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| **ENTRANCE LOBBY** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** The entrance lobby is the main entrance to the facility.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 9 ft. (2.74 m)  **Acoustics:**  **Access:** Staff and public  **Number of Occupants:**  [based on personnel to be served and turnover rate]  **Other/special requirements:** [Provide a canopy or enclosure for patrons who arrive in advance of the opening of the facility. In extreme weather areas, this function can be accomplished in the form of a vestibule.] | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  | [Display area for Installation memorabilia, insignias and flags.] |
| C103014 | Recessed Entry Floor Mat |  |  |  |
| C3010 | Walls |  |  | [brick] [split block] [exposed concrete] [plaster] [or other materials as approved] |
| C3020 | Floor |  |  | Provide Porcelain tile (PT) with PT base. |
| C3030 | Ceiling |  |  | [suspended acoustic ceiling materials] |
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| **QUEUE** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** The queue is the space between the entrance lobby and the serving area and allows customers space to line-up to enter the serving area.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 10 ft. (3.05 m)  **Acoustics:**  **Access:** staff and public  **Number of Occupants:**  [based on personnel to be served and turnover rate]  **Other/special requirements:** | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  | Provide a main menu board. Coordinate the size, design and location of the menu board with the 21-day menu and the serving methodology. |
| C3010 | Walls |  |  | [brick] [split block] [exposed concrete] [plaster] [other materials as approved] |
| C3020 | Floor |  |  | Provide [porcelain tile (PT)] [resilient] flooring with a [PT] [rubber] base. |
| C3030 | Ceiling |  |  | Suspended acoustic ceiling materials. |
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| **SERVING AREAS** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** The serving area accommodates ordering and delivery of food to customers.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 10 ft. (3.05 m)  **Acoustics:**  **Access:** Staff and public  **Number of Occupants:**  [based on personnel to be served, turnover rate, and staffing plan]  **Other/special requirements:** The design of the serving area impacts the serving capacity and must be coordinated with queue and dining area | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  | Provide counters, casework, tray rails, and other interior construction as necessary to accommodate the food delivery methodology. |
| C3010 | Walls |  |  | [Ceramic Tile] [Glazed Structural Unit] Provide wall guard protection. |
| C3020 | Floor |  |  | [Quarry tile][Porcelain tile][Epoxy flooring]. |
| C3030 | Ceiling |  |  | Moisture resistant ACT. |
| D2010 | Plumbing |  |  | Provide fixtures as necessary to accommodate the food delivery methodology. |
| E10 | Equipment |  |  | Provide equipment as necessary to accommodate the food delivery methodology. |
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| **CASHIER STATION/CHECK-IN** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** The cashier station accommodates patron payment.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 9 ft. (2.74 m)  **Acoustics:**  **Access:** Staff and public  **Number of Occupants:** [based on personnel to be served, turnover rate, and staffing plan]  **Other/special requirements:** Payment options (cash, credit, debit cards, ration-in-kind) will be determined prior to design. | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  | Provide counters, casework, tray rails, and other interior construction as necessary to accommodate the payment style. |
| C3010 | Walls |  |  | [brick] [split block] [exposed concrete] [plaster] [other materials as approved] |
| C3020 | Floor |  |  | Provide [Porcelain tile (PT)] [Resilient] flooring with a [PT] [rubber] base. |
| C3030 | Ceiling |  |  | Suspended acoustic ceiling |
| D503001 | Telecommunications system |  |  | Refer to FC 4-722-01N Chapter 3, Electrical Design, for coordination details. |
| E10 | Equipment |  |  | Provide equipment as necessary to accommodate the payment style. |
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| **DINING AREA** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** The dining area accommodates patron eating and relaxation.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 10 ft. (3.04 m)  **Acoustics:** Provide wall treatments above wainscot height with a minimum .8 NRC rating; carpet minimum .35 NRC rating; ceiling minimum .6 NRC rating.  **Access:** Staff and public  **Number of Occupants:** based on personnel to be served, turnover rate, and staffing plan  **Other/special requirements:** The design must be coordinated with the food delivery methodology and bussing approach. | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  |  |
| C3010 | Walls |  |  | [brick] [split block] [exposed concrete] [plaster] [other materials as approved] |
| C3020 | Floor |  |  | Provide [Porcelain tile (PT)] [carpet tile] with a [PT] [rubber] base. |
| C3030 | Ceiling |  |  | Suspended acoustic ceiling materials. |
| E20 | Furnishings |  |  | Provide dining tables and chairs as necessary to support the number of personnel to be served and the turnover rate. |
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| **PUBLIC TOILETS** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** Public use, ADA facilities.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 8 ft. (2.43 m)  **Acoustics:**  **Access:** Staff and Public  **Number of Occupants:** based on personnel to be served and turnover rate  **Other/special requirements:** | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  | Provide counters, toilet and urinal partitions, and toilet accessories as necessary to accommodate the personnel to be served and turnover rate. |
| C3010 | Walls |  |  | Ceramic tile. |
| C3020 | Floor |  |  | Porcelain tile. |
| C3030 | Ceiling |  |  | Moisture resistant ACT. |
| D2010 | Plumbing |  |  | Provide fixtures as necessary to accommodate the number of personnel to be served and turnover rate. |
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| **DISH/POT WASHING** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** Area for cleaning and sanitation of food preparation utensils and customer dishes and utensils.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 9 ft. (2.74 m)  **Acoustics:** 50 STC. Provide baffles/screens on openings to the dining area.  **Access:** Staff  **Number of Occupants:** based on staffing plan  **Other/special requirements:** | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  |  |
| C3010 | Walls |  |  | [Ceramic tile][Glazed structural unit] |
| C3020 | Floor |  |  | [Quarry Tile][Epoxy flooring]. |
| C3030 | Ceiling |  |  | Moisture resistant ACT. |
| D2010 | Plumbing - Fixtures |  |  | Provide fixtures as necessary to accommodate the number of personnel to be served, bussing considerations, the food delivery methodology, and the menu. |
| D2090 | Plumbing - Other |  |  | Provide systems per FC 4-722-01N Chapter 3, Plumbing. |
| E10 | Equipment |  |  | Provide equipment as necessary to accommodate the number of personnel to be served, bussing considerations, the food delivery methodology, and the menu. |
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| **KITCHEN AND PREP AREAS** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** Area for preparation of all food  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 9 ft. (2.74 m)  **Acoustics:** 50 STC. Provide baffles/screens on openings to the dining area.  **Access:** Staff  **Number of Occupants:** based on staffing plan  **Other/special requirements:** | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  | Provide food prep counters and storage construction as necessary to accommodate the number of personnel to be served, the food delivery methodology, the menu, the bussing style and the storage capacities. |
| C3010 | Walls |  |  | [Ceramic Tile][Glazed structural unit] |
| C3020 | Floor |  |  | [Quarry Tile][Epoxy flooring]. |
| C3030 | Ceiling |  |  | Moisture resistant ACT. |
| D2010 | Plumbing – Fixtures |  |  | Provide fixtures per FC 4-722-01N, Chapter 3, Plumbing, and to accommodate the number of personnel to be served, the food delivery methodology, the menu, the bussing style and the storage capacities. |
| D2090 | Plumbing – Other |  |  | Provide systems per FC 4-722-01N, Chapter 3, Plumbing. |
| D40 | Fire protection |  |  | Provide system per FC 4-722-01N, Chapter 3, Fire Protection and Life Safety. |
| D50 | Electrical |  |  | Provide system per FC 4-722-01N, Chapter 3, Electrical. |
| E10 | Equipment |  |  | Provide equipment as necessary to accommodate the number of personnel to be served, the food delivery methodology, the menu, the bussing style and the storage capacities. |
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| **DRY STORAGE** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** Accommodates stocks of subsistence (consumables) and nonsubsistence, e.g., tableware, cleaning supplies.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 9 ft. (2.74 m)  **Acoustics:**  **Access:** Staff  **Number of Occupants:**  determined by staffing plan  **Other/special requirements:** Determined by the number of personnel to be served, the food delivery methodology, the menu, the bussing style and required storage capacities | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  | Provide built-in shelving and storage units as required. |
| C10 | Interior construction |  |  | Provide a wire mesh partition between the exterior exit to the loading dock and the interior exit to the food preparation. This partition shall have a door that is lockable on the loading-dock side. |
| C3010 | Walls |  |  | Glazed wall coating on concrete masonry units with corner protectors. |
| C3020 | Floor |  |  | Sealed concrete with a rubber base. |
| C3030 | Ceiling |  |  | ACT. |
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| **NON-FOOD STORAGE** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** Accommodates stocks of nonsubsistence, e.g., tableware, cleaning supplies.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 9 ft. (2.74 m)  **Acoustics:**  **Access:** Staff  **Number of Occupants:**  determined by staffing plan  **Other/special requirements:** Determined by the number of personnel to be served, the food delivery methodology, the menu, the bussing style and required storage capacities | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  | Provide built-in shelving and storage units as required. |
| C10 | Interior construction |  |  | Provide a wire mesh partition between the exterior exit to the loading dock and the interior exit to the food preparation. This partition shall have a door that is lockable on the loading-dock side. |
| C3010 | Walls |  |  | Glazed wall coating on concrete masonry units with corner protectors. |
| C3020 | Floor |  |  | Sealed Concrete with rubber base |
| C3030 | Ceiling |  |  | Exposed or ACT. |
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| **CARB BEVERAGE STORAGE** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** Accommodates stocks of carbonated beverage supplies.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 9 ft. (2.74 m)  **Acoustics:**  **Access:** Staff  **Number of Occupants:**  determined by staffing plan  **Other/special requirements:** Determined by the number of personnel to be served, the food delivery methodology, the menu, the bussing style and required storage capacities | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  | Provide built-in shelving and storage units as required. |
| C10 | Interior construction |  |  |  |
| C3010 | Walls |  |  | Glazed wall coating on concrete masonry units with corner protectors. |
| C3020 | Floor |  |  | [Quarry tile][Epoxy flooring] |
| C3030 | Ceiling |  |  | ACT. |
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| **REFRIGERATED/FROZEN STORAGE** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** Accommodates stocks of cold or frozen subsistence. See UFC 4-722-01, Appendix B for adjacencies.  **Special Dimensions:**  Ideal Plan Dimensions: See UFC 4-722-01, Appendix B  Minimum Ceiling Height:  **Acoustics:**  **Access:** Staff  **Number of Occupants:** determined by staffing plan  **Other/special requirements:** Capacity is determined by analysis of the menu, the number of personnel to be served, and the defined delivery cycles. See FC 4-722-01N, Appendix B for additional information. | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  | Provide wall, floor and ceiling construction as necessary to support the required temperature and storage volume. |
| C10 | Interior construction |  |  | Provide a wire mesh partition between the exterior exit to the loading dock and the interior exit to the food preparation. This partition shall have a door that is lockable on the loading-dock side. |
| C10 | Interior construction |  |  | Provide door safety handles. |
| C10 | Interior construction |  |  | Refer to FC 4-722-01N, Chapter 3, Equipment, and Appendix B, Food Service Areas, for additional information. |
| C3010 | Walls |  |  | Metal insulated panel. |
| C3020 | Floor |  |  | [Quarry tile][Epoxy flooring] |
| C3030 | Ceiling |  |  | Metal insulated panel. |
| E10 | Equipment |  |  | Provide equipment as necessary to support the required temperature and storage volume. |
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| **OFFICES** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** Accommodates staff administrative functions  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 8 ft. (2.43 m)  **Acoustics:** 45 STC  **Access:** Staff  **Number of Occupants:** based on staffing plan  **Other/special requirements:** | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  |  |
| C3010 | Walls |  |  | Painted CMU. |
| C3020 | Floor |  |  | [Carpet tile][Porcelain tile (PT)][Resilient flooring] with a [rubber][PT] base. |
| C3030 | Ceiling |  |  | ACT. |
| E10 | Equipment |  |  | Provide office equipment as necessary to accommodate the staffing plan. |
| E10 | Equipment |  |  | Provide a three-tumbler cashier’s safe containing individual combination-locked compartments for each cashier plus one case collection agent. |
| E20 | Furnishings |  |  | Provide office furnishings as necessary to accommodate the staffing plan. |
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| **STAFF TOILETS** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** Staff use, ABA facilities  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 8 ft. (2.43 m)  **Acoustics:**  **Access:** Staff  **Number of Occupants:** based on staffing plan  **Other/special requirements:** | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  | Provide counters, toilet and urinal partitions, and toilet accessories as necessary to accommodate the staffing plan. |
| C3010 | Walls |  |  | Glazed wall coating on CMU. |
| C3020 | Floor |  |  | Porcelain tile with a porcelain tile base. |
| C3030 | Ceiling |  |  | Moisture resistant ACT. |
| D201001 | Plumbing |  |  | Provide fixtures as necessary to accommodate the staffing plan. |
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| **STAFF LOCKERS** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** Separate male and female facilities for showering, changing, and storage of personal effects for staff.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 8 ft. (2.43 m)  **Acoustics:**  **Access:** Staff  **Number of Occupants:** determined by the staffing plan  **Other/special requirements:** | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction | Provide quantity per FC 4-722-01N , Appendix B, Staff Facilities |  | Provide [half-height lockers with sloped tops] [three-tiered lockers with sloped tops] [and benches]. |
| C3010 | Walls |  |  | Glazed wall coating on CMU |
| C3020 | Floor |  |  | [Quarry Tile][Porcelain Tile] |
| C3030 | Ceiling |  |  | Moisture resilient ACT |
| D2010 | Plumbing |  |  | Provide shower fixtures as necessary to accommodate the staffing plan. |
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| **JANITOR’S CLOSET** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** Provides storage for cleaning supplies and a mop sink.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 8 ft. (2.43 m)  **Acoustics:**  **Access:** Staff  **Number of Occupants:** based on staffing plan  **Other/special requirements:** | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  | Built-in shelving. |
| C3010 | Walls |  |  | Glazed wall coating on CMU. |
| C3020 | Floor |  |  | [Sealed Concrete][Porcelain Tile (PT)][Quarry Tile (QT)] with [rubber][PT][QT] base. |
| C3030 | Ceiling |  |  | Moisture resistant ACT. |
| D2010 | Plumbing |  |  | Provide a service sink. |
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| **CAN WASH** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** Provides high-temperature water supply near the loading dock for can cleaning.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 9 ft. (2.74 m)  **Acoustics:**  **Access:** Staff  **Number of Occupants:**  **Other/special requirements:** | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  |  |
| C3010 | Walls |  |  | [Epoxy coating][Ceramic tile] with wall and corner protectors. |
| C3020 | Floor |  |  | Acid-resistant Epoxy flooring |
| C3030 | Ceiling |  |  | Moisture resistant ACT. |
| D20 | Plumbing |  |  | Provide high-temperature water supply and floor drain. |
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| **LOADING DOCK** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** The loading dock accommodates material transfer in and out of the facility. It shall be directly adjacent to the exterior entrances to the storage spaces per UFC 4-722-01 (Rev.) Chapter 3, Equipment, and Appendix B, Food Service Areas.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 9 ft. (2.74 m)  **Acoustics:**  **Access:** Staff  **Number of Occupants:**  **Other/special requirements:** Provide separate pathways to/from the loading dock for food delivery and trash removal. | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C3020 | Floor |  |  | Sealed concrete |
| E10 | Equipment |  |  | Provide [dock levelers] [a ramp to connect the dock to the parking level].  [Provide cart stops at edge of dock.]  [Provide bumpers at the dock edge.]  [Provide a canopy that extends 48 in. (1220 mm) beyond the edge of the dock.]  Coordinate equipment and canopy height with delivery truck height. |
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NOTE: If additional facility functions are to be provided, such as Field Feeding/Vat Chow, Flight Kitchens, Recreation Chow, or Outdoor Dining, develop the room requirements sheets for those spaces based on UFC 4-722-01 , and Activity requirements.

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| **MECHANICAL** | | | | |
| Space Characteristics | | | | |
| **Function/adjacencies:** Accommodates HVAC equipment.  **Special Dimensions:**  Ideal Plan Dimensions:  Minimum Ceiling Height: 9 ft. (2.74 m)  **Acoustics:**  **Access:** Staff  **Number of Occupants:**  **Other/special requirements:** | | | | |
| Uniformat Level 4# | **Description** | **Qty** | **Size** | **Remarks** |
| C10 | Interior construction |  |  |  |
| C3010 | Walls |  |  | Painted CMU. |
| C3020 | Floor |  |  | Sealed Concrete. |
| C3030 | Ceiling |  |  | Exposed. |
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