抓無錫排骨(4塊) Pork Rib in Wuxi Style | \$18.99 |
| C8 | 嫩滑薑蟹 Fried Egg with Broccoli | \$17.99 | D8 | 招牌香酥鴨 Special Deep Fried Duck | \$20.50 (half) \$39.99 (w) |
| C3 | 蒜蓉蝦蟹 Crispy Eel with Shrimp | \$19.99 | C19 | 毛豆醬炒年糕 B.C Crab with Green Bean & Rice Cake | \$43.99 |
| C13 | 松茸黃魚 Sweet & Sour Whole Fish | \$30.99 | F1 | 狀元蹄 Pork Hump with Green Vegetable | \$19.50 |
| F2 | 荷香東坡肉 Braised Pork with Veg | \$13.99 | | | |

寶島湯系列 Famous soup

| | | | | | |
|-----|---|--|--|--|--|
| B7 | 砂鍋雲雞 Wontons & Chicken In Soup (Pork & Veg Wonton, Veg, Bamboo Shoot & Chicken) | \$13.99(S) \$17.99(M) \$20.99(L) | | | |
| B8 | 砂鍋鴨蹄鮮 Salty Pork & Tofu In Soup (Pork, Tofu, Veg, Bamboo Shoot) | \$13.99(S) \$17.99(M) \$20.99(L) | | | |
| B4 | 齊菜黃魚羹 Fish Soup with Shanghai Vegetable | \$11.99(S) \$15.99(M) \$19.99(L) | | | |
| B1 | 酸辣湯 Hot and Sour Soup | \$9.99(S) \$11.99(M) \$16.99(L) | | | |
| B11 | 火筒雞燉翅(預定) Chicken, Ham, with Shark Fin in Soup | \$219.00 | | | |

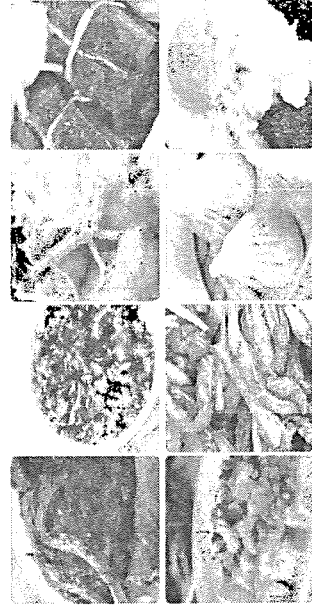
*Spicy Peanut

外婆的菜 Grandma's Recipe

| | | | | | | | | | | | |
|----|--|---------|-------|---|-------------------------|--------|---|---------------------------------------|--------|--|---------|
| G1 | 蟹粉豆腐 Braised Bean Curd with Crab Meat | \$16.99 | Sauce | A1 | 花雕醉雞 Drunken Chicken | \$6.99 | A21 | 蒜泥白肉 Sliced pork with Garlic Sauce | \$6.99 | | |
| F5 | 菜心獅子頭 Braised Minced Pork Ball with Vegetable | \$14.99 | D7 | 木須雞 (配薄餅8塊) Mu Shu Chicken with Wrap | \$16.99 | A14 | 四鮮烤夫 Braised Grilled Bean Curd with Mushroom | \$6.99 | A3 | 麻辣香雞 Chicken with Chilli Sauce | \$6.99 |
| D2 | 宮爆雞丁 Kung Pao Chicken | \$14.99 | E6 | 乾燒牛肉絲 Fried Crispy Shredded Beef with Chilli Sauce | \$17.99 | A5 | 美味熏魚 Shanghai Crispy Smoked Fish | \$7.99 | C9 | 苔條黃魚 Fried Shredded Fish | \$6.99 |
| E4 | 蔥爆牛肉 (配薄餅8塊) Green Onion Beef with Pancake | \$17.99 | G5 | 麻婆豆腐 Bean Curd and Minced Pork in Chilli Sauce | \$12.99 | A23 | 香辣白肉 Sliced Pork with Hot Sauce | \$6.99 | A23 | 招牌拼盤 Special 8 Appetizers Combination | \$56.99 |
| F7 | 椒鹽排骨 Fried Pork Chop with Spicy | \$14.50 | C23 | 麻椒酸菜魚 Spicy Fish Soup with Sour Vegetable | \$17.99 | A4 | 香脆海蜆 Jelly Fish | \$6.99 | | | |

美味精點 Dim Sum

| | | | | | |
|-----|---|--------|-----|---|--------|
| L25 | 龍蝦肉小籠包(4) Steamed Lobster & Pork Dumplings | \$7.30 | L16 | 香煎蔥油餅 Pan Fried Green Onion Cake | \$6.34 |
| L1 | 蟹粉小籠包(4) Steamed Crab Pork Dumplings | \$6.55 | L17 | 蒸銀絲卷(4) Steam Bread | \$5.85 |
| L2 | 南翔小籠包(4) Steamed Pork Dumplings | \$5.25 | L19 | 素春卷(3) Vegetable Spring Roll | \$4.60 |
| L3 | 榮華生煎包(4) Pan Fried Pork Buns | \$7.10 | L10 | 燒餅油條 Sesame Cake with Fried Stick | \$6.85 |
| L4 | 燒賣(4) Siu Mei | \$5.34 | L11 | 淨燒餅 Sesame Cake | \$5.85 |
| L5 | 素蒸餃(4) Steamed Vegetable Dumplings | \$5.85 | L12 | 油條(1) Deep Fried Dough Stick | \$3.34 |
| L7 | 鮮肉鍋貼(4) Pan Fried Pork Dumplings | \$6.60 | L18 | 炸銀絲卷(4) Fried Bread | \$6.10 |
| L8 | 蝦餃(4) Steamed Shrimp Dumplings | \$6.34 | L21 | 甜菜飯 Sweet Rice Roll with Fried Stick | \$5.15 |
| L9 | 榨菜肉末燒餅 Sesame Cake with Minced Pork | \$8.34 | L22 | 鹹菜飯 Salted Rice Roll with Fried Stick | \$4.85 |
| L15 | 上海菜肉雲吞(8) Pork and Vegetables Wontons in Soup | \$7.34 | L23 | 鹹豆漿 Soy Bean Soup | \$4.35 |
| | | | L24 | 熱甜/淡豆漿 Hot Soy Bean Milk | \$3.34 |





GENERAL NOTES AND COMMENTS

* ALL NOTES ARE TO BE READ IN CONJUNCTION WITH THE APPROVED PERMIT PLANS



Date: 03/03/21

ALL CONSTRUCTION SHALL COMPLY WITH
THE ONTARIO BUILDING CODE

NO PERSON SHALL CONSTRUCT OR DEMOLISH A BUILDING OR
CAUSE A BUILDING TO BE CONSTRUCTED EXCEPT IN ACCORDANCE
WITH THESE CERTIFIED BUILDING PERMIT DOCUMENTS, THE
BUILDING CODE ACT AND THE BUILDING CODE.

NOTE: THE PROPOSED DEVELOPMENT IS SUBJECT TO COMPLIANCE
WITH ALL APPLICABLE PROVISIONS OF THE ZONING BY-LAW AND
ALL OTHER APPLICABLE LAWS INCLUDING THE PROVISIONS OF A
SITE PLAN AND / OR SUBDIVISION AGREEMENT WHICH MAY OR MAY
NOT BE REGISTERED ON TITLE

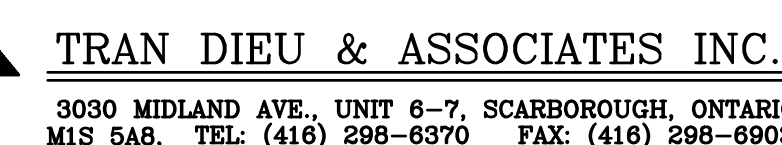
- Plans for the proposed building were reviewed under the 2012 Ontario Building Code.
- All construction whether detailed on the plans or not is subject to field approval by the City of Markham Building Standards Department.
- Any structural alteration not reflected on drawings would need revision and approval from City of Markham Building Department.
- Exit signs shall be Green Pictogram type meeting ISO standards.
- Emergency lighting to conform to Ontario Building Code.
- Provide barrier free path of travel through out the entrance storey and through all normally occupied floor area. (OBC Div. B. 3.8.2.1)
- Proper fire stop system to maintain continuity of a fire separation where it abuts another fire separation, a floor, a ceiling, or an exterior wall assembly (curtain wall etc). Per OBC Div. B. 3.1.8.3 (4).
- Post permanent signage indicating the maximum occupant load in a conspicuous location. Per OBC Div. B 3.1.17 (2).
- Scope of work created a new unit by a proposed demising wall. Apply for a separate building permit for the occupancy this new unit.

**ALL CONSTRUCTION SHALL COMPLY WITH
THE ONTARIO BUILDING CODE**

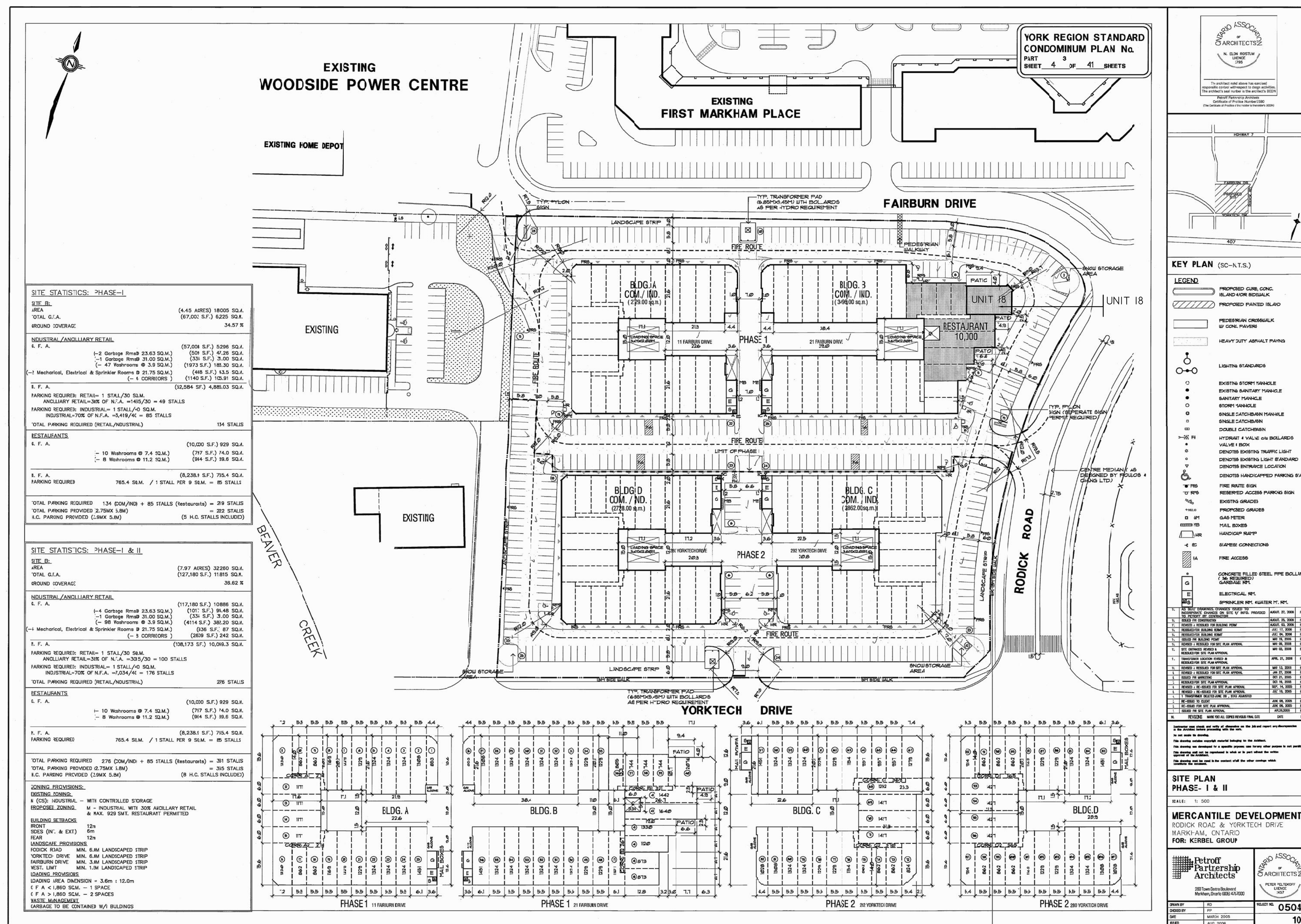
NOTE: THE PROPOSED DEVELOPMENT IS SUBJECT TO COMPLIANCE WITH ALL APPLICABLE PROVISIONS OF THE ZONING BY-LAW AND ALL OTHER APPLICABLE LAWS INCLUDING THE PROVISIONS OF A SITE PLAN AND / OR SUBDIVISION AGREEMENT WHICH MAY OR MAY NOT BE REGISTERED ON TITLE

DO NOT SCALE DRAWINGS

FOR PERMIT APPLICATION



A0





Date: 03/03/21

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| ONTARIO BUILDING CODE DATA MATRIX PARTS 3 & 9 | | | | OBC REFERENCE | |
|---|--|--|--|--|---------------------------------|
| ITEM | PROJECT DESCRIPTION: INTERIOR ALTERATION TO EXISTING RESTAURANT. | <input type="checkbox"/> NEW <input type="checkbox"/> ADDITION <input type="checkbox"/> CHANGE OF USE <input checked="" type="checkbox"/> ALTERATION | <input type="checkbox"/> PART 11 | <input checked="" type="checkbox"/> PART 3 | <input type="checkbox"/> PART 9 |
| 1 | | | | | 2.1.1 9.10.1.3 |
| 2 | MAJOR OCCUPANCY(S): | A2 ASSEMBLY | | 3.1.2.1.(1) | 9.10.2 |
| 3 | BUILDING AREA (m²) EXISTING: | 3496 NEW: TOTAL: 3496 | | 1.1.3.2 | 1.1.3.2 |
| 4 | UNIT AREA m² EXISTING: | 156 NEW: TOTAL: 156 | | 1.1.3.2 | 1.1.3.2 |
| 5 | NUMBER OF STOREYS ABOVE GRADE: | 2 BELOW GRADE: 0 | | 3.2.1.1 & 1.1.3.2 | 2.1.1.3 |
| 6 | HEIGHT OF BUILDING (m) | 8 +/- | | | 2.1.1.3 |
| 7 | NUMBER OF STREETS/ACCESS ROUTES: | 2 | | 3.2.2.10 & 3.2.5.5 | |
| 8 | BUILDING CLASSIFICATION: | 3.2.2.26 | | 3.2.2.20-83 | 9.10.4 |
| 9 | SPRINKLER SYSTEM PROPOSED | <input checked="" type="checkbox"/> ENTIRE BUILDING <input type="checkbox"/> BASEMENT ONLY <input type="checkbox"/> IN LIEU OF ROOF RATING <input type="checkbox"/> NOT REQUIRED | | 3.2.2.20-83 3.2.1.5 3.2.2.17 | 9.10.8 |
| 10 | STANDPIPE REQUIRED | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | | 3.2.9 | |
| 11 | FIRE ALARM REQUIRED | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | | 3.2.4 | 9.10.7.2 |
| 12 | WATER SERVICE/SUPPLY IS ADEQUATE | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO | | | |
| 13 | HIGH BUILDING | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | | 3.2.6 | |
| 14 | PERMITTED CONSTRUCTION ACTUAL CONSTRUCTION | <input type="checkbox"/> COMBUSTIBLE <input type="checkbox"/> NONCOMBUSTIBLE <input type="checkbox"/> COMBUSTIBLE <input checked="" type="checkbox"/> NONCOMBUSTIBLE | <input checked="" type="checkbox"/> BOTH <input type="checkbox"/> BOTH | 3.2.2.20-83 | 9.10.6 |
| 15 | MEZZANINE(S) AREA (m²): | N/A | | 3.2.1.1(3)-(8) | 9.10.4.1 |
| 16 | TOTAL OCCUPANCY LOAD: BASED ON | 45 PERSONS SEATING = 40 STAFF = 5 | <input checked="" type="checkbox"/> DESIGN OF BUILDING | 3.1.16.1 | 9.9.1.3 |
| 17 | BARRIER-FREE DESIGN | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO | | 3.8 | 9.5.2 |
| 18 | HAZARDOUS SUBSTANCES | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO | | 3.3.1.2.(1) & 3.3.1.19.(1) | 9.10.1.3 |
| 19 | REQUIRED FIRE RESISTANCE RATING (FRR) | HORIZONTAL ASSEMBLIES FRR (HOURS) FLOORS: N/A HOURS ROOF: 0 HOURS MEZZANINE: N/A HOURS FRR OF SUPPORTING MEMBERS FLOORS: N/A HOURS ROOF: 0 HOURS MEZZANINE: N/A HOURS | LISTED DESIGN No. OR DESCRIPTION (SG-2) LISTED DESIGN No. OR DESCRIPTION (SG-2) | 3.2.2.20-83 & 3.2.1.4 | 9.10.8 9.10.9 |
| 20 | OTHER - DESCRIBE: | | | | |

GENERAL CONDITION:

GENERAL CONTRACTOR SHALL CHECK AND VERIFY ALL DIMENSIONS
AND SITE CONDITION ON SITE AND REPORT IMMEDIATELY ANY
DISCREPANCIES TO TRAN DIEU & ASSOCIATES INC BEFORE
PROCEEDING WITH THE WORK.

ALL DRAWINGS AND RELATED DOCUMENTS ARE THE PROPERTY OF
TRAN DIEU & ASSOCIATES INC. AND MUST BE RETURNED ON
REQUEST. REPRODUCTION OF DRAWINGS AND RELATED
DOCUMENTS IN PART OR WHOLE IS FORBIDDEN WITHOUT WRITTEN
PERMISSION FROM TRAN DIEU & ASSOCIATES INC.

ALL WORK SHALL BE PERFORMED IN ACCORDANCE TO O.B.C.
AND THE PERMIT DRAWINGS.

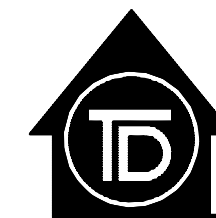
VERIFY ALL DIMENSIONS PRIOR TO CONSTRUCTION

DO NOT SCALE DRAWINGS

STATUS:

FOR PERMIT APPLICATION

ISSUED:



TRAN DIEU & ASSOCIATES INC.

3030 MIDLAND AVE., UNIT 6-7, SCARBOROUGH, ONTARIO
M1S 5A8, TEL: (416) 298-6370 FAX: (416) 298-6903

PROJECT:

PROPOSED INTERIOR RENOVATION
TO EXISTING RESTAURANT
11 FAIRBURN AVE, MARKHAM, UNIT 18

DRAWN BY: C.T.

CHECKED BY: C.T.

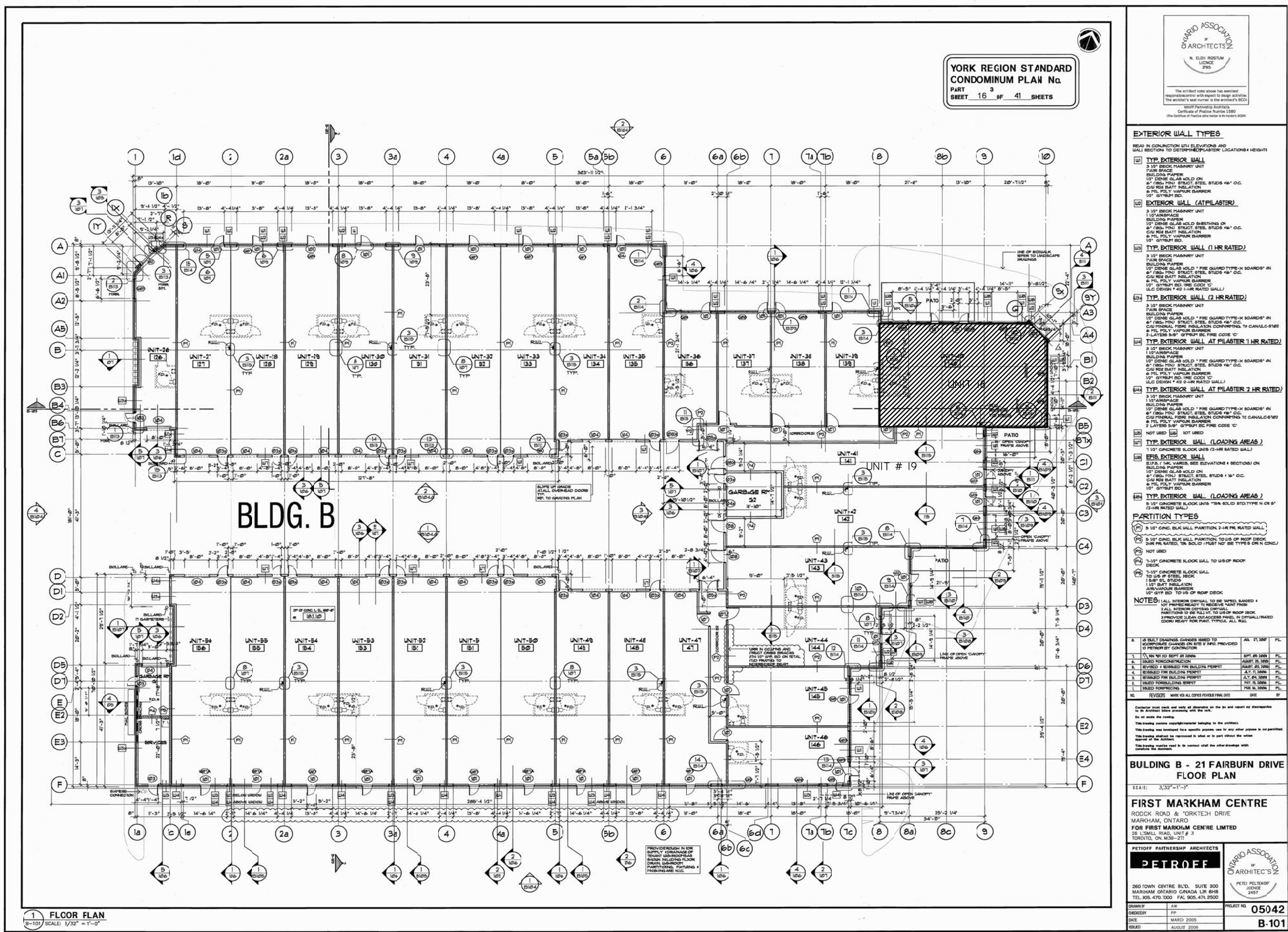
DATE:

PROJECT:

TITLE:

A0.1

KEY PLAN





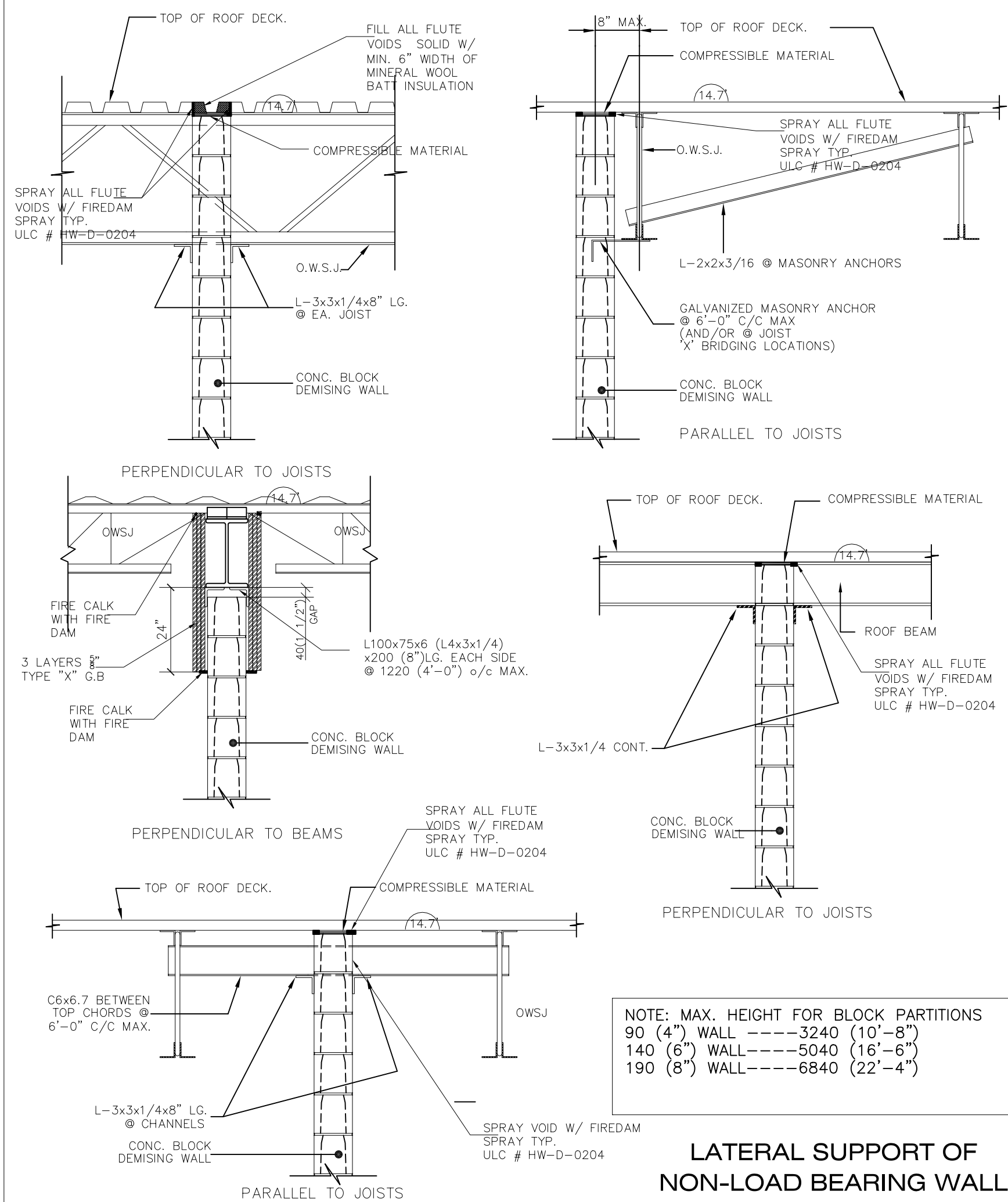
Date: 03/03/21

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NO PERSON SHALL CONSTRUCT OR DEMOLISH A BUILDING OR
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WITH THESE CERTIFIED BUILDING PERMIT DOCUMENTS, THE
BUILDING CODE ACT AND THE BUILDING CODE.

NOTE: THE PROPOSED DEVELOPMENT IS SUBJECT TO COMPLIANCE
WITH ALL APPLICABLE PROVISIONS OF THE ZONING BY-LAW AND
ALL OTHER APPLICABLE LAWS INCLUDING THE PROVISIONS OF A
SITE PLAN AND/OR SUBDIVISION AGREEMENT WHICH MAY OR MAY
NOT BE REGISTERED ON TITLE

DEMISSING WALL PARTITION (CONCRETE BLOCK) DETAILS:



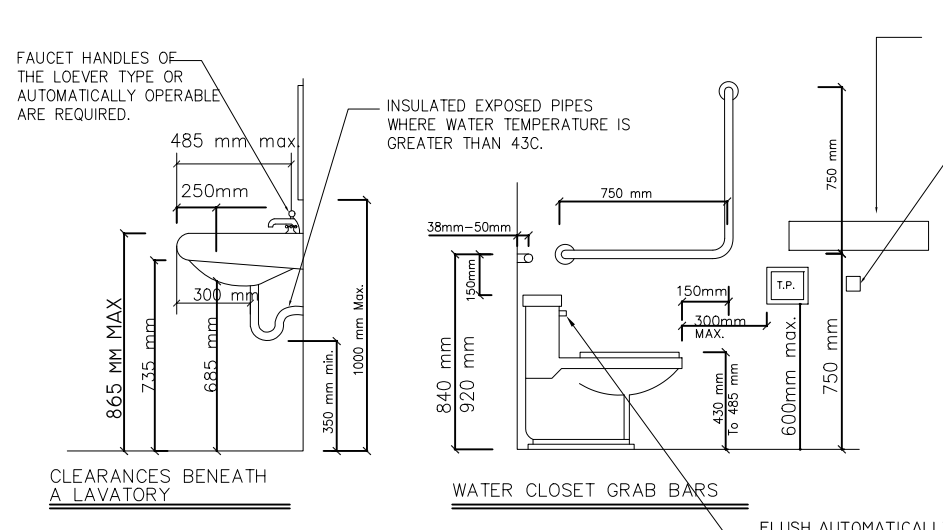
NOTE: MAX. HEIGHT FOR BLOCK PARTITIONS
90 (4'') WALL --- 3240 (10'-8'')
140 (6'') WALL --- 5040 (16'-6'')
190 (8'') WALL --- 6840 (22'-4'')

LATERAL SUPPORT OF
NON-LOAD BEARING WALL

LEGEND

- EXISTING WALL TO REMAIN
- PROPOSED NEW PARTITION WALL 2X4
METAL STUD @ 16" O/C COVERED BY
1/2" DRYWALL ON BOTH SIDES
- EXISTING WALL TO BE REMOVED
- 7 1/2" CONCRETE BLOCK W/ HORIZ.
BLOK-LOK, BL-10 @ 6" OC VERTICAL (1.5-HR
RATED WALL) TO U/S OF ROOF STEEL DECK
(WALL U/S DECK APPROX. 14.7' +/-)
- EXIT LIGHT C/W EMERGENCY LIGHT
- EXIT LIGHT C/W EMERGENCY LIGHT
- EMERGENCY LIGHT
- 38"X80" W/R DOOR C/W SELF CLOSURE
+ POWER DOOR OPERATOR
- 30"X80" W/R DOOR
- 38"X80" DOOR
- EXISTING DOOR TO REMAIN
- PROPOSED REVISED AREA FOR PERMIT

- 3.8.3.11 (3)
A. THE DISPENSING HEIGHT IS NOT LESS THAN 900MM AND NOT MORE THAN 1200MM ABOVE THE FINISH FLOOR.
B. THE CONTROLS OR OPERATING MECHANISMS ARE MOUNTED NOT LESS THAN 900MM AND NOT MORE THAN 1200 MM ABOVE THE FINISHED FLOOR AND
C. A MINIMUM 1370 MM DEEP FLOOR SPACE IS PROVIDED IN FRONT OF THE CONTROLS OR OPERATING MECHANISMS TO ALLOW FOR A FRONT APPROACH.
- 3.8.3.12.
A. BE SERVED BY A BARRIER-FREE PATH OF TRAVEL
B. HAVE A DOOR THAT IS CAPABLE OF BEING LOCKED FROM THE INSIDE AND RELEASED FROM THE OUTSIDE IN CASE OF EMERGENCY AND THAT HAS:
I. A GRASPABLE LATCH-OPERATING MECHANISM LOCATED NOT LESS THAN 900MM AND NOT MORE THAN 100 MM ABOVE THE FINISHED FLOOR;
II. IF IT IS AN OUTWARD SWINGING DOOR, A DOOR PULL NOT LESS THAN 140 MM LONG LOCATED ON THE INSIDE SO THAT ITS HORIZONTAL IS NOT LESS THAN 200MM AND NOT MORE THAN 300 MM FROM THE LATCH SIDE OF THE DOOR AND NOT LESS THAN 900MM AND NOT MORE THAN 100MM ABOVE THE FINISH FLOOR AND
III. IF IT IS AN OUTWARD SWINGING DOOR, A DOOR CLOSER, SPRING HINGES OR GRAVITY HINGES, SO THAT THE DOOR CLOSURES AUTOMATICALLY.



UNIVERSAL HANDICAP WASHROOM DETAIL

DOORS

HANDICAP DOOR MUST HAVE 38" CLEAR OPENING. 38"X80" DOOR MUST SWING OUT. UNLESS ENOUGH AREA IS PROVIDED WITHIN THE WASHROOM TO PERMIT CLOSING THE DOOR WITHOUT INTERFERING WITH THE WHEELCHAIR. DOORS MAY BE LOCKABLE. IF LOCKED, EMERGENCY RELEASE FROM THE OUTSIDE. DOOR OPENING DEVICES SHALL BE OF THE TYPE DESIGN THAT DOES NOT REQUIRE TIGHT GRASPING OR TWISTING OF THE WRIST. A DOOR CLOSER & A POWER OPERATOR IS REQUIRED WHERE THE DOOR OPENS OUTWARD.

WATER CLOSET

A SEAT HEIGHT OF 430 mm TO 485 mm IS REQUIRED. FLUSHING CONTROLS MUST BE EASILY ACCESSIBLE TO A WHEELCHAIR USER OR BE AUTOMATICALLY OPERABLE. A BACK SUPPORT IS REQUIRED WHERE THERE IS NO SEAT LID OR TANK. SEATS MUST NOT BE SPRING-ACTIVATED.

ACCESSORIES

3.8.3.12.1 (3)(G)
HAVE A COAT HOOK THAT CONFORMS TO CLAUSE 3.8.3.9.1 (1)(E) AND A SHELF THAT IS LOCATED NOT MORE THAN 100 MM ABOVE THE FINISH FLOOR AND PROJECTS NOT MORE THAN 100MM FROM THE WALL.

3.8.3.12.1 (4)
HANDICAP WASHROOM LIGHT SHALL HAVE LIGHTING CONTROLLED BY MOTION SENSOR.

GRAB BAR REQUIREMENT SIZE

- MINIMUM 30 MM DIAMETER
- MAXIMUM 40 MM DIAMETER
- WITH A SLIP RESISTANT SURFACE
- INSTALLED TO RESIST A LOAD OF MINIMUM 1.3 KN (300 LBS) APPLIED VERTICALLY OR HORIZONTALLY

HANDICAP WASHROOM LIGHT

- LIGHTING CONTROLLED FOR THE HANDICAP WASHROOM SHALL BE ACTIVATED BY MOTION SENSOR

ADDITIONAL NOTES FOR HANDICAP WASHROOM

- AS REQUIRED BY OBC 3.8.3.9.1 (1)(B), THE WATER CLOSET SHALL FLUSH AUTOMATICALLY OR BE EQUIPPED WITH A FLUSHING CONTROL THAT
A. IS LOCATED BETWEEN 500MM (1'-8") AND 900 MM (2'-10") ABOVE FINISH FLOOR
B. IS OPERABLE FROM THE TRANSFER SIDE AND
C. IS OPERABLE USING A CLOSED FIST AND WITH A FORCE OF NOT MORE THAN 22.2 N.
- 3.8.3.11.1 (1)(B), THE LAVATORY SHALL HAVE A RIM HEIGHT NOT MORE THAN 865 MM (2'-10") ABOVE THE FINISH FLOOR.
- AS REQUIRED BY OBC 3.8.3.11.1 (1)(B) THE LAVATORY SHALL
A. HAVE A TOWEL DISPENSER OR OTHER HAND DRYING EQUIPMENT THAT IS
I) LOCATED SO THAT DISPENSING HEIGHT IS NOT MORE THAN 1200 MM (3'-10") ABOVE THE FINISHED FLOOR
II) LOCATED NOT MORE THAN 610MM (2'-0") FROM THE EDGE OF THE LAVATORY.
- AS PER REQUIRED BY OBC 3.8.3.11.1 (1)(G)
A. HAVE A SOAP DISPENSER LOCATED NOT MORE THAN 100 MM (3'-7") ABOVE THE FINISH FLOOR AND WITHIN 500MM (1'-8") FROM THE FRONT OF THE LAVATORY.
- WATER CLOSET FOR PUBLIC USE:
WATER CLOSET FOR PUBLIC USE SHALL BE OF THE ELONGATED TYPE AND PROVIDED WITH SEAT OF THE OPEN FRONT TYPE AS REQUIRED BY OBC 7.2.2.5.

GENERAL CONDITION:

GENERAL CONTRACTOR SHALL CHECK AND VERIFY ALL DIMENSIONS AND SITE CONDITION ON SITE AND REPORT IMMEDIATELY ANY DISCREPANCIES TO TRAN DIEU & ASSOCIATES INC BEFORE PROCEEDING WITH THE WORK.

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ALL WORK SHALL BE PERFORMED IN ACCORDANCE TO O.B.C. AND THE PERMIT DRAWINGS.

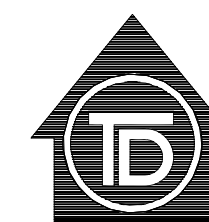
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STATUS:

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3030 MIDLAND AVE., UNIT 6-7, SCARBOROUGH, ONTARIO
M1S 5A8, TEL: (416) 298-6370 FAX: (416) 298-6903

PROJECT:

ALA KITCHEN T ALTERNATION
21 FAIRBURN AVENUE, MARKHAM

DRAWN BY: C.T.

CHECKED BY: C.T.

SCALE: 3/16" = 1'-0"

DATE:

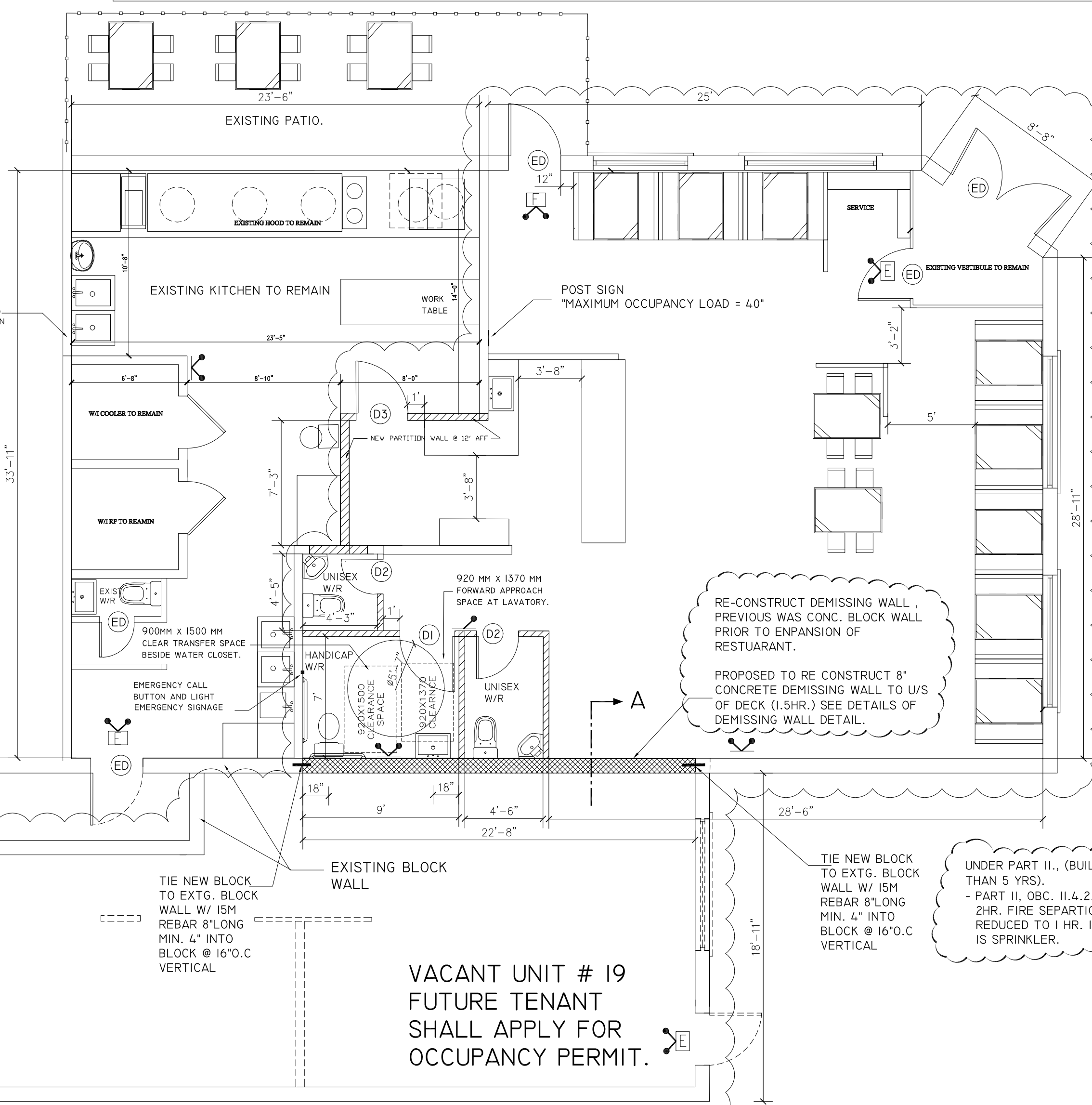
PROJECT:

TITLE:

A1

PROPOSED FLOOR PLAN

OCCUPANCY LOAD = 40 SEATS MAX.
NO OF STAFF = 5



GENERAL MECHANICAL NOTES

ALL CONDITIONS OF THE CONTRACT APPLY TO THE MECHANAL WORK DESCRIBED IN THE SPECIFICATIONS AND/OR INDICATED ON THE DRAWINGS.

ALL MECHANICAL WORK SHALL BE PERFORMED IN ACCORDANCE WITH ALL APPLICABLE CODES, STANDARDS, RULES AND REGULATIONS AND TO MEET THE REQUIREMENTS OF ALL AUTHORITIES HAVING JURISDICTION, AND TO MEET THE DESIGN INTENT.

OBTAIN ALL PERMITS REQUIRED FOR THE INSTALLATION OF MECHANICAL WORK, ARRANGE FOR INSPECTIONS AND TESTS THEREWITH AND PAY ALL PERMITS, INSPECTIONS AND TESTS. UPON COMPLETION OF THE WORK, THE CONTRACTOR SHALL PROVIDE CERTICATES OF FINAL COMPLETION AND INSPECTION.

ALL MATERIAL PROVIDED SHALL BE NEW AND OF TOP QUALITY AND OF UNIFORM PATTERN THROUGHOUT THE PROJECT, UNLESS NOTED OTHERWISE.

THE TENDER SHALL BE BASED ON THE MATERIALS AND MAKE OF THE EQUIPMENT NAMED. ALTERNATIVES MAY BE QUOTED AS AN INCREASE OR DECREASE TO THE BASE BID PRICE ONLY.

CONTRACTOR SHALL INFORM THE ARCHITECT/OWNER DURING THE BIDDING OF ANY PROBLEM IN THE MEETING THE REQUIREMENTS OF THE AUTHORITIES HAVING JURISDICTION. ANY COST SAVING ITEMS OR METHODS AND OF ANY DISCREPANCIES IN THE WORK.

ALL DRAWINGS INDICATE THE GENERAL ARRANGEMENT OF THE WORK. ALL DIMENSIONS SHALL BE VERIFIED ON SITE BEFORE INSTALLATION. THE CONTRACTOR SHALL SCALE THE NONDIMENSIONED WORK AT HIS OWN RESPONSIBILITY.

CONTRACTOR SHALL SUBMIT THE REQUIRED NUMBER OF COPIES OF SHOP DRAWINGS OF ALL EQUIPMENT, COMPLETE WITH ALL PERFORMANCE DATA, DIMENSIONS AND WIRING DAIFRAMS.

THE OPENING SIZES IN THE ROOFS, WALLS AND FLOORS ARE BASED ON THE EQUIPMENT NAMED. IT SHALL BE THE RESPONSIBLY OF THE CONTRACTOR TO VERIFY ALL DIMENSIONS. IF THE EQUIPMENT SUPPLIED IS DIFFERENT THAN NAMED, THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE NECESSARY MODIFICATIONS AT HIS OWN COST.

CONTRACTOR SHALL CO-ORDINATE HIS WORK WITH ALL OTHER TRADES.

FURNISH THREE COPIES OF INSTALLATION INSTRUCTIONS, START UP INSTRUCTIONS AND MAINTENANCE MANUAL OF ANY ITEM WHEN REQUIRED.

UPON COMPLETION OF THE WORK, FURNISH AND INSTALL VALVE TAGS, VALVE DIRECTOR AND EQUIPMENT TAGS.

NO WELDING, BURNING OR DRILLING OF STEEL MEMBERS WILL BE PERMITTED WITHOUT THE PERMISSION OF THE ARCHITECT/OWNER.

CONTRACTOR GUARANTEES IN WRITING THAT ALL MATERIALS AND WORK-MANSHIP USED ARE IN STRICT ACCORDANCE WITH THE SPECIFICATIONS AND DRAWINGS TO GIVE EFFICIENT OPERATION AND ARE FREE FROM MECHANICAL DEFECTS. ANY WORK WHICH APPEARS DEFECTIVE WITHIN ONE YEAR AFTER THE WRITTEN ACCEPTANCE BY THE ARCHITECT/OWNER, SHALL BE REPAIRED AND/OR REPLACED BY THE CONTRACTOR AT HIS OWN COST. THIS WILL INCLUDE ANY REPAIR REQUIRED TO OTHER ITEMS, MATERIALS OR EQUIPMENT DAMAGED DUE TO THE DEFECT.

CONTRACTOR SHALL MAKE ALL OPENINGS AND PERFORM ALL PATCHING AND MAKE GOOD FOR HIS SERVICES. ALL PIPES OR DUCTS SLEEVES ETC. SHALL BE INSTALLED BY THE CONTRACTOR DURING CONSTRUCTION.

ERECT ALL EQUIPMENT IN COMPACT, NEAT AND WORKMANSHIP MANNER. ALIGN, LEVEL AND ADJUST FOR SATISFACTORY OPERATION. INSTALL IN SUCH A MANNER THAT CONNECTING AND DISCONNECTING OF PIPING AND ACCESSORIES CAN BE MADE READILY AND THAT ALL PARTS ARE EASILY ACCESSIBLE FOR INSPECTION, OPERATION, MAINTENANCE AND REPAIR. INSTALL AND START UP ITEMS OF EQUIPMENT IN COMPLETE ACCORDANCE WITH THE MANUFACTURER'S PRINTED INSTALLATION AND OPERATING MANUALS.

MECHANICAL CONTRACTOR SHALL SUPPLY AND INSTALL ALL MOTORS, STARTERS AND CONTROL DEVICES. ELECTRICAL CONTRACTOR SHALL DO ALL POWER WIRING TO SAME AND CONTROL WIRING OF LINE VOLTAGE DEVICES. CONTROL WIRING OF DEVICES NOT OF LINE VOLTAGE SHALL BE BY MECHANICAL CONTRACTOR. DISCONNECT SWITCHES SHALL BE PROVIDED COMPLETE UNDER ELECTRICAL CONTRACT EXCEPT FOR THOSE SUPPLIED WITH PACKAGE EQUIPMENT. SMOKE DETECTORS AND ASSOCIATED SAMPLING TUBES SHALL BE SUPPLIED AND WIRED BY ELECTRICAL TRADE BUT INSTALLED BY MECHANICAL TRADE. INTERLOCKING WIRING AND CONNECTION TO FIRE ALARM RELAYS SHALL BE BY ELECTRICAL TRADE.

THE CONTRACTOR SHALL PROPERLY PROTECT ALL EXISTING FINISHES, FURNITURE, EQUIPMENT, WALLS, CEILING ETC. AT ALL TIMES DURING THE PROGRESS OF THE WORK, TO THE ARCHITECT/OWNER'S SATISFACTION.

UPON COMPLETION OF THE WORK, REMOVE ALL SURPLUS AND WASTE MATERIAL FROM THE PREMISES, CLEAN ALL EQUIPMENT AND LEAVE ALL ITEMS IN PERFECT ORDER AND READY FOR OPERATION.

UNLESS SPECIFIED OTHERWISE, ALL PIPING SHALL BE CONSTRUCTED AND INSTALLED IN ACCORDANCE WITH THE AMERICAN STANDARD CODE FOR PRES-SURE PIPING ANSI SECTIONS B31.1 TO B31.8 AS APPLICABLE SERVICE.

ALL PIPING SHALL BE INSTALLED SO AS TO BE FREE FROM STRAINS AND DISTORTIONS DUE TO EXPANSION AND CONTRACTION.

INSTALL ALL PIPING IN CONFORMITY WITH ELEVATIONS AND GRADES IN-DICATED. PIPING DRAINS AND SEWERS SHALL SLOPE AS INDICATED. SLOPE BETWEEN ELEVATIONS SHALL BE EVEN AND CONSISTENT. WHEN SLOPE IS NOT INDICATED, THE SLOPE SHALL BE:

-DRAINAGE PIPING, 2% ON 3" SIZE AND LESS, 1% ON 4" SIZE AND LARGER;
-WATER LINES, PITCH TO LOW POINT FOR COMPLETE DRAINAGE;
-GAS LINES, 1/2" IN 40 FEET OF RUN.

ALL PIPING AND DUCTWORK SHALL BE PROPERLY SUPPORTED WITH NECESSARY AND SUITABLE HANGERS, SADDLES, STRUCTURAL SUPPORTS AND/OR BRACKETS. PROVIDE AND INSTALLED ALL INSERTS REQUIRED. THE HANGER SIZES AND SPACING SHALL BE AS RECOMMENDED BY A.S.H.R.A.E.

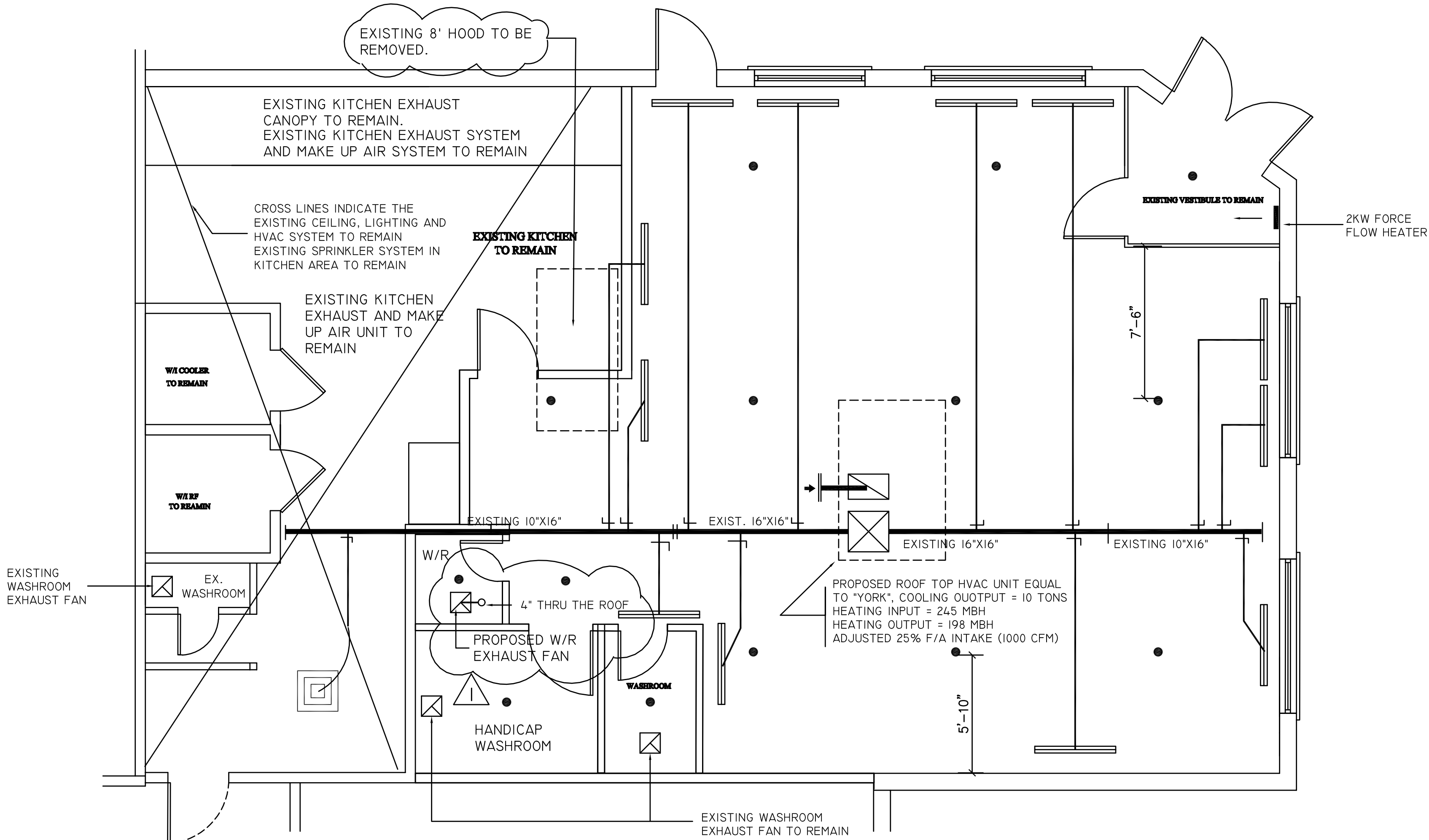
THE CONTRACTOR SHALL FURNISH ALL MISCELLANEOUS STRUCTURAL SUPPORTS, PLATFORMS, BRACES, ETC. AS MAY BE REQUIRED TO HANG OR SUPPORT ALL EQUIPMENT. PIPING, DUCTWORK, ETC. ALL STEEL SHALL BE GIVEN ONE COAT OF ZINC CHROMATE PRIMER, EQUAL TO C.O.B.B. SPECIFICATION 1-GP-40 LATEST ISSUE.

PROVIDE ACCESS DOORS (MIN. 8"x8" SIZE), WHERE ACCESSIBILITY IS RE-QUIRED FOR THE OPERATION AND/OR MAINTENANCE OF CONCEALED VALVES, DAMPERS AND CONTROL EQUIPMENT, ETC.

MAINTAIN AN ACCURATE RECORD OF ALL MECHANICAL WORK AND ALL DE-VIATIONS IN PIPING, DUCTWORK AND EQUIPMENT FOR THE PREPARATION OF "AS-BUILT" DRAWINGS.

DUCT AND PIPING PASSING THROUGH ROOF SHALL BE PROVIDED WITH CURB BY OTHER DIVISION WITH FLASHING INTO ROOF BY OTHER DIVISION. THIS CONTRACTOR SHALL PROVIDE A GALVANIZED SHEET METAL COUNTERFLASH-ING SOLDERED OR CLAMPED TO THE PIPE OR DUCT AND CAULKED TO PRO-VIDE A WEATHERPROOF INSTALLATION.

IF DUCTS ARE EXPOSED TO THE OUTDOOR, INSULATE DUCTWORK WITH 1" THICK VAPOUR SEAL DUCT INSULATION. SECURE INSULATION WITH MECH-ANICAL FASTENER ON THE SIDES AND BOTTOM, SPACED AT THE RATE OF ONE FASTENER PER 2 SQUARE FOOT. COVER ALL JOINTS AND FASTENER PENETRATIONS WITH 1/8" WET COATS OF VAPOUR BARRIER MASTIC REIN-FORCED WITH GLASS FABRIC. OVER ENTIRE SURFACE, APPLY TWO 1/8" THICK COATS OF ASPHALT OR VINYL MASTIC WITH GLASS REINFORCING FABRIC BETWEEN COATS, LAPPING JOINTS MINIMUM 2".



PROPOSED W/R EXHAUST PLAN

FIRE PROTECTION NOTES

ALL FIRE PROTECTION SYSTEMS SHALL BE IN FULL ACCORDANCE WITH THE LOCAL BUILDING AND FIRE DEPARTMENT REQUIREMENTS AND THE STANDARDS OF THE RELATED AUTHORITIES HAVING JURISDICTION. ALL SYSTEMS SHALL ALSO INCLUDE MODIFICATIONS TO MEET THE OWNER'S INSURER'S STANDARDS. OBTAIN NAME AND CONTACTS OF INSURER FROM OWNER.

SYSTEM INSTALLATION SHALL BE CARRIED OUT BY A SPRINKLER COMPANY WHO IS A MEMBER IN GOOD STANDING OF THE CANADIAN AUTO-MATIC SPRINKLER ASSOCIATION.

ALL PIPE SIZE AND LAYOUT OF NEW SYSTEMS SHOWN ON DRAWING ARE TO ASSIST TENDER AND CO-ORDINATION. IT IS THE RESPONSIBILITY OF THE CONTRACTOR TO ENSURE ADEQUATE PIPING SIZING AND LAYOUT FOR THE SYSTEMS. SIZES REDUCTION AND SYSTEMS VARIATION SHALL BE APPROVED BY THE ENGINEER IN ADVANCE.

THE CONTRACTOR SHALL VERIFY ALL DATA AND CONDITIONS ON THE JOB TO ENSURE THE WORK CAN BE PERFORMED AS INTENDED. REPORT ALL DISCRE-PANCIES TO THE ENGINEER BEFORE PROCEEDING WITH THE WORK.

THE CONTRACTOR TO CO-ORDINATE INSTALLATION WITH ALL TRADES AT SITE AND ACCEPT RESPONSIBILITY FOR AND COST OF MAKING ADJUSTMENTS TO PIPING AND/OR SPACING TO AVOID INTERFERENCE WITH OTHER BUILDING SERVICES OR COMPONENTS.

ONE SET OF AS BUILT REPRODUCIBLE MYLARS SHOWING ACTUAL CONNECTIONS ALL INSTALLED SPRINKLERS SHALL BE SUBMITTED TO THE OWNER.

SPRINKLERS IN FINISHED AREAS SHALL BE CHROME FINISH. SPRINKLERS IN UNFINISHED AREAS MAY BE C/W BRONZE FINISH.

SYSTEM SHALL BE DESIGNED, INSTALLED, SUPPORTED, FLUSHED AND TESTED IN FULL ACCORDANCE WITH NFPA 13 STANDARDS, LOCAL BUILDING AND FIRE DEPARTMENT REQUIREMENTS.

ALL COMPONENTS USED SHALL BE ULC LISTED AND APPROVED FOR ITS SPECIFIC APPLICATION.

EACH NEW ARM, DROP OR STRAIGHT RUN MORE THAN 2 FEET REQUIRES A HANGER.

SPRINKLER INSTALLATION TO BE CARRIED OUT BY A COMPANY WHO IS A MEMBER IN GOOD STANDING OF THE CANADIAN AUTOMATIC SPRINKLER ASSOCIATION.

SPRINKLER CONTRACTOR MUST CHECK AND VERIFY ALL DIMENSIONS AND CONDITIONS ON THE JOB AND REPORT DISCREPANCIES TO THE ENGINEER/ OWNER BEFORE PROCEEDING WITH WORK.

SPRINKLER CONTRACTOR TO CO-ORDINATE INSTALLATION WITH ALL TRADES AT SITE AND ACCEPT RESPONSIBILITY FOR AND COST OF MAKING ADJUST-MENTS TO PIPING/SPACING TO AVOID INTERFERENCE WITH MECHANICAL, ELECTRICAL AND OTHER BUILDING COMPONENTS.

SPRINKLER CONTRACTOR SHALL APPLY FOR, OBTAIN, AND PAY FOR, ALL PERMITS, LICENCES, WORKING DOCUMENTS REVIEW, INSPECTIONS AND EXAMINATIONS. FORWARD TO THE OWNER ON COMPLETION OF CONTRACT, THE FINAL UNCONDITIONAL ACCEPTANCE CERTIFICATE OF THE AUTHORITIES.

SPRINKLER PIPES TO BE CONCEALED ABOVE DROPPED CEILING AREA AND EXPOSED IN OPEN CEILING AREA.

CO-ORDINATE WITH LANDLORD FOR DRAIN TIME AND REFILL OF SPRINKLER SYSTEM.

SPRINKLER CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING AND SUB-MITTING AS-BUILT DRAWINGS TO THE OWNER.

SPRINKLER HEADS SHALL BE INSTALLED TO SUIT THE APPROPRIATE TEMPERATURE CLASSIFICATION.



Date: 03/03/21
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VERIFY ALL DIMENSIONS PRIOR TO CONSTRUCTION

DO NOT SCALE DRAWINGS

LEGEND

- WASHROOM EXHAUST FAN
- SPRINKLER HEAD
- PROPOSED WASHROOM EXHAUST
- EXISTING 8' KITCHEN HOOD TO BE REMOVED
- EXISTING KITCHEN EXHAUST SYSTEM FOR THE EXISTING 8' HOOD TO BE DISCONNECTED.

| | |
|------------------------|---------|
| STATUS: | ISSUED: |
| FOR PERMIT APPLICATION | |

REGISTERED PROFESSIONAL ENGINEER
CHI TRAN
FEB. 05, 2021
PROVINCE OF ONTARIO

TRAN DIEU & ASSOCIATES INC.
3030 MIDLAND AVE., UNIT 6-7, SCARBOROUGH, ONTARIO
M1S 5A8, TEL: (416) 298-6370 FAX: (416) 298-6903

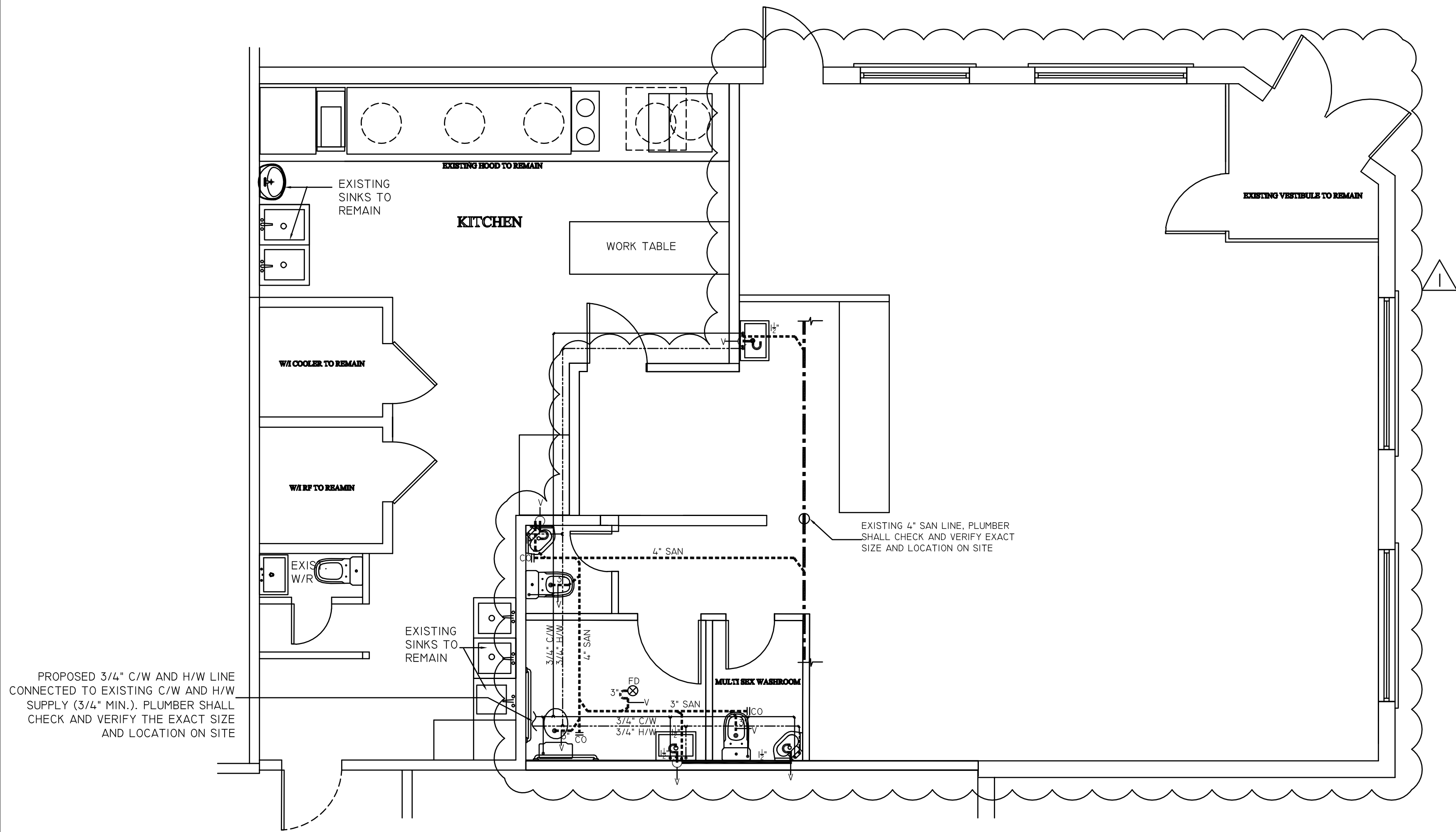
| | |
|---------------------|---|
| PROJECT: | PROPOSED INTERIOR RENOVATION TO EXISTING RESTAURANT 11 FAIRBURN AVE, MARKHAM, UNIT 18 |
| DRAWN BY: | C.T. |
| CHECKED BY: | C.T. |
| SCALE: 1/4" = 1'-0" | DATE: |
| PROJECT: | TITLE: M1 |



Date: 03/03/21
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PROPOSED PLUMBING PLAN

PLUMBING NOTES:

ALL PLUMBING, DRAINAGE & VENT PIPING SHALL CONFORM TO ONTARIO BUILDING CODE, PART 7 (PLUMBING)

PROVIDE COMPLETE PLUMBING WITH VENT AND WATER PRIMER TO PLUMBING FIXTURES IN ACCORDANCE TO ONTARIO PLUMBING CODE.

ALL PLUMBING WORK SHALL BE COMPLETED BY LICENSED PLUMBER.

PLUMBER SHALL CHECK AND VERIFY THE EXACT SIZE AND LOCATION OF THE EXISTING SAN. LINE ON SITE.

IMPORTANT NOTES FOR DRAINAGE/VENTING

THE FOLLOWING PIPING SPECIFICATIONS IS GENERAL AND COVERS VARIOUS TYPES OF SERVICES AND SHALL BE APPLICABLE TO THE SERVICES INDICATED ON THE DRAWINGS.

- ALL ABOVE GROUND DOMESTIC HOT AND COLD WATER PIPING SHALL BE TYPE "L" HARD COPPER WITH LEAD FREE SOLDER JOINT FITTINGS TO MEET ASTM B88.
- ALL DRAINAGE/VENTING MATERIALS INSIDE CEILING RETURN PLENUM SHALL BE. IPEX XFR SYSTEM (FSR=25, SD=50).

LEGEND

- NEW DRAINAGE LINE (ABOVE FLOOR)
- EXISTING SAN. LINE (BELOW FLOOR)
- NEW DRAINAGE LINE (BELOW FLOOR)
- H/W HOT WATER LINE
- C/W COLD WATER LINE



PROPOSED REVISED AREA FOR PERMIT

| FIXTURES | WASTE | VENT | COLD WATER | HOT WATER |
|---------------------|-------|-------|------------|-----------|
| WATER CLOSET (TANK) | 3" | 1.5" | 1/2" | – |
| LAVATORY | 1.5" | 1.25" | 1/2" | 1/2" |
| SINGLE SINK | 1.5" | 1.25" | 1/2" | 1/2" |
| MOP SINK | 2" | 1.25" | 1/2" | 1/2" |
| 3–COMP. SINK | 2" | 1.5" | 1/2" | 1/2" |
| HAND SINK | 1.5" | 1.25" | 1/2" | 1/2" |
| URINAL | 2" | 1.5" | 3/4" | – |
| 2–COMP. SINK | 1.5" | 1.25" | 1/2" | 1/2" |
| F.D. & H.D. | 3" | 1.5" | – | – |

GENERAL CONDITION:

GENERAL CONTRACTOR SHALL CHECK AND VERIFY ALL DIMENSIONS AND SITE CONDITION ON SITE AND REPORT IMMEDIATELY ANY DISCREPANCIES TO TRAN DIEU & ASSOCIATES INC BEFORE PROCEEDING WITH THE WORK.

ALL DRAWINGS AND RELATED DOCUMENTS ARE THE PROPERTY OF TRAN DIEU & ASSOCIATES INC. AND MUST BE RETURNED ON REQUEST. REPRODUCTION OF DRAWINGS AND RELATED DOCUMENTS IN PART OR WHOLE IS FORBIDDEN WITHOUT WRITTEN PERMISSION FROM TRAN DIEU & ASSOCIATES INC.

ALL WORK SHALL BE PERFORMED IN ACCORDANCE TO O.B.C. AND THE PERMIT DRAWINGS.

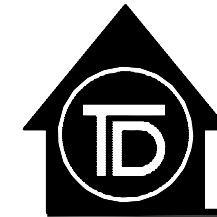
VERIFY ALL DIMENSIONS PRIOR TO CONSTRUCTION

DO NOT SCALE DRAWINGS

STATUS:

FOR PERMIT APPLICATION

ISSUED:



TRAN DIEU & ASSOCIATES INC.
3030 MIDLAND AVE., UNIT 6-7, SCARBOROUGH, ONTARIO
M1S 5A8, TEL: (416) 298-6370 FAX: (416) 298-6903

PROJECT:

PROPOSED INTERIOR RENOVATION
TO EXISTING RESTAURANT
11 FAIRBURN AVE, MARKHAM, UNIT 18

DRAWN BY: C.T.

CHECKED BY: C.T.

SCALE: 1/4" = 1'-0"

DATE:

PROJECT:

TITLE:

P1