

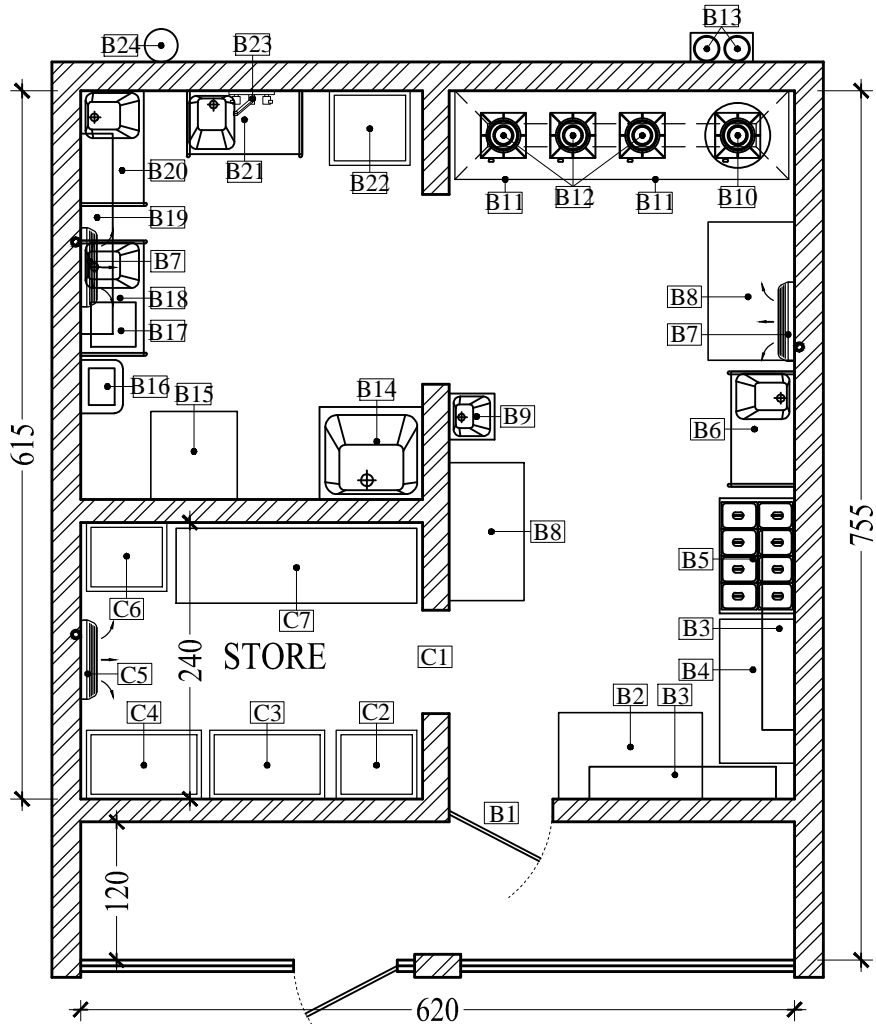
02 A - RESTAURANT

PUBLIC HEALTH DEPARTMENT

RASAL KAIMAH,

PREPARATION AREA = 29.81 Sq.M / 320.76 Sq.FT

TOTAL AREA = 38.13 Sq.M / 410.28 Sq.FT



LEGENDS

B1	DOOR TO PREPARATION AREA
B2	DELIVERY TABLE
B3	RACK FOR HOLDING ITEMS
B4	PACKING TABLE
B5	HOT HOLDING UNIT
B6	VEGETABLE WASH SINK & CUTTING TABLE
B7	SPLIT A/C
B8	PREPARATION TABLE
B9	STAFF HAND WASH
B10	HOT PLAT WITH GAS COOKING STOVE
B11	CHIMNEY HOOD WITH BLOWER EXHAUST FAN
B12	GAS COOKING STOVE
B13	LPG CYLINDER
B14	POT WASH SINK
B15	DOUGH MIXER
B16	GARBAGE BIN
B17	CHEMICAL STORE SHELVES UNDER THE SINK
B18	MEAT WASH SINK & CUTTING TABLE
B19	RACK FOR HOLDING ITEMS
B20	CHICKEN WASH SINK & CUTTING TABLE
B21	FISH WASH SINK & CUTTING TABLE
B22	CHILLER FOR DEFROSTING
B23	FRESH WATER WITH FILTER
B24	WATER HEATER
C1	OPENING TO STORE
C2	CHILLER FOR VEGETABLE
C3	FREEZER FOR CHICKEN ITEMS
C4	FREEZER FOR MEAT ITEMS
C5	SPLIT A/C
C6	FREEZER FOR FISH ITEMS
C7	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.

MODEL & STANDARD DESIGN OF RESTAURANT