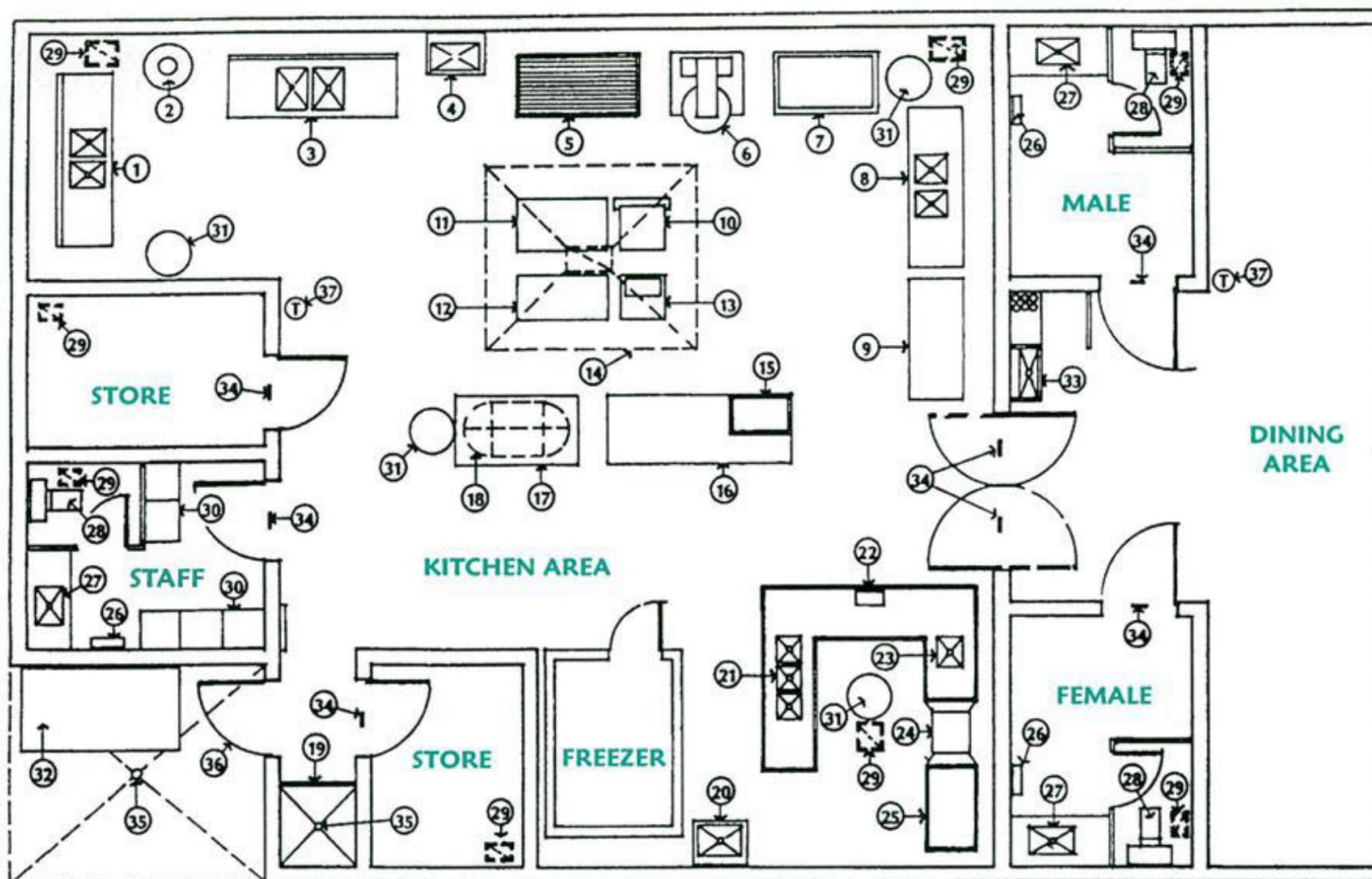
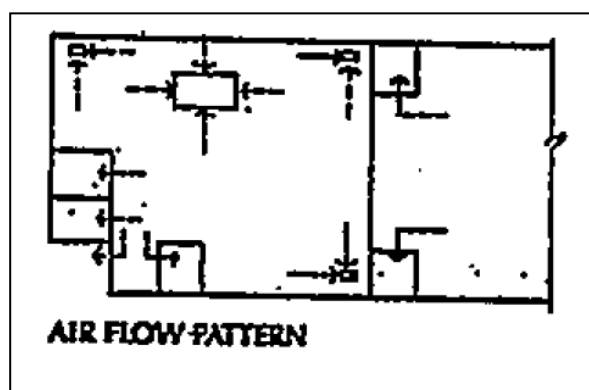




1. Vegetable sink, hot & cold
2. Peeler
3. Pot sink, hot & cold
4. Wash basin, hot & cold
5. Baker's table
6. Mixer
7. Reach-in-fridge
8. Salad sink, hot & cold
9. Salad table
10. Steamer
11. Oven
12. Range
13. Fryer
14. Exhaust hood over
15. Micro-oven
16. Cook's table
17. Work table
18. Pan rack over
19. Can wash
20. Utility sink, hot & cold
21. Glass Washing
22. Soiled dishes
23. Pre-wash, hot & cold
24. Dishwasher (integral exhaust air)
25. Clean dishes
26. Approved towels or warm air dryer
27. Sink or L.B. with hot & cold, with soap dispenser
28. Water closet
29. Ceiling exhaust air grille
30. Lockers
31. Garbage container
32. Refuse container
33. Glasses, ice machine, & water dispenser
34. Door grille
35. Drain
36. Self closing door
37. Thermostat



TYPICAL LAYOUT OF FOOD PREMISES