

CITY OF SACRAMENTO
1231 I Street, Sacramento, CA 95814

Permit No: 0509066

Insp Area: 1
Thos Bros: 298C4

Site Address: 27 UNIVERSITY AV SAC
Parcel No: 295-0381-003 DELI

Sub-Type: REM
Housing (Y/N): N

CONTRACTOR
G&S ELECTRIC
3950 TODD RD
SAC CA ZIP 95602 95814

OWNER
HOWE UNIVERSITY LLC(UNIVE
2443 FAIR OAKS BL
SACRAMENTO, CA 95825

ARCHITECT

Nature of Work: INSTALL NEW 120 AMP CIRCUIT IN DELI FOR PORTABLE GRILL

CONSTRUCTION LENDING AGENCY: I hereby affirm under penalty of perjury that there is a construction lending agency for the performance of the work for which this permit is issued (Sec. 3097, Civ. C).

Lender's Name _____ Lender's Address _____

LICENSED CONTRACTORS DECLARATION: I hereby affirm under penalty of perjury that I am licensed under provisions of Chapter 9 (commencing with section 7000) of Division 3 of the Business and Professions Code and my license is in full force and effect.

License Class C-10 License Number 521510 Date 6-23-05 Contractor Signature [Signature]

OWNER-BUILDER DECLARATION: I hereby affirm under penalty of perjury that I am exempt from the contractors License Law for the following reason (Sec. 7031.5, Business and Professions Code; any city or county which requires a permit to construct, alter, improve, demolish, or repair any structure, prior to its issuance, also requires the applicant for such permit to file a signed statement that he or she is licensed pursuant to the provisions of the Contractors License Law (Chapter 9 (commencing with Section 7000) of Division 8 of the Business and Professions Code) or that he or she is exempt therefrom and the basis for the alleged exemption. Any violation of Section 7031.5 by any applicant for a permit subjects the applicant to a civil penalty of not more than five hundred dollars (\$500.00);

I, as a owner of the property, or my employees with wages as their sole compensation, will do the work, and the structure is not intended or offered for sale (Sec. 7044, Business and Professional Code: The Contractors License Law does not apply to an owner of property who builds or improves thereon, and who does such work himself or herself or through his/her own employees, provided that such improvements are not intended or offered for sale. If, however, the building or improvement is sold within one year of completion, the owner-builder will have the burden of proving that he/she did not build or improve for the purpose of sale.)

I, as owner of the property, am exclusively contracting with licensed contractors to construct the project (Sec. 7044, Business and Professions Code: The Contractors License Law does not apply to an owner of property who builds or improves thereon, and who contracts for such projects with a contractor(s) licensed pursuant to the Contractors License Law).

I am exempt under Sec. _____ B & PC for this reason: _____

Date 6-23-05 Owner Signature [Signature]

IN ISSUING THIS BUILDING PERMIT, the applicant represents, and the city relies on the representation of the applicant, that the applicant verified all measurements and locations shown on the application or accompanying drawings and that the improvement to be constructed does not violate any law or private agreement relating to permissible or prohibited locations for such improvements. This building permit does not authorize any illegal location of any improvement or the violation of any private agreement relating to location of improvements.

I certify that I have read this application and state that all information is correct. I agree to comply with all city and county ordinances and state laws relating to building construction and hereby authorize representative(s) of this city to enter upon the abovementioned property for inspection purposes.

Date 6-23-05 Applicant/Agent Signature [Signature]

WORKER'S COMPENSATION DECLARATION: I hereby affirm under penalty of perjury one of the following declarations:

I have and will maintain a certificate of consent to self-insure for workers' compensation as provided for by Section 3700 of the Labor Code, for the performance of work for which the permit is issued.

I have and will maintain workers' compensation insurance, as required by Section 3700 of the Labor Code, for the performance of the work for which this permit is issued. My workers' compensation insurance carrier and policy number are:

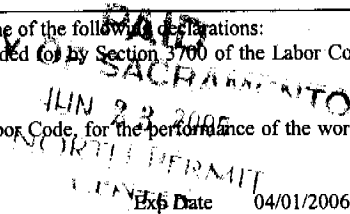
Carrier ZENTH Policy Number 2065804901

(This section need not be completed if the permit is for \$100 or less) I certify that in the performance of the work for which this permit is issued, I shall not employ any person in any manner so as to become subject to the workers' compensation laws of California and agree that if I should become subject to the workers' compensation provisions of Section 3700 of the Labor Code, I shall forthwith comply with those provisions.

Date 6-23-05 Applicant Signature [Signature]

WARNING: FAILURE TO SECURE WORKER'S COMPENSATION COVERAGE IS UNLAWFUL AND SHALL SUBJECT AN EMPLOYER TO CRIMINAL PENALTIES AND CIVIL FINES UP TO ONE HUNDRED THOUSAND DOLLARS (\$100,000) IN ADDITION TO THE COST OF COMPENSATION, DAMAGES AS PROVIDED FOR IN SECTION 3706 OF THE LABOR CODE, INTEREST AND ATTORNEY'S FEE.

THIS PERMIT SHALL EXPIRE BY LIMITATION IF WORK IS NOT COMMENCED WITHIN 180 DAYS.



APPLICATION FOR COMMERCIAL BUILDING PERMIT

CITY OF SACRAMENTO
PLANNING & BUILDING DEPARTMENT
 1231 I Street, Suite 200 or 2101 Arena Bl., 200
 Sacramento, CA 95814 Sacramento, CA 95834
 (916) 264-5656, 1-866 EZ PERMIT or www.cityofsacramento.org

ACTIVITY # <u>0509066</u>	Insp. Area <u>4</u>
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Applicant to complete all areas down to valuation

ADDRESS 424 HOWE AVE Suite _____
 PARCEL # 295-0381-003

CONTACT Name <u>GARY KREZMAN</u> Street Address <u>1604 BASLER ST.</u> City/State/Zip <u>SAC CA 95814</u> Phone <u>916-442-7714</u> FAX <u>442-8403</u> E-mail: _____	LICENSED CONTRACTOR Lic No. # <u>521510</u> Name <u>G.S. ELECTRIC</u> Address <u>1604 BASLER ST.</u> City/State/Zip <u>SAC CA 95814</u> Phone <u>442-7714</u> FAX <u>442-8403</u> E-mail: _____
ARCHITECT/ENGINEER Name _____ Address _____ City/State/Zip _____ Phone _____ FAX _____ E-mail: _____	OWNER Name <u>SAFEWAY</u> Address <u>424 HOWE AVE.</u> City/State/Zip <u>SAC CA</u> Phone <u>925-1676</u> FAX _____ E-mail: _____

→ Will permittee have any employees on the jobsite? No Yes → INSURANCE CO: ZENITH INS CO.
 → WORKER'S COMPENSATION POLICY # 2065804901 EXPIRATION DATE: 4-1-06

NATURE OF WORK IN DETAIL: INSTALL CKT IN DEL TO NEUT
GRILL 20 AMP CKT

OCCUPANT/TENANT: SAFEWAY VALUATION: \$ 750.00

S.C.A.T.									
FLOOD STATUS			<input type="checkbox"/> BLDG <input type="checkbox"/> SHELL <input type="checkbox"/> APT <input type="checkbox"/> TIC <input type="checkbox"/> REM <input type="checkbox"/> SW <input type="checkbox"/> FIRE <input type="checkbox"/> ADD <input type="checkbox"/> OTHER						
JOB DESCRIPTION		BLDG	MECH	PLUMB	ELEC	SITE		FIRE	
INSPECTION DISCIPLINES		BLDG	MECH	PLUMB	ELEC	SITE		FIRE	
# Stories	1 st flr Area	Total Area	Use Zone	Occp Group	Const type	Fire Req. Y/N		Fed Code	Vio. File
						SPR	ALARM		
<u>B</u>	<u>L</u>	<u>P</u>	<u>M</u>	<u>E</u> <u>MSB</u>	<u>F</u>	<u>S</u>		<u>D</u>	<u>PW</u> <u>UTIL</u>

COMMENTS:

REGIONAL SANITATION FEES? Yes No HEALTH DEPARTMENT? Yes No
 WATER FLOW TEST FOR NEW BUILDINGS OR ADDITIONS? Yes No

0509066

Item # _____

Quantity _____

C.S.I. Section 11400

 701 S Ridge Avenue, Troy, OH 45374 1-888-4HOBART - www.hobartcorp.com	HCG SERIES HOBART CONVENIENT GRILL
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HOBART

STANDARD FEATURES

- Fine grain cast iron grooved and smooth plates
- Stainless steel base for lasting service
- Adjustable spring counter balanced top
- Detachable front drip tray and scraper for convenient cleaning
- Even heat distribution through top and bottom plates
- Rapid grilling of sandwiches, meat, fish and vegetables
- Thermostatically controlled up to 570°F
- On/off switch and pilot lights for convenience
- Timer

MODELS

- HCG1
- HCG2
- HCG3

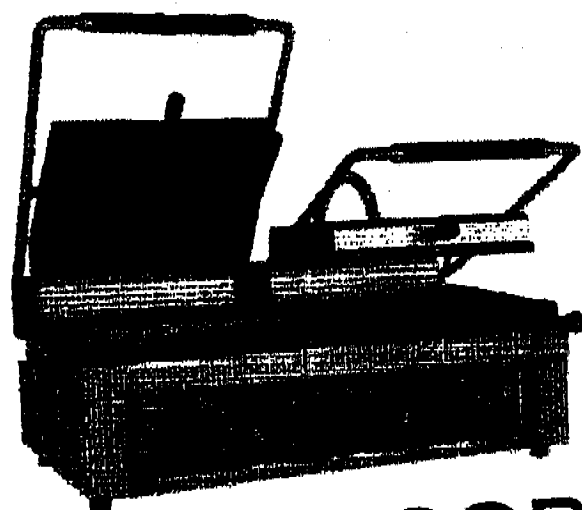
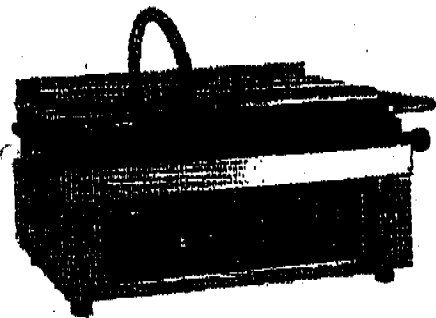
Specifications, Details and Dimensions on Reverse Side.



This set of plans and specifications must be kept on the job at all times and it is unlawful to make any changes or alterations from the same without written permission from the Electrical Inspection Division. The approval of this plan and specification SHALL NOT be held to permit or approve the violation of any City Ordinance or State Law.

OPTIONS

- Grooved top and bottom plates
- Smooth top and bottom plates
- Smooth right top and bottom/grooved left top and bottom (HCG2 only)
- Smooth bottom/grooved top plates (HCG3 only)
- Two timers per plate (1 standard) (HCG3 only)



APPROVED PER 1999
 NATIONAL ELECTRICAL CODE
 AND CITY OF SACRAMENTO
 AMENDMENTS
 _____ 6/23/05
 ELECTRICAL DIVISION

ISSUED
 City of Sacramento
 JUN 23 2005
 PERMIT CENTER

HCG SERIES HOBART CONVENIENT GRILL

424 HOWE AV

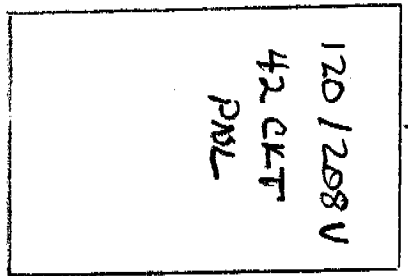
CITY COPY

HC921110N Hobart Convenient Grill No. 4126CH p. 1/27

MAY 24 2005 5:38 PM HOHART CORPORATION

SAFETYWAY # 190
DELI DEPT.

424 HOWE AVE SACRAMENTO



PNL - K
IN DELI

EXISTING
2" C WITH
BACK TO

4-3/8 CORNER
SW GEAR

The approval of all Electrical Work
is subject to field inspections

NEW 100 AMP 1Φ 20 AMP EXT
TO PANINI GRILL IN DELI



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ISSUED
City of Sacramento
JUN 23 2005
NORTH PARK CENTER

APPROVED PER 1/99
NATIONAL ELECTRICAL CODE
AND CITY OF SACRAMENTO
AMENDMENTS
6/25/05
ELECTRICAL DIVISION

The approval of all Electrical Work
is subject to field inspections

PANELBOARD/PANNEAU/TABLERO K

120/208

v.

3 @ 4 W.

DATE: 8/96

SOURCE	CIR LOAD / CHARGE / CARGA	CIR LOAD / CHARGE / CARGA	
1	SOUP CART	2	ICE MAKER
3	SOUP CART	4	BEV DISPENSER
5	HAND WRAPPER	6	RUTTER MAKER
7	DELI RECEPTACS	8	RUTTER MAKER
9	REF. SANDWICH UNIT	10	RUTTER MAKER
11	AUTO SLICER	12	OS WATER MACHINE
13	DELI RECEPPTS/PAY PHONE	14	INTERIOR BEV. MACHINE
15	HOOD LIGHTS	16	INTERIOR BEV. MACHINE
17	DELI COOLER FANS	18	ODWALLA
19	REACH IN FREEZER	20	ODWALLA
21	DELI PREP LIGHTING	22	DELI TRACK LIGHTS
23	HOOD CONTROL CIRCUIT	24	DELI TRACK LIGHTS
25	DELI CASE FANS	26	ISL. CASE FANS
27	SPARE	28	ISL. CASE LIGHTS
29	SPARE	30	ISL. DELI CASE
31	GROSS COMBINE OVEN	32	ISL. DELI CASE
33	GROSS COMBINE OVEN	34	ISL. CHEESE CASE
35	GROSS COMBINE OVEN	36	ISL. CHEESE CASE
37	PRESSURE FRYER	38	PRESSURE FRYER
39	PRESSURE FRYER	40	PRESSURE FRYER
41	PRESSURE FRYER	42	PRESSURE FRYER
43		44	
45		46	
47		48	
49		50	
51		52	
53		54	

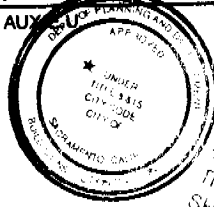
SQUARE D COMPANY

MADE IN U.S.A.

FABRIQUE AUX

HECHO EN E.U.A.

80031-158-01



The approval of all Electrical Work is subject to field inspections

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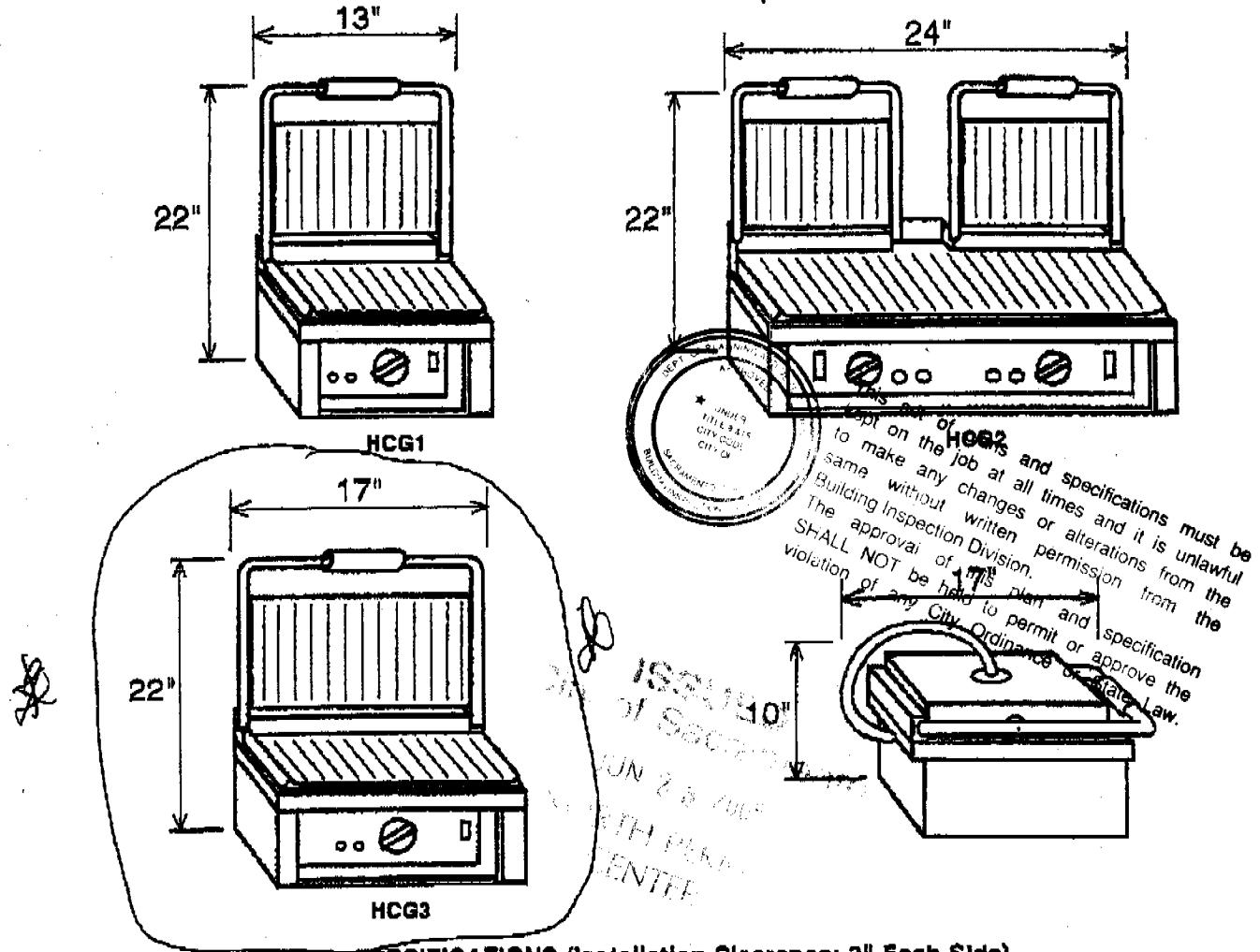
ISSUED
CITY OF SACRAMENTO
JUN 28 2005
MIDNIGHT PERMITS
CENTER

APPROVED PER 1999
NATIONAL ELECTRICAL CODE
AND CITY OF SACRAMENTO
AMENDMENTS
MIS 6/28/05
ELECTRICAL DIVISION

HCG SERIES
HOBART CONVENIENT GRILL


 701 S Ridge Avenue, Troy, OH 45374
 1-888-4HOBART • www.hobartcorp.com

SPECIFICATIONS



SPECIFICATIONS (Installation Clearance: 2" Each Side)

MODEL	ELECTRICAL	DIMENSIONS	WORK SURFACE	SHIPPING WEIGHT	NEMA PLUG
HCG1	120/60/1, 1.75KW, 14 Amps	13" w x 17" d x 22" h	10" w x 9 1/2" d	42 lbs.	5-15P
HCG2	208/240/60/1, 4KW, 18 Amps	24" w x 17" d x 22" h	21" w x 9 1/2" d	78 lbs.	L8-30P
HCG3	120/60/1, 1.5KW, 12.5 Amps 208/240/60/1, 3KW, 14 Amps	17" w x 17" d x 22" h	14" w x 9 1/2" d	53 lbs.	5-15P 6-15P

COOKING GUIDELINES

	COOK TIME	TEMPERATURE
Sandwiches	2 - 3 min.	400°F - 440°F
Boneless Chicken Breasts	2 1/4 - 3 1/2 min. (Based on model)	450°F - 500°F
Steaks	2 1/2 - 5 min. (Based on model)	475°F - 550°F
Vegetables	1 min.	325°F - 425°F
Wraps	1 - 2 min.	400°F - 450°F

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

5' cool



Hobart Convenient Grill HCG1, HCG2, HCG3

General Information:

The Hobart Convenient Grill is a high quality countertop cooking appliance with a variety of applications. Its versatility is furnished by a unique combination of advanced features and even distribution through both plates.

Electrical:

HCG1 - 115V, 12 Amps

✓ HCG2 - 208/240V, 18 Amps

✓ HCG3 - 208/240V, 14 Amps

Dimensions:

HCG1 - 13" w x 16" d

✓ HCG2 - 24" w x 16" d

✓ HCG3 - 15" w x 16" d

Shipping Weights:

HCG1 - 42 lbs.

✓ HCG2 - 78 lbs.

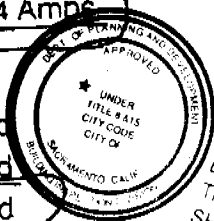
✓ HCG3 - 53 lbs.

Simple Operation:

After the plates have been properly seasoned, turn on the griddle and turn the temperature knob to the desired temperature. The red light will go on and stay on until the desired temperature is reached (approximately 7-10 minutes). After cooking, turn off the grill and let cool before cleaning.

Cooking Guidelines:

- Sandwiches take approximately 2-3 minutes at 400°F - 440°F.
- Boneless Chicken Breasts take 2½ to 3½ minutes (based on model) at 450°F - 500°F.
- Steaks take 2½ to 5 minutes (based on model) at 475°F - 550°F.
- Vegetables take 1 minute at 325°F - 450°F.
- Wraps take 1½ to 2 minutes at 400°F - 450°F.



This set of plans and specifications kept on the job and to make any changes same without written approval of this plan and specification SHALL NOT be held to be a violation of any City Ordinance or State Law.

ISSUED
CITY OF NORTH CENTRAL
JUN 28 2005
NORTH CENTRAL
CENTER

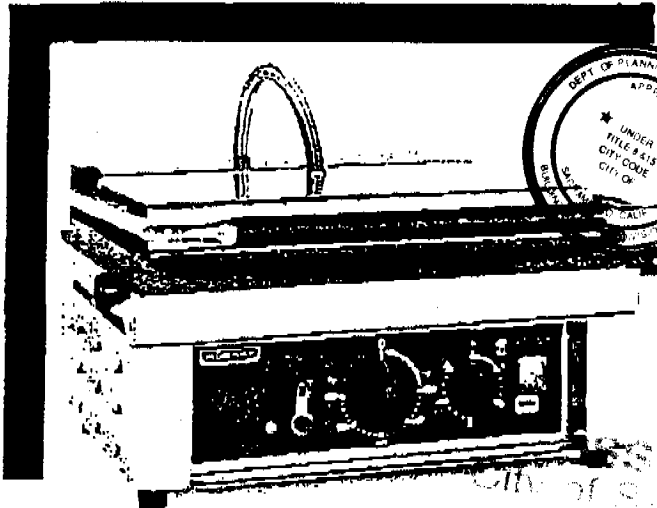
Details:

For more information contact your local Hobart Representative or Hobart Corporation at 701 S. Ridge Avenue, Troy, OH 45374.



JUL 17 2001

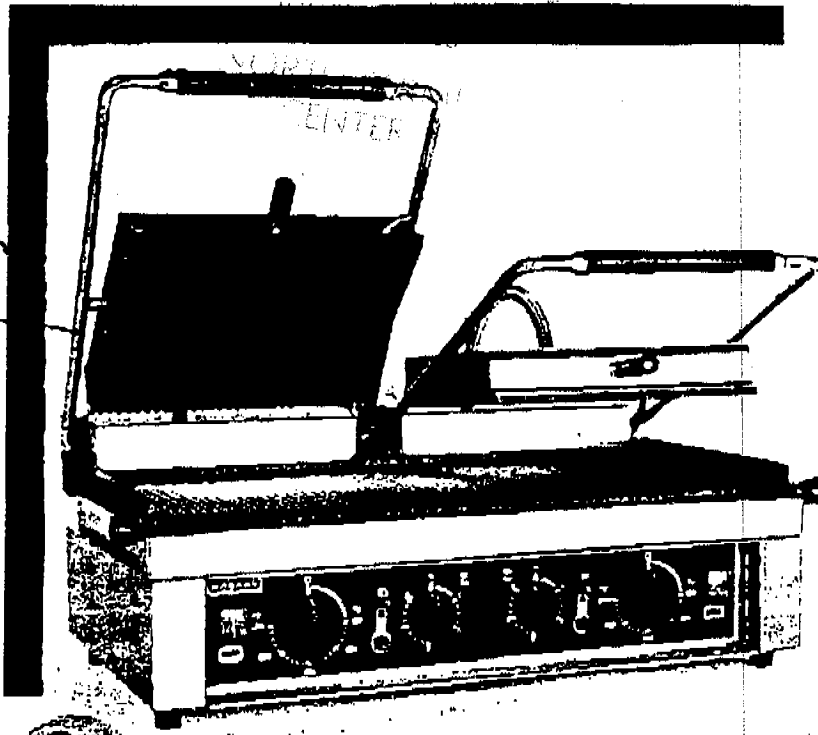
Hobart Convenient Grill



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RECEIVED
CITY OF SACRAMENTO

do come w/ cord
NEMA 6-15p
Plug configuration



JUL 17 2001

FROM : HOBART TECH SER PUB TROY OH

FAX NO. : 937 332 3286

May 27 2005 02:12PM P1

12/20/2004 15:20 4812733226

EQUIPEX

PAGE 02

CALIFORNIA CONFERENCE OF DIRECTORS OF ENVIRONMENTAL HEALTH

MECHANICAL EXHAUST VENTILATION EXEMPTIONS

BACKGROUND

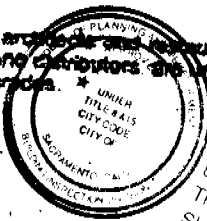
Section 114140 of CURPFL requires that "...there shall be provided mechanical exhaust ventilation at or above as newly installed cooking equipment..." However, it goes on to further state that "This (requirement) shall not apply to cooking equipment when such equipment has been submitted to the department for evaluation, and it has found that the equipment does not produce toxic gases, smoke, grease, vapors, or heat when operated under conditions recommended by the manufacturer."

Since this provision was first included in CURPFL in 1985, The Department of Health Services, Food and Drug Branch (DHS-FDB), has granted exemptions when it has determined by field evaluation or past performance in consultation with local enforcement agents that exemptions were appropriate under limited conditions. Exemptions have been granted by several Program Specialists over the years, including Richard W. Rush, Christopher Wogan, Jeffrey C. Lineberry, and Bruce Morden. DHS-FDB personnel have recorded these exemptions by issuing ventilation exemption letters to equipment manufacturers and distributors or to food establishment owners and operators. These letters list the specific conditions under which each exemption has been granted. To date, 130 makes and models of cooking equipment have been exempted. Five requests for exemption have been disapproved with several pending.

SCOPE

The following exemption letter inventory is arranged in this hard copy version of the Compendium in alphabetical order, by manufacturer's name. Information from each exemption letter is provided with each entry, including the type and model of equipment, date of the exemption, and the conditions under which the exemption was granted.

Environmental Health jurisdictions, as well as architects and restaurant designers, food facility owners and operators, and equipment manufacturers and distributors are urged to make use of this information during plan review activities and equipment upgrades.



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ISSUED
City of Sacramento
JUN 28 2005
NORTH PARK
CENTER

Post-it® Fax Note	7671	Date	5-27-05
To	ROD JONES	From	K. P. MENDER
Company		CO.	
Phone A		Phone B	
Fax	2570	Fax	