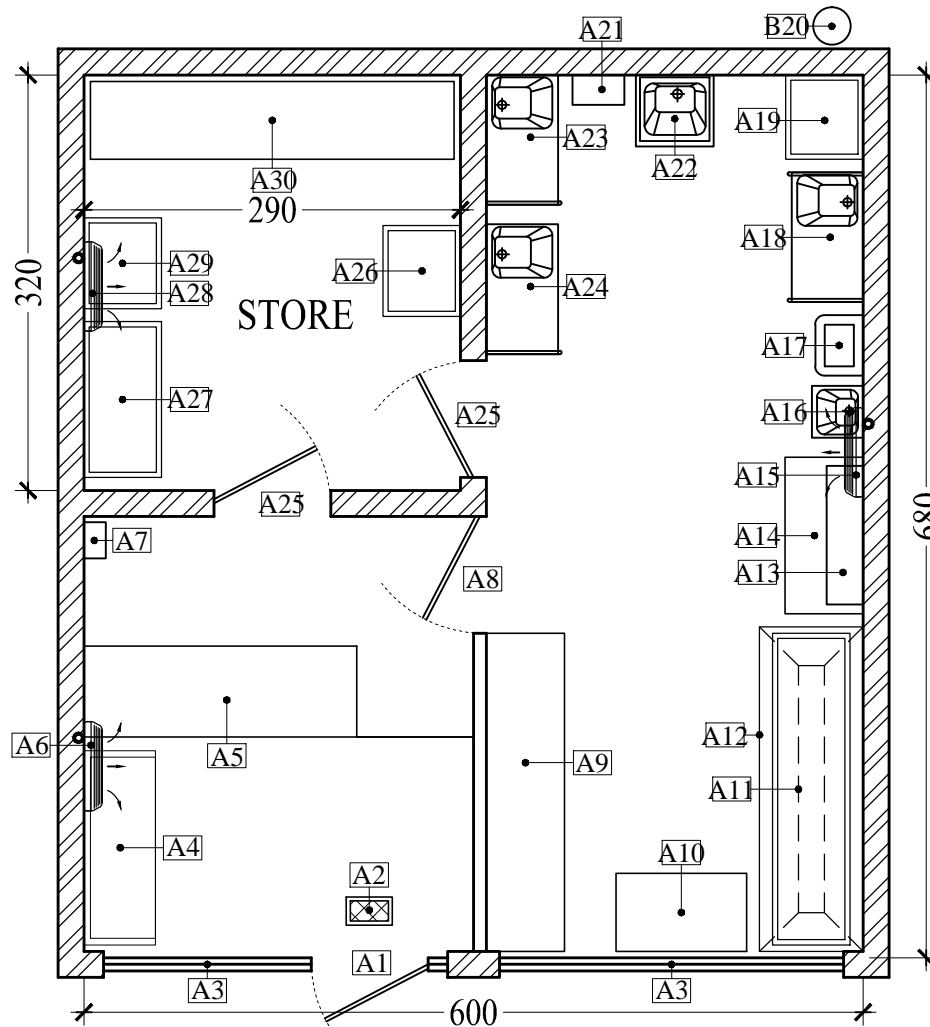


09 - GRILL / BARBEQUE RESTAURANT

**PUBLIC HEALTH DEPARTMENT
RASAL KAIMAH,**

PREPARATION AREA = 19.72 Sq.M / 212.18 Sq.FT

TOTAL AREA = 40.80 Sq.M / 439.01 Sq.FT



MODEL & STANDARD DESIGN OF GRILL / BARBEQUE RESTAURANT

LEGENDS

A1	ENTRANCE
A2	INSECT KILLER
A3	FIXED GLASS
A4	WAITING AREA
A5	CASH COUNTER WITH DELIVERY TABLE
A6	SPLIT A/C
A7	FIRST AID BOX
A8	DOOR TO PREPARATION AREA
A9	DELIVERY TABLE WITH HOT CABINET
A10	PREPARATION TABLE
A11	BARBEQUE
A12	CHIMNEY HOOD WITH BLOWER EXHAUST FAN
A13	RACK FOR HOLDING SPICES
A14	MARINATING TABLE
A15	SPLIT A/C
A16	STAFF HAND WASH
A17	GARBAGE BIN
A18	VEGETABLE WASH SINK & CUTTING TABLE
A19	CHILLER FOR VEGETABLES & SALAD
A20	WATER HEATER
A21	CHEMICAL STORE SHELVES
A22	DISH WASH SINK
A23	CHICKEN WASH SINK & CUTTING TABLE
A24	MEAT WASH SINK & CUTTING TABLE
A25	DOOR TO STORE
A26	CHILLER FOR DEFROSTING
A27	FREEZER FOR CHICKEN ITEMS
A28	SPLIT A/C
A29	FREEZER FOR MEAT ITEMS
A30	STAND FOR HOLDING ITEMS

THIS LAYOUT IS DESIGNED AS A STANDARD MODEL. IN CASE OF ANY DIMENSIONAL CHANGES, THE - DECISION WILL BE TAKEN AFTER RISK ASSESSMENT RELATED TO THE ACTIVITY AND OPERATION TYPE.