



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/agco
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

Rain or Shine Hotspot

**Premises Phone Number (include
area code)**

416-289-3665

Premises Address

9390 Woodbine Ave, Unit 2R5

City/Town

Markham

Province

ON

Postal Code

L6C 0M5

Contact Name

Yun Liu

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

416-289-3665

Contact's Email Address

mzzhqgca@gmail.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.)

Markham

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 Yun		Last Name Liu	
Street Number 30	Street Name Proctor Ave		Suite/Unit Number
City Markham		Postal Code Ontario	Province L3T1M5
Telephone Number	Mobile Number 416-289-3665	Email mzzhqgca@gmail.com	

Restaurant Information

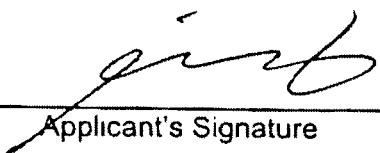
Name of Restaurant Rain or Shine Hotspot			
Street Number 9390	Street Name Woodbine Ave		Suite/Unit Number Unit 2R5
City Markham		Postal Code L6C 0M5	Province Ontario

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? Woodbine Ave/16th Ave	What is the distance between the restaurant and the closest residential area? (in kilometres) 1km
Does the restaurant have a valid Business Licence issued by the City of Markham? ☐ Yes ☒ No Business Licence Number _____	Does the restaurant have a working Fire Alarm System? ☒ Yes ☐ No
If no, please note that a Business Licence is required	
Type of restaurant (select one) ☐ Family ☐ Roadhouse ☐ Sports Bar ☒ Fine Dining ☐ Take Out ☐ Cafe	
What, if any, entertainment or amusements will be provided in the restaurant? (select all that apply) ☐ Karaoke ☐ Live Entertainment ☐ Casino ☐ Off-Track Betting ☐ Arcade	
Is the liquor licence application for an expansion of the existing operations? ☐ Yes ☒ 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>65</u>	
Location History	
Has a Building Permit been applied for or obtained for this location? ☒ Yes Building Permit Number: <u>2112025800000AL</u> ☐ No	
Was the location previously used as a restaurant? ☐ Yes ☒ 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? ☐ Yes ☒ No	
If yes, please provide Alteration Permit Number: _____	


Applicant's Signature

Oct 1, 2021

Date

Page 2 of 2

Rev. Jan/17

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Rain or Shine Hotspot

TEL: 416-289-3665

Meats 肉类烧烤类:

Item Code 产品编号	Description 品名	Flavor 口味	Price 价格
101	Lamb Skewer 羊肉烤串 (4)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$6.99
102	Lamb T-Bone 烤T骨羊扒 (2)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$6.99
103	Beef Skewer 牛肉烤串 (4)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$5.99
104	Braised Beef Tripe Skewer 卤毛肚烤串 (4)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$5.99
105	Beef Rib 烤牛仔骨 (4)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$4.99
106	Chicken Gristle 烤鸡脆骨	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣 ☐ Add Sweet Hot Garlic Sauce 加甜辣蒜蓉酱	\$5.99
107	Cumin Whole Chicken Bone 孜然大鸡架 (1)	☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$5.99
108	Chicken Skewer 鸡肉烤串 (4)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$4.99
109	Chicken Gizzard Skewer 鸡胗烤串 (4)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$4.99
110	Chicken Skin Skewer 鸡皮烤串 (4)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$4.99
111	Braised Chicken Feet 卤凤爪烤串 (4)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$4.99
112	Chicken Wing 烤鸡全翅 (1)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$2.49
113	Hot Spicy Spicy Chicken Heart Skewer 麻辣鸡心烤串 (4)		\$3.99
114	Garlic BBQ Chicken Leg 蒜香烧烤鸡腿 (1)		\$1.99
115	Hot Sweet Spicy BBQ Chicken Leg 怪味烧烤鸡腿 (1)		\$1.99
116	Hot Sweet Spicy BBQ Chicken Bone 怪味烧烤小鸡架 (1)		\$0.99
117	Pig Intestines Skewer 烤肥肠 (4)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$5.99
118	Pork Feet (Half) 烤发财猪手(半只)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$3.99
119	Pork Skewer 五花肉烤串 (4)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$4.99
120	Taiwanese Sausage 烤台湾香肠 (2)	☐ No Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$4.99
121	Duck Gizzard Skewer 鸭胗烤串 (4)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$4.99
122	Hundreds Page Tofu 烤百页豆腐(2)	☐ No Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$4.99
123	Quail Egg 鹌鹑蛋烤串 (4)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$3.99

不见不散
Rain or Shine Hotspot
TEL: 416-289-3665

Seafood, Vegetable and Snacks 海鲜素菜烧烤类:

Item Code 产品编号	Description 品名	Flavor 口味	Price 价格
201	Charcoal Lobster (Half) 炭烤龙虾 (1 只)		\$28.99
202	Charcoal Tin Foil Clam w/Vermicelli (Sweet Spicy) 碳烤锡纸花甲粉(甜辣)		\$10.99
203	Oyster 烤生蚝 (2)	☐ Add Garlic 加蒜蓉 ☐ Add Hot Spicy 加 剁椒 ☐ Add Hot Pepper 加小米辣 ☐ Add Vermicelli 加粉丝	\$9.99
204	Freshwater Garfish 烤竹筴鱼 (2)	☐ No Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$6.99
205	Squid Tentacles 烤鱿鱼须(3)	☐ No Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$6.99
206	Shrimp 烤大虾 (4)	☐ Non Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$5.99
207	Scallops 烤大带子 (2)	☐ Add Garlic 加蒜蓉 ☐ Add Hot Spicy 加 剁椒 ☐ Add Hot Pepper 加小米辣 ☐ Add Vermicelli 加粉丝	\$4.99
208	Frog Leg 烤田鸡腿 (2)	☐ No Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$3.99
209	Spicy Yam Pasta 招牌麻辣烤苕皮 (1)		\$4.99
210	Konjac 烤四川鬼肉魔芋 (4)	☐ No Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$4.99
211	Garlic Golden Needle Mushroom 蒜蓉金针菇		\$4.99
212	Garlic Baby Chinese Cabbage 蒜蓉粉丝娃娃菜		\$4.99
213	Chives 烤韭菜	☐ No Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$4.99
214	Chinese Cabbage 烤高丽菜	☐ No Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$4.99
215	Potato 烤土豆片 (4)	☐ No Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$3.99
216	Eggplant 烤茄子 (1)	☐ No Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$3.99
217	Sweet Corn 烤风味玉米 (1)	☐ No Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$3.99
218	BBQ Buns 烤馒头 (4)	☐ No Spicy 不辣 ☐ Mild Spicy 微辣 ☐ Hot Spicy 大辣	\$3.99

Drink 饮料甜品:

Item Code 产品编号	Description 品名	Price 价格	Item Code 产品编号	Description 品名	Price 价格
302	Nestea 柠檬茶	\$1.99	302	Coco-Cola 可乐	\$1.99
303	Ginger Ale 姜汁汽水	\$1.99	304	Diet-Coke 瘦身可乐	\$1.99
305	Crush 橙汁汽水	\$1.99	306	Glutinous Rice 太极糍粑	\$3.99
307	Ice Jelly 彩色手工冰粉	\$5.99	308	Fried Bun 炸馒头 (2)	\$3.99



嗨串-金钟城店
LOVE BBQ SKEWERS
TEL: 416-260-5555

Charcoal BBQ
木炭烧烤

BBQ Snacks 烧烤小吃：

Qty 数量	Description 品名	Price 价格
	Crayfish Tail 七公小龙虾尾(8) ☐ Hot Spicy 麻辣 ☐ Garlic 蒜香	\$5.99
	Spiced Dried Beef 五香牛肉干 (6)	\$5.99
	Spicy Dried Beef 麻辣牛肉干 (6)	\$5.99
	Crispy Chicken 盐酥鸡 (8)	\$5.99
	Crispy Pork 小酥肉 (8)	\$5.99
	Curry Fish Ball 咖喱鱼蛋 (6)	\$4.99
	Braised Beef Tongue 卤牛舌	\$4.99
	Pickled Chicken Feet 泡椒凤爪 (2)	\$3.99
	Braised Chicken Feet 卤凤爪 (4)	\$3.99
	Braised Duck Wing 卤鸭翅 ☐ Hot Spicy 麻辣 ☐ Spiced 五香	\$3.99
	Braised Duck Feet 卤鸭掌(4) ☐ Hot Spicy 麻辣 ☐ Spiced 五香	\$3.99
	Braised Spicy Duck Neck 辣卤鸭脖	\$3.99
	Braised Chicken Heart & Gizzard 卤鸡心鸡胗 ☐ Hot Spicy 麻辣 ☐ Spiced 五香	\$3.99
	Braised Rabbit Head 卤兔头 (1) ☐ Hot Spicy 麻辣 ☐ Spicy 香辣 ☐ Spiced 五香	\$2.99
	Spicy Duck Head 麻辣鸭头 (1)	\$2.99
	Spicy Braised Pork Feet 麻辣猪手 (半只)	\$2.99

CITY OF MARKHAM
BUILDING STANDARDS DIVISION

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

The contractor must verify and accept responsibility for all dimensions and conditions on site and must notify the designer/architect of any variations from the supplied information.

This drawing is not to be scaled.

Construction must conform to all applicable codes and requirements of authorities having jurisdiction.

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REVISIONS / ISSUES		DESCRIPTION	
NO.	DATE	ISSUE FOR BPA	
1	4/30/2021		

CY WONG & ASSOCIATES INC.
45 PEARSON / MONTY AND PULLEN
SURREY, BRITAIN V3T 2G5



Project: INTERIOR ALTERATION
- RESTAURANT

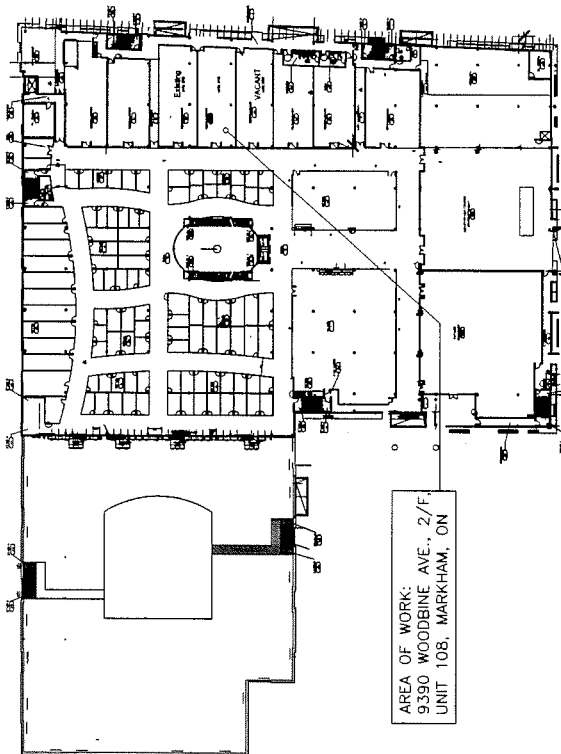
Location: 9390 WOODBANE AVE,
2ND FLOOR, UNIT 108,
MARIHAM, ON

Drawing:

Project No.	2134	DRAWING NO.
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Date:	APRIL 27, 2021
Scale:	N.T.S.

A1



AREA OF WORK:
9390 WOODBINE AVE., 2/F,
UNIT 108, MARKHAM, ON

1 KEY PLAN - KING SQUARE 2ND FLOOR
A1 N.T.S.

GENERAL NOTES PERTAINING TO THIS SET OF DRAWINGS:

[illegible]

- NEW PARTITIONING AND CEILING FINISHING
- NEW PLUMBING & FIXTURE
- HVAC DISTRIBUTION
- SPRINKLER MODIFICATION
- KITCHEN EQUIPMENT

A-1	SITE PLAN AND OBC MATRIX
A-2	PROPOSED FLOOR PLAN
A-3	PROPOSED R.C.P.
A-4	EQUIPMENT PLAN
MECHANICAL SPECIFICATIONS	
A-1	HVAC PLAN
A-2	PLUMBING AND DRAINAGE PLAN
A-3	SOUND/VIEW PLAN

• PROPOSED OCCUPANCY • EXISTING OCCUPANCY • BUILDING TYPE • BUILDING SPAN/SLUR • BARRED FIRE ACCESSIBLE • BUILDING AREA	GROUP "A2" OFFICE 3 STORY YES YES 1986 SQ. FT. (178.00 SQ.M.)
• NON-COMBUSTIBLE BUILDING • OCCUPANT LOAD:	66 PERSON + 5 STAFFS = 70 TOTAL YES.
FIRE ALARM:	

ITEM	CHANGING BUILDING CODE DATA MATRIX PARTS 3 & 4	O.E.C. RESTRICTION	
		PART 3.1 11.1 to 11.4	PART 3.2 11.5 to 11.8
1	PROJECT DESCRIPTION ☐ NEW ☒ ALTERATION ☐ ADDITION ☐ CHANGE OF USE	3.1.2(A)	3.1.2(A) & 3.1.2(B)
2	MAJOR OCCUPANCY(3) RESTAURANT (GROUP A2)	3.1.2.1(1)	3.10.2
3	1ST FLOOR AREA (m2) EXISTING 126.05 NEW - TOTAL 176.05	1.4.1.2(A)	1.4.1.2(A)
4	RENOVATED AREA (m2) EXISTING 176.05 NEW - TOTAL 176.05	1.4.1.2(A)	1.4.1.2(A)
5	NUMBER OF STOREYS ADJOAC 2 3 BELOW GRADE	1.4.1.2(A) & 3.2.1.1	1.4.1.2(A) & 3.2.1.1
6	NUMBER OF STREETS / ACCESS ROUTES 2	3.2.2.10 & 3.2.5.5	3.10.20
7	BUILDING CLASSIFICATION 3.2.2.57	3.2.2.20-83	3.10.2
8	SPRINKLER SYSTEM PROPOSED ☒ ENTIRE BUILDING ☐ IN LEV. OF ROOF RATING ☐ BASEMENT ONLY ☐ NOT REQUIRED	3.2.2.20-83	3.10.8.2
9	STANDPipes REQUIRED ☐ YES ☒ NO	3.2.9	N/A
10	FIRE ALARM REQUIRED ☒ YES ☐ NO	3.2.4	3.10.1.8
11	WATER SUPPLY / SERVICE IS ADEQUATE ☒ YES ☐ NO	3.2.5.7	N/A
12	MOIST BUILTS ☐ YES ☒ NO	3.2.6	N/A
13	PERMITTED CONSTRUCTION EXISTING NO CHANGE ☐ COMBUSTIBLE ☒ NON-COMBUSTIBLE ☐ BOTH ACTUAL CONSTRUCTION ☐ COMBUSTIBLE ☒ NON-COMBUSTIBLE ☐ BOTH	3.2.2.20-83 (3.2.2.49)	3.10.8
14	MEZZANINE(3) AREA (m2) NA	3.2.1.1(3)-(10)	3.10.2.1
15	OCCUPANT LOAD BASED ON ☐ 100% PERSON ☒ DESIGN OF BUILDING OCCUPANCY_ASL (LOAD_PERSONS)	3.1.17	3.1.1.3
16	WARRER-FIRE DESIGN ☒ YES ☐ NO	3.8	3.5.2
17	HAZARDOUS SUBSTANCES ☐ YES ☒ NO	EXISTING NO CHANGE 3.3.1.18(1)	3.10.3.1(4)

O.B.C. MATRIX



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[illegible]

CY WONG & ASSOCIATES INC
16 FINCHES STREET, 240 P.O. BOX
WILLOWDALE, ONT. M2H 3E5



Project:

INTERIOR ALTERATION
- RESTAURANT

Location: 9390 WOODBINE AVE
2ND FLOOR, UNIT 100
MARKHAM, ON

Discussion

PROPOSED EQUIPMENT PLAN

Project No.	2134	DRAWING NO.
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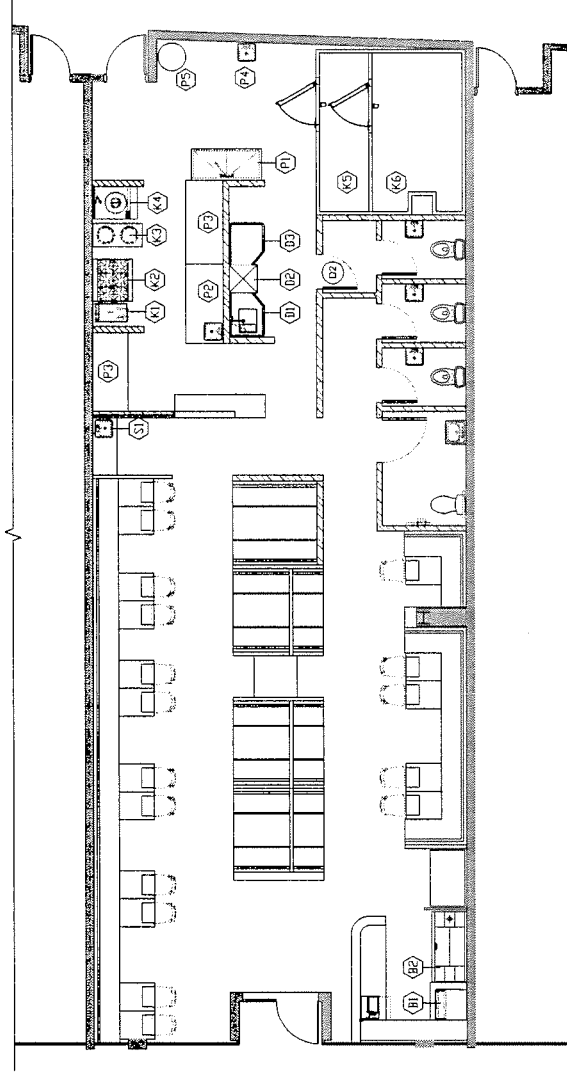
Project No.	Area	Area
1000	1000	1000

DATE: APR. 27, 2021

Scale: _____ N.T.S.

DATE	DATE
DATE	DATE

1 PROPOSED EQUIPMENT PLAN
A4 1/4" = 1'-0"



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ownership of copyright in all these drawings.

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U.S. DEPARTMENT OF JUSTICE
FEDERAL BUREAU OF INVESTIGATION
WASHINGTON, D.C. 20535
DATE: 05/04/21
BY: [signature]

MECHANICAL SPECIFICATIONS

Project No.	2134	DRAWING NO.	M1
Date:	APR. 27, 2021		
Scale:	N.T.S.		
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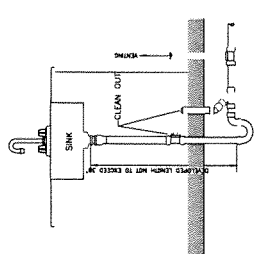
LEGEND - PLUMBING AND DRAINAGE

[illegible]

TABLE	DESCRIPTION
1	PERMIT SPECIAL USE
2	PERMIT SPECIAL USE
3	PERMIT SPECIAL USE
4	PERMIT SPECIAL USE
5	PERMIT SPECIAL USE
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7	PERMIT SPECIAL USE
8	PERMIT SPECIAL USE
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100	PERMIT SPECIAL USE

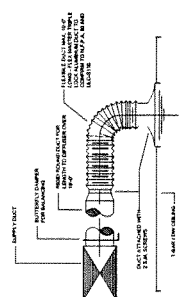
- MECHANICAL SPECIFICATIONS
- HVAC PLAN
- PLUMBING & DRAINAGE PLAN
- SPRINKLER PLAN

10. Include all hot and cold water pipes, steam and condensate with 1/2" surrounded throughout insulation with vapour barrier jacket. Seal all joints of vapour barrier. Supplies are not to be used.

[illegible]

TYP. SINK INSTALLATION DETAILS (NTS)

10. Provide all registers, gages and detectors with trace oriented links to match callouts, install turn-off permits as shown. Equipment to be manufactured by "PNEC" or approved equal.

[illegible]

DIFFUSER CONNECTION AT CEILING 11.5



Case 3:21-cv-00001-UNA Document 1-1 Filed 07/21/21 Page 1 of 1

ALL CONSTRUCTION SHALL COMPLY WITH THE ENCLAVE BUILDING CODE

The contractor must verify and accept responsibility for all dimensions and conditions on site and must notify the designer/engineer of any variations from the supplied information.

This drawing is not to be scaled.

Construction must conform to all applicable codes and requirements of authorities having jurisdiction.

The designer is not responsible for the accuracy of survey, mechanical, electrical, etc., information shown on these plans. Refer to the appropriate consultant's drawings before proceeding with the work.

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NO.	DATE	DESCRIPTION
1	4/30/2021	ISSUE FOR BPA

CY WONG & ASSOCIATES INC
16166A 5111C1 2ND FLOOR
MONTREAL, Q1M 2Z2



Project:

INTERIOR ALTERATIONS
- RESTAURANT

Location: 9390 WOODBINE AVE.
2ND FLOOR, UNIT 108
MARGHAM ON

Drawing:

UNIVERSITY OF ALABAMA

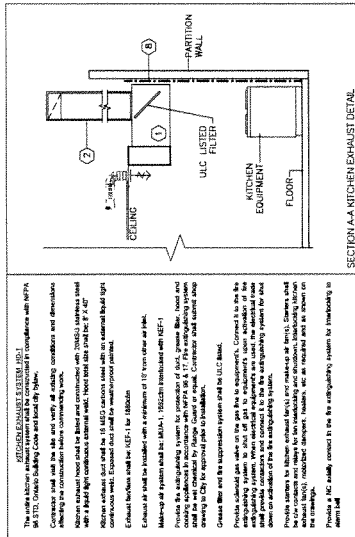
Drawing No. _____

Project No. 2134

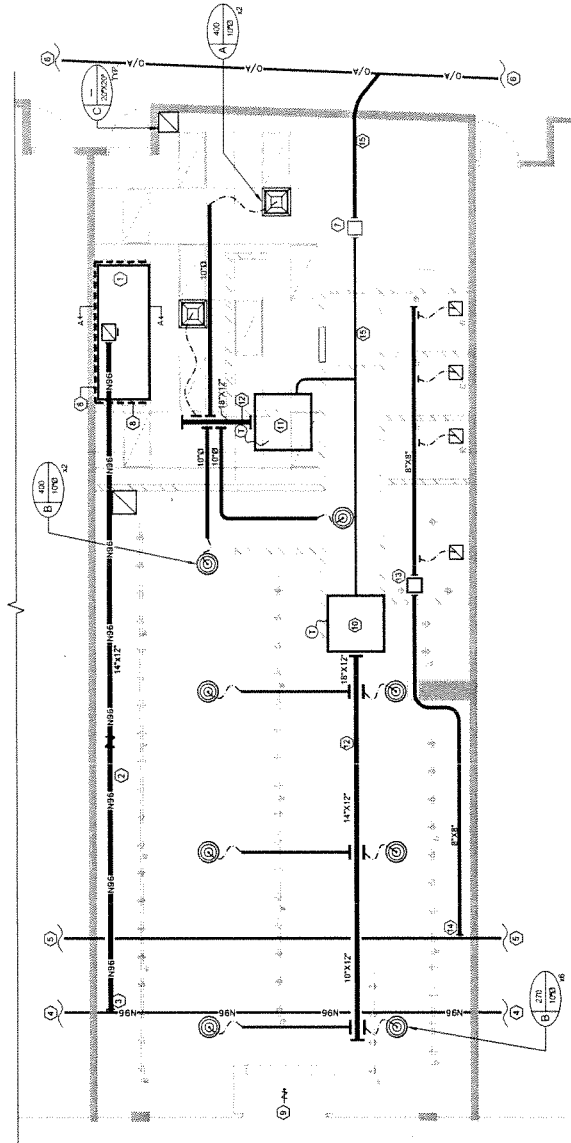
Date: APR. 27. 2021

Scale: N.T.S.

M2



SECTION A-A KITCHEN EXHAUST DETAIL



1 PROPOSED HVAC PLAN

 $1\frac{1}{4}" = 1'-0"$

HVAC LOAD CALCULATION

[illegible]

11/11/2009 10:23:00 AM

HVAC EQUIPMENT SCHEDULE

H-10	Head Capsule Jet Eased hood model KVE, 116° USA*, 1995mm at 0.37 s.p.
DZ-1	Microminimal Emory CD-Lou8 47cm cooling, 1800cm at 20x0.0A 5.5cm heating output
EZ-1	Micromin wire animal jet Greenback model CSP-250 220Cm at 0.25 s.p.

HVAC DESIGN NOTES

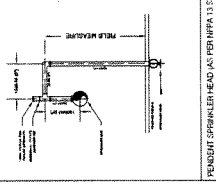
1. Lifted heavy VDO's installed as per AS1754, as per AS1754
2. LIFTED HEAVY VDO'S installed as per AS1754, as per AS1754
3. Connect to base building lift/HAS system
4. Connect to base building lift/HAS system
5. Connect to base building lift/HAS system
6. Connect to base building lift/HAS system
7. Connect to base building lift/HAS system
8. Connect to base building lift/HAS system
9. Connect to base building lift/HAS system
10. Connect to base building lift/HAS system
11. Connect to base building lift/HAS system
12. Connect to base building lift/HAS system
13. Connect to base building lift/HAS system
14. Connect to base building lift/HAS system

[illegible]

- [illegible]

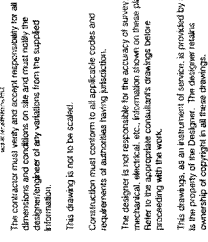
1. New percent sprinker head installed and spaced as per NFPA 13 and (typ)
2. New percent dry sprinkler head installed with in zone and freeze as per NFPA 13 and
3. Existing wetpipe sprinkler head (typ)

1. New percent sprinker head installed and spaced as per NFPA 13 and (typ)
2. New percent dry sprinkler head installed with in zone and freeze as per NFPA 13 and
3. Existing wetpipe sprinkler head (typ)



PENDENT SPRINKLER HEAD (AS PER NFPA 13) TO

UPRIGHT SPRINKLER HEAD (AS PER MPA 13 STD)



This drawing is not to be scaled.

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REVISIONS / ISSUES		NO.	DATE	DESCRIPTION
		1	4/30/2021	ISSUE FOR BPA

CY WONG & ASSOCIATES INC.
10 FLAMER STAVEL AND PLAZA
HONGKONG CHINA 221
T: 3438455, 3378 / FAX: 3438455, 3378



Project: INTERIOR ALTERATION
- RESTAURANT

Location: 9390 WOODBINE AVE.,
2ND FLOOR, UNIT 108
MARKHAM, ON

Drawing: SPRINKLER PLAN

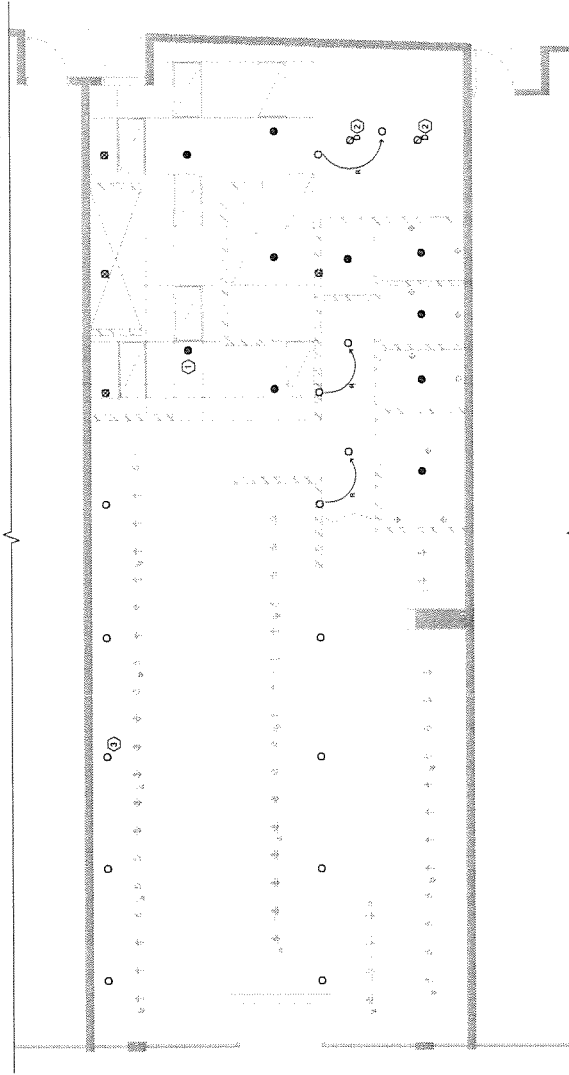
Project No.	2134	Drawing No.
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Date: APR. 27, 2021

Scale: N.T.S.

Drn:	M	Clad:	DW
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1 PROPOSED SPRINKLER PLAN



1 PROPOSED SPRINKLER PLAN
M4 1/4" = 1'-0"