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IAD 300 01

Spring 2016

Root and Vine

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01 introduction

Concept:

Growth

Statement:

Grow Teach Give

Design:

By nourishing the body, mind and community we can create a better life for everyone around us. An outdoor dining area will seamlessly flow indoors into an open concept kitchen in which the chefs can educate guests about their meals. The teaching area will flow outdoors to the rooftop garden to allow for a true 'farm to table' learning experience. Bright open windows will be combined with natural materials and warm colors for an experience to nourish the soul.

Problem Statements

Form:

The restaurant will seamlessly flow from one area to the next to create an efficient and effective layout. Bi fold doors will allow seating to flow from the outdoors in, straight to the open chefs seating, which will allow for client interaction. The seating will be lightweight and movable to be arranged around the kitchen at times of non-business hour classes. The kitchen area will be situated near the stairs to allow easy access to the rooftop garden, which will include an enclosed space large enough to accommodate a kitchen and tables for demonstrations and business hour classes.

Function:

The garden will allow for the easiest farm to table transition. Classes will not only be taught to the local public, but also to the homeless and previously incarcerated as part of a work initiative program within the restaurant itself.

Economy:

Local materials will be sourced, and every effort will be made to use up cycled items that can be repurposed in both the restaurant design and construction of garden beds. Participation in California Restaurant Meals Program will allow homeless, disabled and elderly recipients to purchase low cost meals. In addition to the California Restaurant Program, a portion of the unused preped food will be donated to local food kitchens at the end of the night.

Time:

By growing food in house, training future staff in house and working the government homeless incentive programs will ensure continued success.

02 case study

Farm to Table Concept

Squeaky Bean

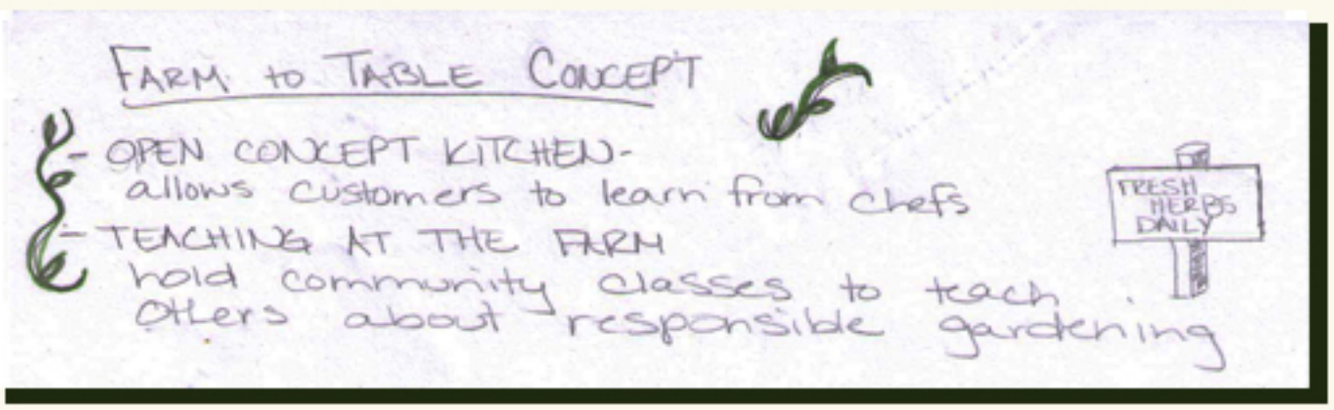
The first restaurant I looked at is one of my local favorites in Denver, the Squeaky Bean is located in the historic Saddlery Building in LoDo (Lower Downtown). Prior to my research, I knew that their menu was created based on locally sourced foods, but had no idea how similar their situation is to our client.

The restaurant opened in 2009 with the idea of using local, home grown foods,and so leased out a nearby lot to plant greens in 6 raised beds. This worked for a while, however as the restaurant grew in both size and popularity they needed to increase grow production. In 2011 they added the Bean Farms, a local 3 acre farm with two 6000 sq ft year-round greenhouses! Squeaky Bean co-owner Joshua Olsen manages the farm aspect of the business and says they are able to source most of their own organic ingredients right on their own farms. Executive chef Chris MacGillivray works closely with the farm to stay on top of what produce will be available in order to create an ever-changing menu based on this availability. The restaurant also features an 8-seat chef's open counter where patrons can sit across from the open kitchen and converse with the chefs, who are more than happy to teach you about what they're creating, how they created their food combinations and anything else you'd like to know about what they're making!

Farm to Table Concept

Squeaky Bean cont'd

In addition to the restaurant and farm, Squeaky Bean also helps educate students on the process of transforming food from garden to the plate. They teach programs including: Soil Composition, Seeding, Up-planting, Sustainable Irrigation Practices, Season Extension, Market Farming, Propagation and many more.



While the Squeaky Bean does not currently have a meal donation program such as that featured in our client's concept, they have recently began hosting a Thanksgiving dinner for the homeless. In 2015, they feed 3,000 people and have hopes of increasing this number to 6,000 within the next few years. In addition, they also participate in quite a few various fund raising events throughout the year to help feed the homeless!

Farm to Table Concept

Fruition

My second case study is Fruition, a restaurant rated number one in Denver for many years! They have a changing menu based on availability as well, making each visit different!

Opened in 2007, chef and owner Alex Seidel set out to create up-scale comfort food paired with great food. Soon after in 2009, he decided to find a way to create his menus using locally sourced food and bought a local 10-acre farm in nearby Larkspur. While Seidel does not like to use the label 'farm to table' because it has become so mainstream and has lost a lot of it's original meaning and values, most of restaurant's produce, cheese and meet products are grown, made and raised on their farm.

Since purchasing the farm, Seidel devoted much of his time to learning more about food and where it actually comes from. Along with Seidel, his sous chef Jimmy Warren began to learn more about not only farming but also the process of cheese making - he is now one of the head cheese makers on the farm.

Farm to Table Concept

Fruition cont'd

Fruition Farms has since evolved into Fruition Farms Dairy and Creamery. By 2010 they had 40 milking ewes and began producing 3 of Colorado's best goat cheeses. in 2011 they acquired their first bee colony, which now not only pollinate the plants and flowers on the farm but also produces all of the honey used in the restaurant. In addition, they raise their own hogs for meat consumption in the restaurant. Cheeses can be purchased in various locations throughout the area.

Community Gardening

Gardens for Growing Healthy Communities

The first case study is that of Gardens for Growing Healthy Communities, based in Denver, CO. This local group is a coalition comprised of Denver-based community organizations, the University of Colorado and community residents. Denver is a rapidly growing city, with little space to grow into - this means the hardest hit areas are those of the inner city that can't afford to grow in wealth as the city expands and in turn becomes more and more marginalized. Denver has over 70 gardens/garden parks in 30 of 77 neighborhoods, Gardens for Growing Healthy Communities has been working hard to continue to drastically increase these numbers to increase positive change in areas where it's needed the most.

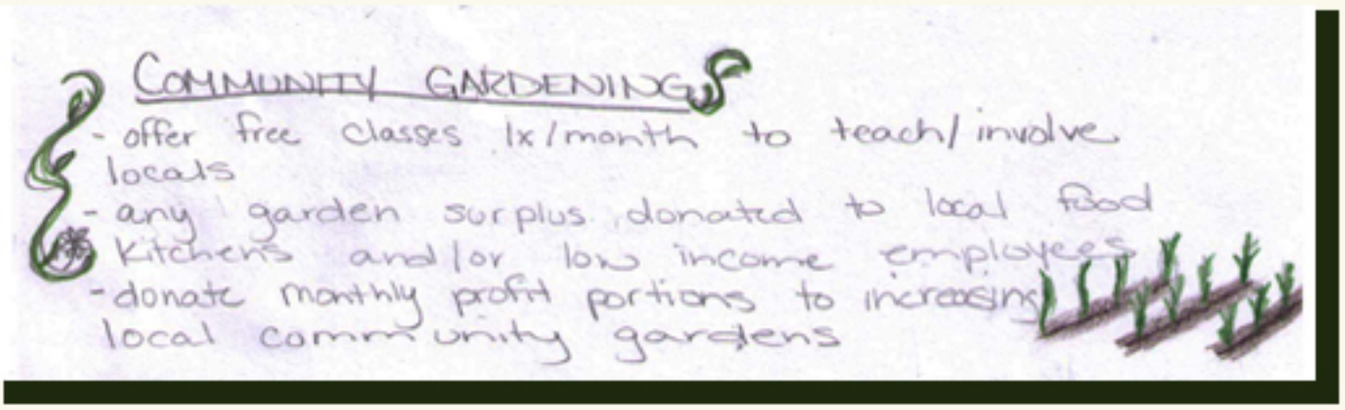

Vacant Lots Transform Into Community Gardens

This is group is taking litter strewn vacant lots and transforming them into community gardens in many inner-city communities. Not only have these neighborhood gardens been shown to foster community ties, they also promote physical, social and mental well-being. 'By providing access to fresh organic produce, opportunities for physical activity, contact with nature, and neighborhood meeting places, these gardens promote physical and mental health in communities with diverse residents.' (2016. www.designinghealthycommunities.com).

Community Gardening

Gardens for Growing Healthy Communities

In addition to opening the space to all who wish to participate in the community garden, they also offer training and education about herbs, composting, tractors, food preservation, water conservation, and other gardening skills. Central to the sustainability of local gardens is the group's commitment to leadership training and community empowerment to maintain, promote, and nurture gardens. The gardens are not only community initiated but also completely ran and maintained the by gardeners in their neighborhood. Growing their own food offers a sense of pride in cultivating their own food, while also allowing local community members the opportunity to make an actual difference in their own neighborhood.



In addition to promoting healthy communities, the Denver gardening collaborative is also being used as a study group to document significant health impacts (if any) the gardens have on local community health. Health impacts such as increasing physical activity, stress relief and an increase in a consumption of healthy foods has already been documented, the findings in turn are used as evidence to assist in curating donor funding to increase this and other projects like this.

Community Gardening

GROW

The second case study based in Seattle, WA is GROW, a land conservancy that can own property, which ensures community gardens can be maintained in perpetuity. They presently own a total of 89 P-Patches, 6 by GROW and the others are on public property, which can be re-purposed for other uses as urban density increases.) GROW works on an ongoing basis to identify and facilitate the development of additional sites for community gardens. Their mission includes advocating for, managing and funding gardens and orchards. They also work to find and acquire new land and provide education to local communities in inner-city neighborhoods.

The Power of Gardening
GROW

The way GROW works is that each plot comes at a very low rate to inner city community members in the area, as well as organic non-GMO seeds and tool rental. Seeing as residents in this area typically can't afford the plot themselves, GROW holds regular fundraising events in which a large portion of the profits are used to supplement the rental fee for local residents that apply for plots. GROW asks in return, that community members receiving aid for their plot rental and supplies plant a row to donate to local food kitchens in return. This is a win-win situation, offering those in need to not only help themselves in growing healthy food but a sense of pride in being able to help the community as well when it feels as though they have nothing to offer.

Food Inequalities

Poverty and food insecurity are not one and the same. In fact, poverty is only one of many contributing factors towards food insecurity. In addition, lower household assets, certain demographic characteristics and higher unemployment also contribute. Sadly, 15.3 million children in the United States currently live in food insecurity. While this tragedy occurs in every single county in the country, southern states experience this issue the most (Mississippi, Arkansas and Louisiana being the top three). Food insecurity means that because people can't afford nutritious food, they're often left with mass produced, nutrient devoid options which in turn leads to obesity.

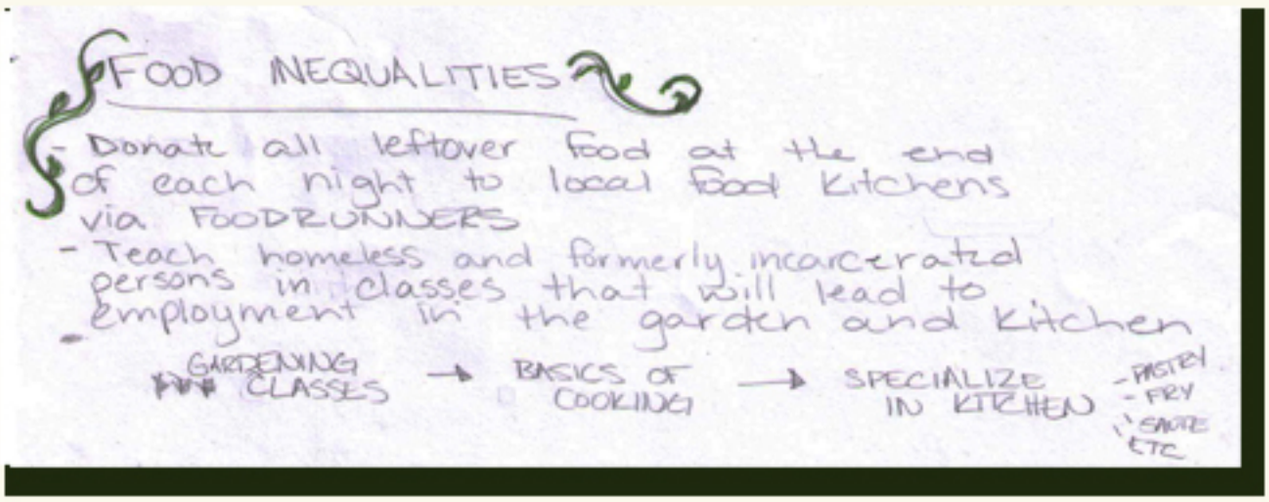
The best solution that offers the most help to these families are charitable and federal food assistance programs.

*In 2014, 61 percent of food-insecure households participated in at least one of the three major federal food assistance programs –Supplemental Nutrition Assistance Program (SNAP-formerly Food Stamp Program), The National School Lunch Program (NSLP), and the Special Supplemental Nutrition Program for Women, Infants, and Children (WIC) -- in the prior month.[viii]

*Feeding America provides food assistance to an estimated 46.5 million people annually, including 12 million children and 7 million seniors. Based on annual income, 72 percent of all Feeding America client households live at or below 100 percent of the federal poverty level.[ix] (2016. www.-feedingamerica.com)

Food Inequalities cont'd

Being in the restaurant industry allows the opportunity to offer those less fortunate the most, at very little cost to the business. One solution to help resolve the hunger issue is to donate unused food from the kitchen. Because it will not be known until the end of the evening what food will be unused, Food Runners will be used to transport donated foods to Walden House - a pantry that accepts fresh food late at night when most kitchens or donations sites are already closed. By donating fresh grown food, those that typically don't have the opportunity to eat healthy meals can do so at no cost.



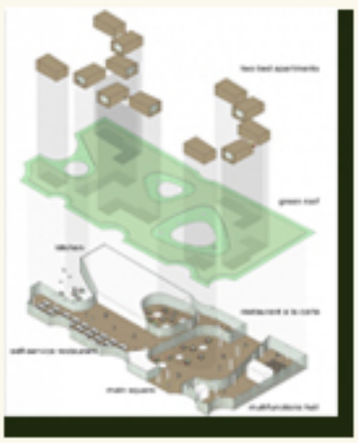
A second solution is through sustainable agriculture. While this is a task that needs to be taken on nationally, there are things that can be done within the restaurant industry to help attain this goal as well. By purchasing local, organic produce we can increase sustainable farmers profit, thus allowing them to continue/increase their own sustainable farming of using non-GMO seeds, little/no chemicals and in turn increase yields. In addition, we can decrease the reliance on industrial agriculture by growing as much as possible in house.

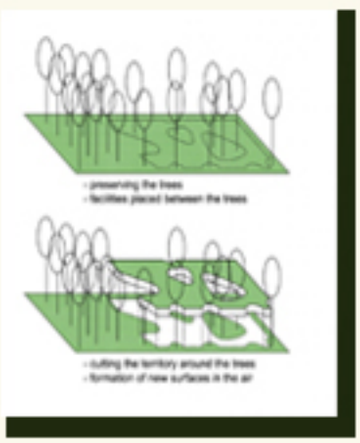
Circulation Study

Green Pavilion Restaurant

The first case study is of the Green Pavilion Restaurant in Croatia. This building has a self-serve restaurant on the ground level and a greenhouse / garden on the second level interspersed with 2 bedroom apartments. The restaurant was built on a city park, and was designed around the trees already growing on the plot of land rather than removing them to build over the land.

This large space is approximately 5200 sq ft, which includes not only the structure but the grounds surrounding it. While the self serve restaurant is open to the public, it was originally designed as a sustainable unit where the garden produces the food (and surplus) on the rooftop garden which feeds the small apartments rather than each one having their own cooking space. The restaurant has taken off as a center destination where people come to enjoy a relaxing meal centered in the trees and vegetation.





The center of the restaurant is the open center eating area that is in the outdoor atrium. Additional indoor tables have a wide open circular pattern, which makes this restaurant very easy to navigate through. In addition, the walls are all glass windows so one can easily find their own way around the structure. The structure is quite large, so the kitchen area is not close to the main dining area, which may be inconvenient for the staff but most likely not to the patrons.

Circulation Study cont'd

Green Pavilion Restaurant

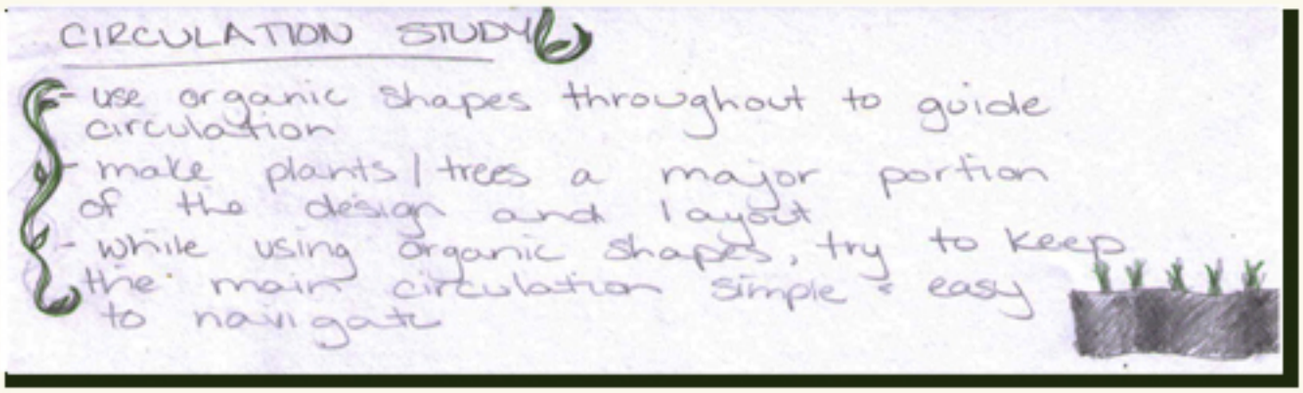
There are several arrival spaces, which combined with the glass walls, makes it easy to navigate through the large main pathways around the restaurant to find your own table. There are no main nodes as designed by the team, however the trees become natural nodes that many are drawn to on their own. Because of the flow of the design, there are very few boundaries. There is a large event room in a far corner, however the size makes it easy enough to spot and avoid.

While this isn't a typical fine dining style restaurant with servers and hosts, I think the design makes circulation rather easy for customers. The use of primarily large pane glass allows people to easily view and navigate around the building without needing the help of an employee who is familiar with the layout. They have also designed the restaurant large enough that the path ways are extra large making it easy for people to walk around on their own if needing to find their own seating and serve themselves.

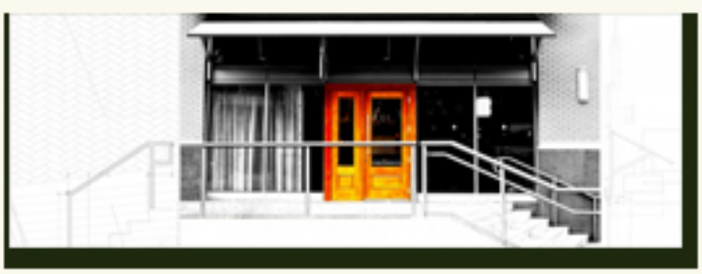
Circulation Study cont'd

The Grey Plume

The Grey Plume, located in Omaha, Nebraska, is the countries first 4-star rated restaurant by the Green Restaurant Association. Not only does the restaurant feature a menu full of seasonal, locally-grown produce and farm-to-table meats and dairy products; it has also incorporated highly efficient appliances, solar-powered hand sinks, LED lighting, recycling and composting programs, non-toxic cleaning materials and eco friendly to-go products. All wood used to build The Grey Plume is FSC-Certified, and many of the other materials were recycled or sustainably sourced.



Although I was not able to find a floor plan for The Grey Plume, based on the images I have seen it appears as though the restaurant is primarily long and rectangular with it's center focus being the open bar / kitchen. There is a main path on both parameter sides, with secondary paths winding through the tables to get to centrally located seating. The natural boundaries consist of the four walls, with very little obstruction. The design is overall very simple, with the focus being on the sustainability of the restaurant rather than decor / design details. The arrival area is at the front of the restaurant, with a host station immediately upon entering.



Circulation Study cont'd

The Grey Plume

Due to the simplicity of the circulation pattern, I feel it is quite successful in helping patrons feel at ease when dining at this restaurant. The intention was not to call attention to the design but what the restaurant stands for, and the simple table pattern combined with a very open concept makes it easy for customers to get around this space.

Lighting Study

Ciao Baby!

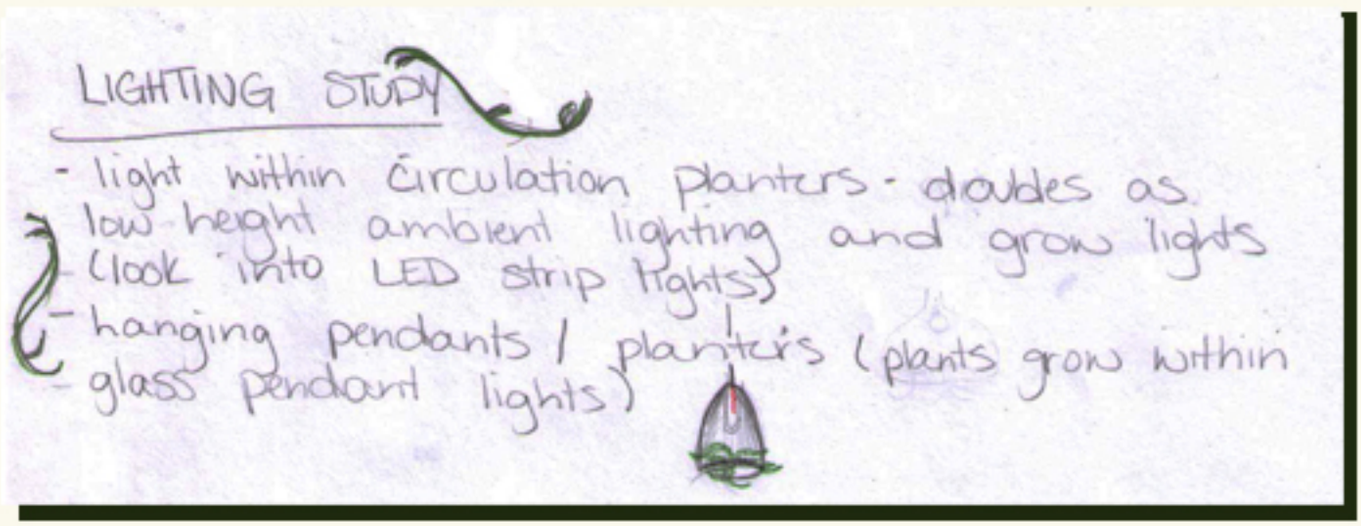
My first case study is of the restaurant Ciao Baby!, located in Barrington, Il. This family style restaurant went through a relaunch, and decided it was necessary to update their space, which was over 100 years old. The electrical system was not capable of handling a professional kitchen, along with the lighting needed to effectively meet the needs of customers in the dining space. They wanted to find a solution that was not only efficient but was also more green approach to a lighting system for both the kitchen and dining areas.

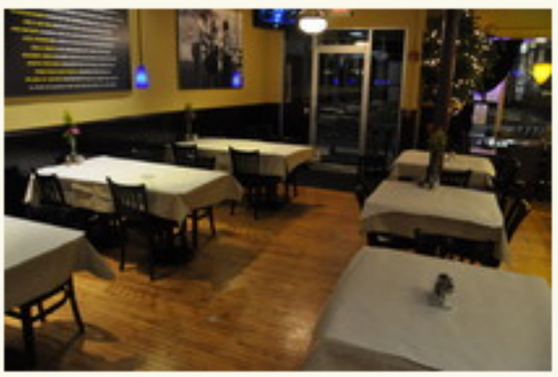
The owner and executive chef worked with a lighting designer to find the best solution to their outdated system. Although I could not find the square footage of the restaurant, the space looks to be a medium sized restaurant with a small wine bar area. Working with Seesmart lighting designer, beautiful new lighting for the kitchen, dining room, bathrooms and storefront was specified and installed. Each original fluorescent andincandescent bulb was replaced with an LED product. In the dining room and along the storefront, warn white LED table pendants were used. Decorative blue pendant lights hanging above tables were retrofitted with LED candelabras to bring out the warmth of the dining experience. Inside and out, the new lighting brought beauty to Ciao Baby!, significant cost savings and even freed up electrical system for additional use.

Lighting Study cont'd

Ciao Baby!

While this restaurant is less formal then the one I will be designing, I found it a useful case study because they sought to find design solutions that didn't just work for the restaurant but were environmentally friendly as well. Ciao Baby! has been able to bring together the old charm of their vintage building and the latest LED technology needed to support a more sustainable, responsible business. Best yet, the change yielded over 70% energy savings vs. traditional, old technology lighting. The lighting works well throughout, mixing an element of design with functionality.



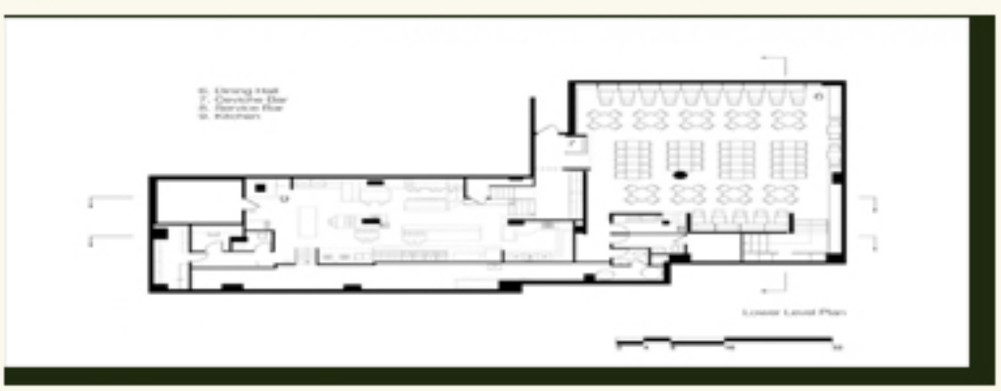


Lighting Study cont'd

Pio Pio Restaurant

This amazing restaurant was designed by Sebastian Marcel Studio but the lighting was designed by Cooley Monato Studio. It is built in New York, and created primarily of cement and reclaimed wood with marble features. The restaurant is created after a wooden box set into an existing building on 10th Ave. It is immediately defines the initial intentions of this design: mystery, discovery and contradiction. The guest of this restaurant is enters this rustic wooden box and it is removed from the noisy Manhattan streets. Which is enclosed in reclaimed wood, an exquisite cement host-table uses lighting to give the illusion of floating within the space.

While I was able to find the lower level floor plan, I was not able to find the exact square footage for this restaurant either. The large bar is lit with various lighting sources, with provide both illumination and subtle ambiance. Pendant lighting combined with subtle table candles effectively light the main areas of the restaurant, while spot lighting adds to highlight various features of the design.



Lighting Study cont'd

Pio Pio Restaurant

With the cave-like design, the lighting does a great job of adding to the intriguing ambiance of the atmosphere of Poi Poi. The lighting also adds as pathway guides as you navigate through the aisles, amid the large concrete blocks. The overall design works very well in combining the design with lighting to offer a very unique dining experience!

Materials and Special Finishes Study

Banq

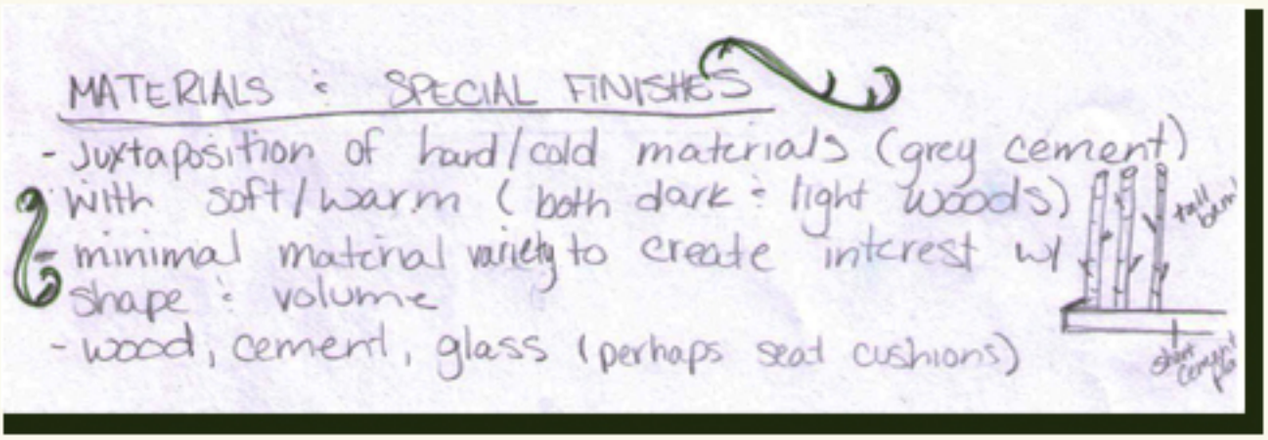
My first case study is on Banq, a restaurant located at the base of the old banking hall of Penny Savings Bank, in an early 20th century building abandoned for years in Boston. This space has been renovated in a very interesting way: the wall and ceilings were decorate using wave element made from pieces of three-quarter-inch birch plywood adhered together in a scene similar to that of a puzzle. The columns and the wine storage, in the middle of the restaurant hold the pieces up, and appear to be suspended from the ceiling. Certain areas of the ceiling “drip” and “slump”, allowing places to locate the exit signs, lighting features, and other details.

Because the restaurant focuses on the wave elements, the remaining design is left rather simple with a mix of hardwood and concrete flooring, and all seating in a dark wood. There are a few green wall treatments found throughout the space that add a little pop of color, which really adds to the overall organic feel of the restaurant. This was a great case study for my design in particular, as it uses a lot of color and materials I am thinking of incorporating!

Materials and Special Finishes Study

Ikibana

My second case study is the Ikibana restaurant located in Barcelona, Spain and it was designed by the architectural firm El Equipo Creativo. The restaurant is Brazil and Japanese fusion, and because the two cultures seem quite different at first glance, the designers found their first challenge when trying to identify the elements that the two have in common. Their find was concerning the landscape, something that both cultures treasure and this became the central theme of the project.



Materials and Special Finishes Study

Ikibana

The interior was created as an artificial landscape which is a portrayal of the lush landscape of Brazil and it is decorated with Japanese paintings and arts representing their surroundings. Ikebana flower arrangements are also present all over to emphasize the focus on the natural. The bars and kitchens are spread around the restaurant rather than being centralized and the guest seats are designed in the shape of colorful bowls. There are a lot of natural colors, with wood predominating, and the ceiling features an intertwining of branches that gives the whole interior an organic design. Tear-drop shaped tables add color as well as functionality as they are able to be taken apart or moved together depending on the needs of the guests.

A trip to this restaurant would be amazing even without the food, just to view the creative talent that went into creating such a work of art! All of the materials work so well together to create a serene oasis in the middle of a busy metropolitan city. The glass, wood, flowers and light combine elements of nature that show us what can be created based on our life around us!

Demonstration Kitchen and Classroom Study

Inspiration Kitchen

My first case study is from a company called Inspiration Kitchen, located in Chicago, IL. Inspiration Kitchen provides essential social services to Chicagoans hardest hit by homelessness and poverty, inspiring their participants to take action to improve their own lives. Te help individuals gain valuable skills and experience that lead to employment in the food service industry. They have two locations, each with a teaching kitchen that prepares and cooks food for a small attached order-counter restaurant. This style teaching kitchen not only provides an education and valuable experience for the homeless and/or poverty-stricken residents of the local community, but it allows them the chance to get back on their feet using their own learned skills to succeed finding employment once they have successfully completed the training program.

Demonstration Kitchen and Classroom Study

Inspiration Kitchen

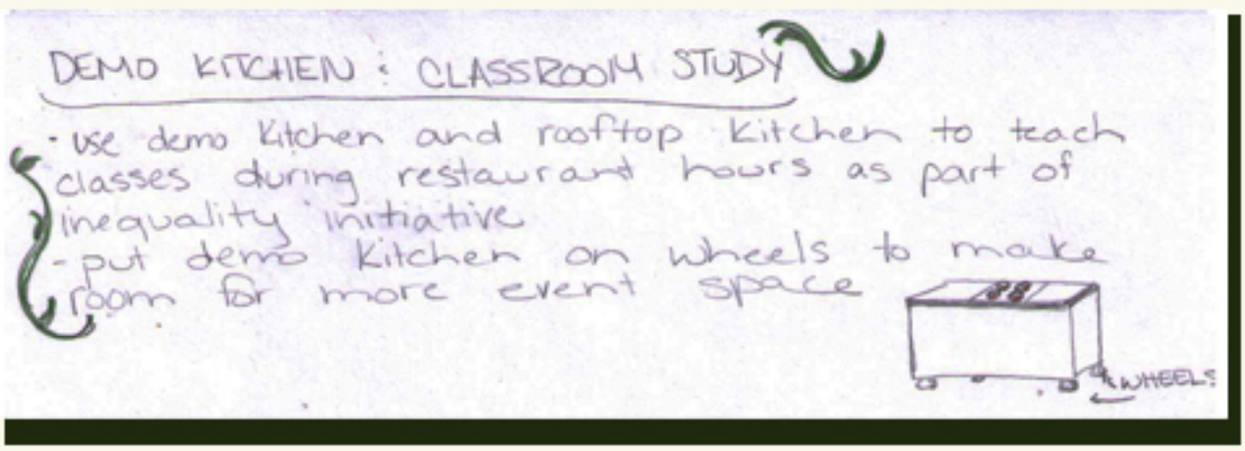
Students receive hands-on instruction, kitchen demonstrations, classroom culinary instruction, nutrition education, employment and life skills classes, and learn about food service sanitation, after which all participants test to receive food handlers certificates). Food service Training students also complete Inspiration Corporation's Employment Preparation Training course, gaining the same foundational skills as employment services participants. The four-week, 60-hour training supports participants' efforts to make changes that have prevented them from becoming employed in the past.

I chose to research this style of teaching kitchen not for the design or layout of the facilities, but to better understand how the company runs in terms of teaching the public whom they hire as staff. As part of my project, I will be incorporating this style of community outreach program and need to know if there are special considerations to be made as far as the design. One item I found essential to this program is being able to continue teaching during cooking hours, which means we will need to have accommodations in multiple areas of the restaurant. The Inspiration Kitchen continues to thrive as a successful business model, running a profitable restaurant while aiding those most in need.

Demonstration Kitchen and Classroom Study

COOK

My second case study is COOK in Philadelphia, PA. COOK is a state-of-the-art, fully equipped, sixteen-seat kitchen-classroom where guests come to enjoy chef tastings, culinary demonstrations and cooking classes in an intimate setting. They provide a platform for learning, experimentation, menu tastings and private dining events focused on celebrating the craft of cooking, drinking and gathering at the table. In addition to classes, they also have a bookstore, boutique, kitchen, and expert staff – a space where everyone from the novice chef to the most decorated master can come to share their love and knowledge of food and drink.



Demonstration Kitchen and Classroom Study

COOK

While this facility doesn't offer much in terms of a sit-down restaurant, they do create a learning atmosphere within a professional kitchen space with trained chef's and local garden ingredients. COOK offers classes in cocktails, cheese, vegetarian cooking, knife skills, local farmer series, kids classes, and nutrition, to name just a few. Unlike many of the hands on teaching kitchens, most classes are primarily all demonstration style meaning the guest chef does the cooking. The guests are there to learn but also to sit back and watch as a skilled professional walks them through how to prepare a meal. Hands-on classes are noted as such but guests are always encouraged to engage and interact with the chef at all classes.

I think this functions as a great example of one of the many ways a teaching kitchen can work. Not everyone wants to do the cooking themselves when attending a cooking demonstration, and this style chef-lead demonstration is another method that still teaches but allows guests to learn through observation, and would be a great idea to incorporate into event packages where the chef can demo some of the menu items but then break down the demo kitchen and turn the space into a more social event.

03 project development

Demographics and Climate Study

Mission Bay District, San Francisco CA

The Mission Bay district in San Francisco, CA is a 303-acre neighborhood made up primarily of commercial, restaurant and multi-story residential buildings. It's boarders include Townsend St on the north, Third St and San Francisco Bay on the east, Mariposa St on the south, and 7th St and Interstate 280 on the west.

The land was originally an inhabitable salt marshland that was filled with local wildlife. Many attempts were made to stabilize the land and use this area for industry in the mid-1800's, however all attempts failed due to the soft wetlands. After the 1906 earthquake, this site was used as a dump land for rubble from destroyed buildings which in turn stabilized the land. It was initially used as an industrial site, primarily for shipbuilding and repair, butchery and fishing. In 1998 it was decided to become a redevelopment project and subtracted out parcel by parcel to various developers, making it the wealthy neighborhood it is today.

As of 2013, the Mission Bay district was comprised of about double males to females with a total population of 6,727. The median household income is $108,000, and is comprised primarily of single people in their mid-30's. The race composition is primarily white and black, with an additional one quarter Hispanic and the remainder a mix of Asian, mixed race and other races. Only 33% of households were containing families, among these 30% were married and among the married 33% had children.

Demographics and Climate Study

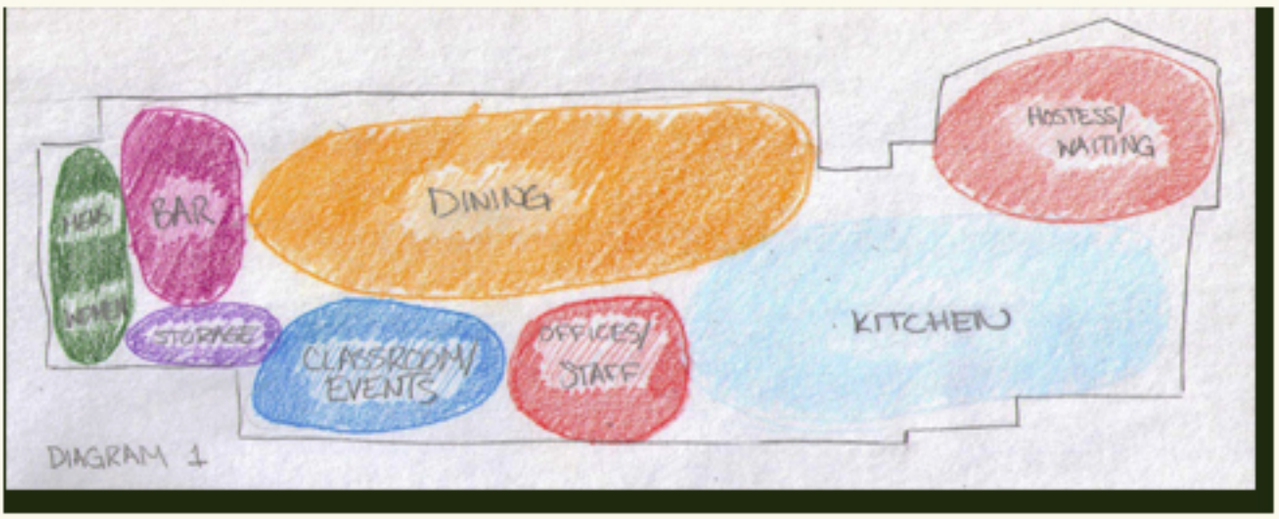
Mission Bay District, San Francisco CA

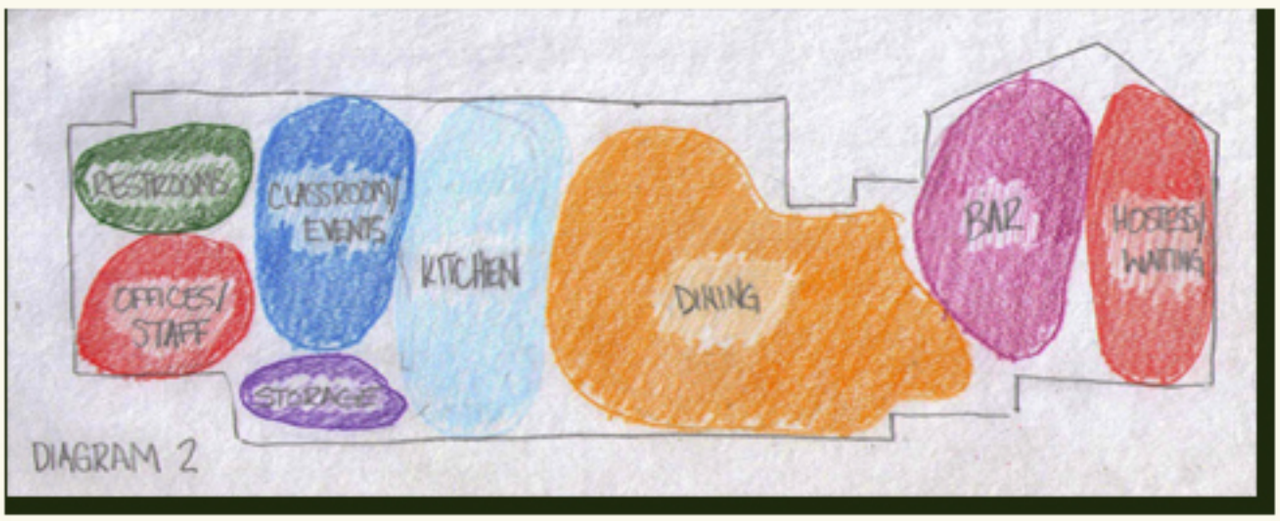
The city is laid out in a grid over some 40 hills, reaching heights of nearly 1,000 feet; this sometimes causes wide variations in temperature and sky conditions in different areas of town. The Pacific air keeps the temperatures generally moderate, rarely ranging above 75 degrees or below 45 degrees, leading San Francisco to be called "the air-conditioned city." The climate is very similar to coastal areas on the Mediterranean.

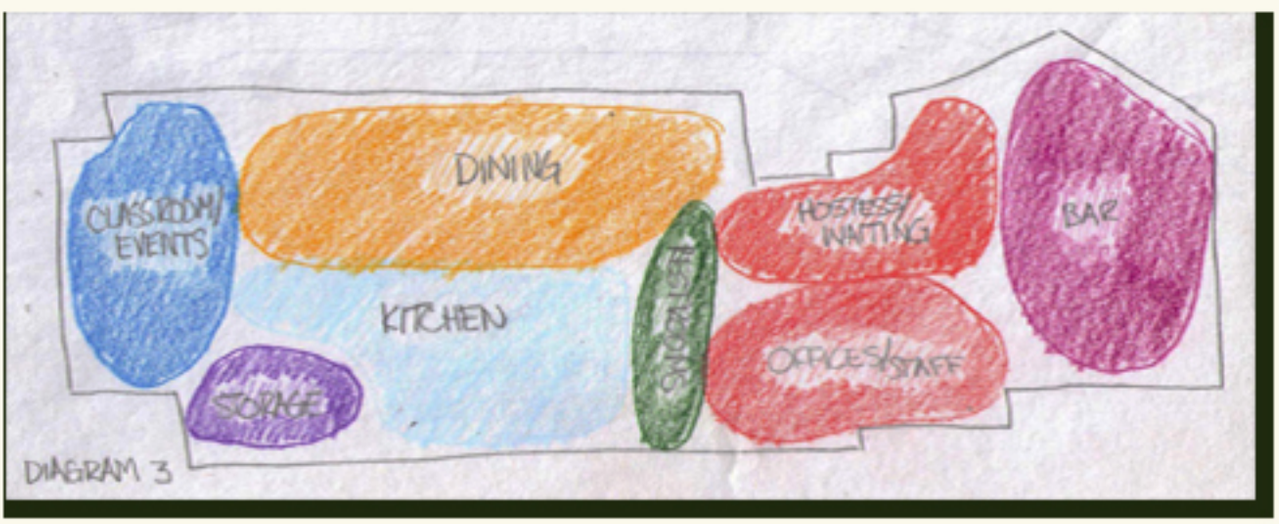
Although temperatures remain relatively constant, there are two definite seasons—wet and dry—with more than 80 percent of annual precipitation taking place between November and March. Perhaps the most distinctive feature of the local climate is the banks of fog that can roll in off the ocean, quickly covering various areas of the city, and then disappear just as quickly. The fog is most common on summer mornings, coming off the cooler ocean and backing up against the hills, but it also comes from the colder inland areas during the winter. The fog affects different elevations in varying amounts, covering the city in complex patterns of fog and sunshine.

Branding

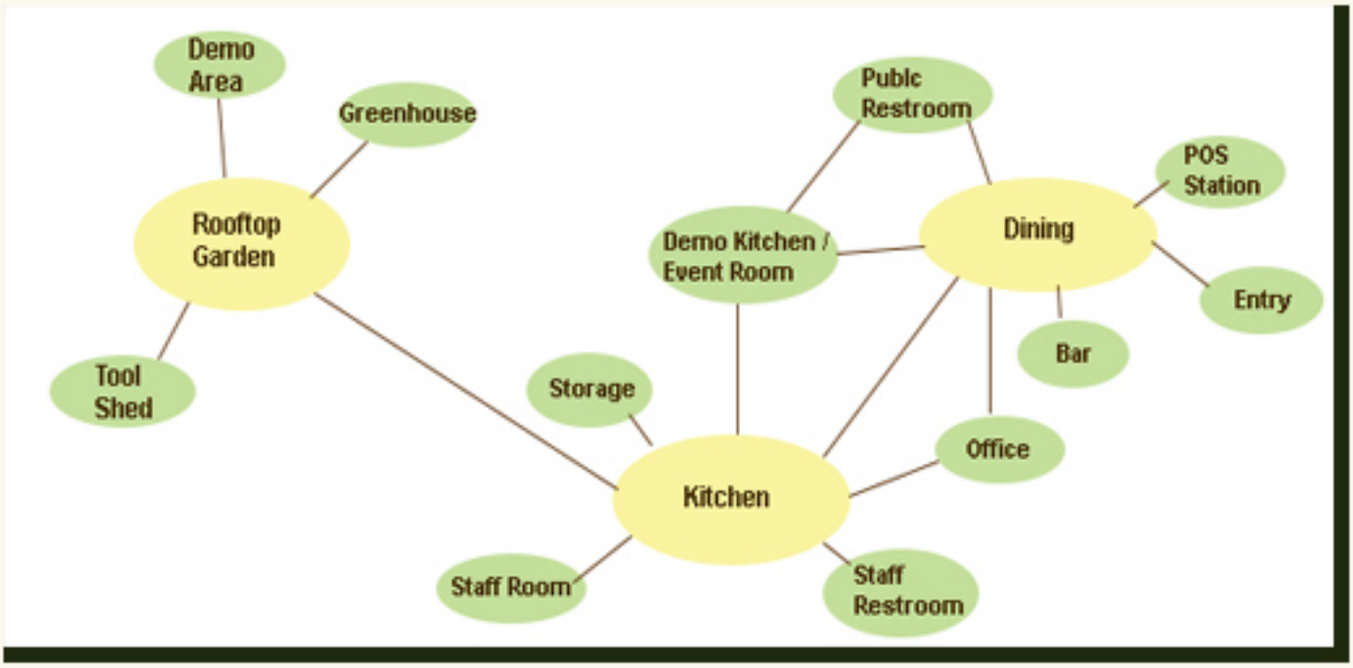
Bubble Diagrams







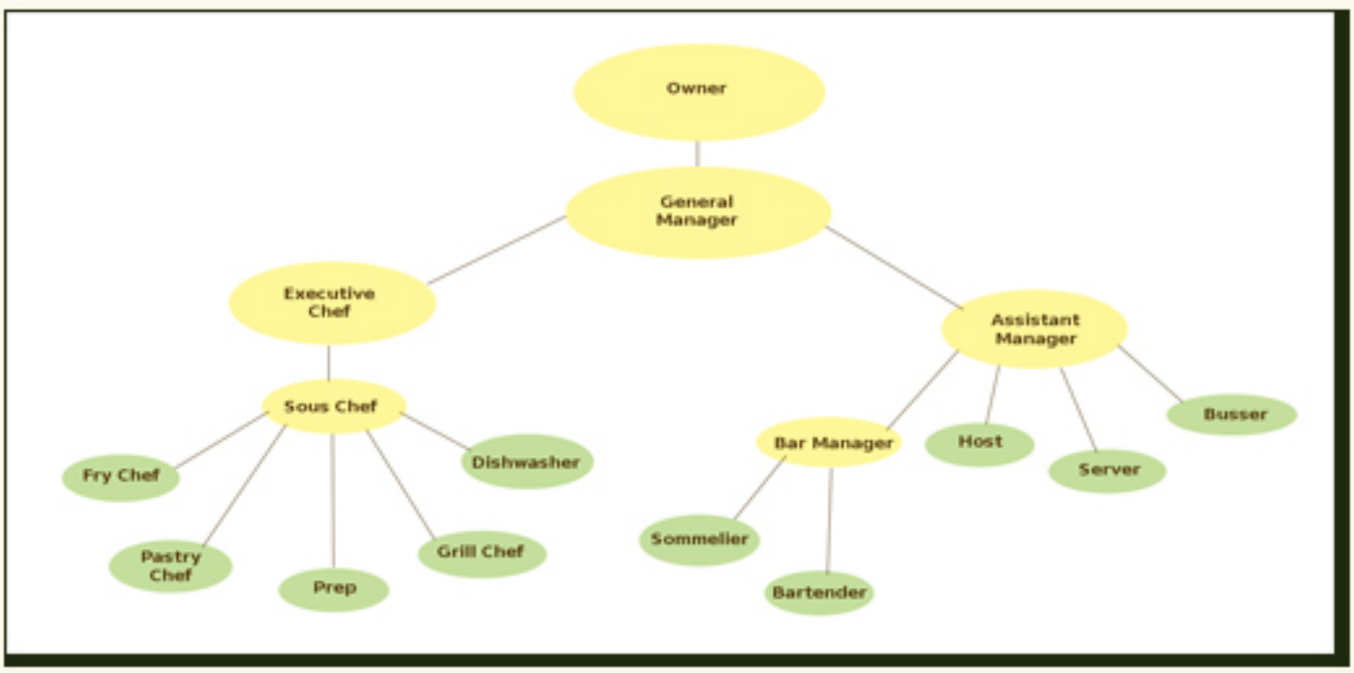
Adjacency / Relationship Diagram



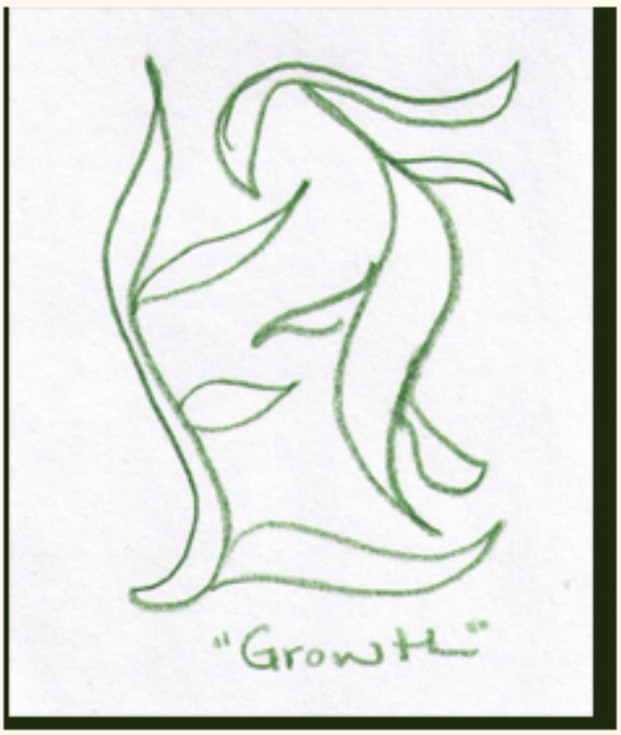
Criteria Matrix

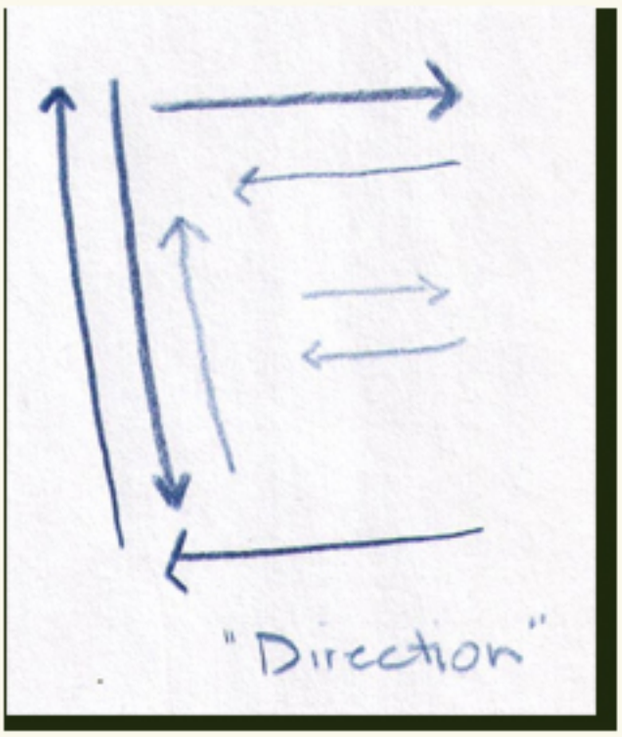
	Adjacencies	Daylighting	Acoustic Privacy	Views	Plumbing	Special Considerations
Entry	5	Y	N	N	N	
Kitchen	4,11,12	N	N	N	Y	Near stairs for easy access to rooftop
Storage	3	N	N	N	N	Near back entry for deliveries
Dining	1,6,9,13	Y	Y	Y	N	
Bar	5,9	Y	Y	Y	Y	
Demo Kitchen	3,8,9	Y	Y	Y	Y	Demo Kitchen combined
Event Room	3,6,9	Y	Y	Y	N	with Event Room, can open to public
Public Restrooms	5,6,7,8	N	N	N	Y	
Staff Restroom	3	N	N	N	Y	
Staff Storage	3	N	N	N	N	
Office	3,5	N	Y	N	N	
POS Stations	5,6	N	N	N	N	
Rooftop Garden	15,16	N/A	N/A	N/A	Y	
Greenhouse	14,16	N/A	N/A	N/A	Y	
Tool Storage	15,16	N/A	N/A	N/A	N	

Administrative Flow Chart

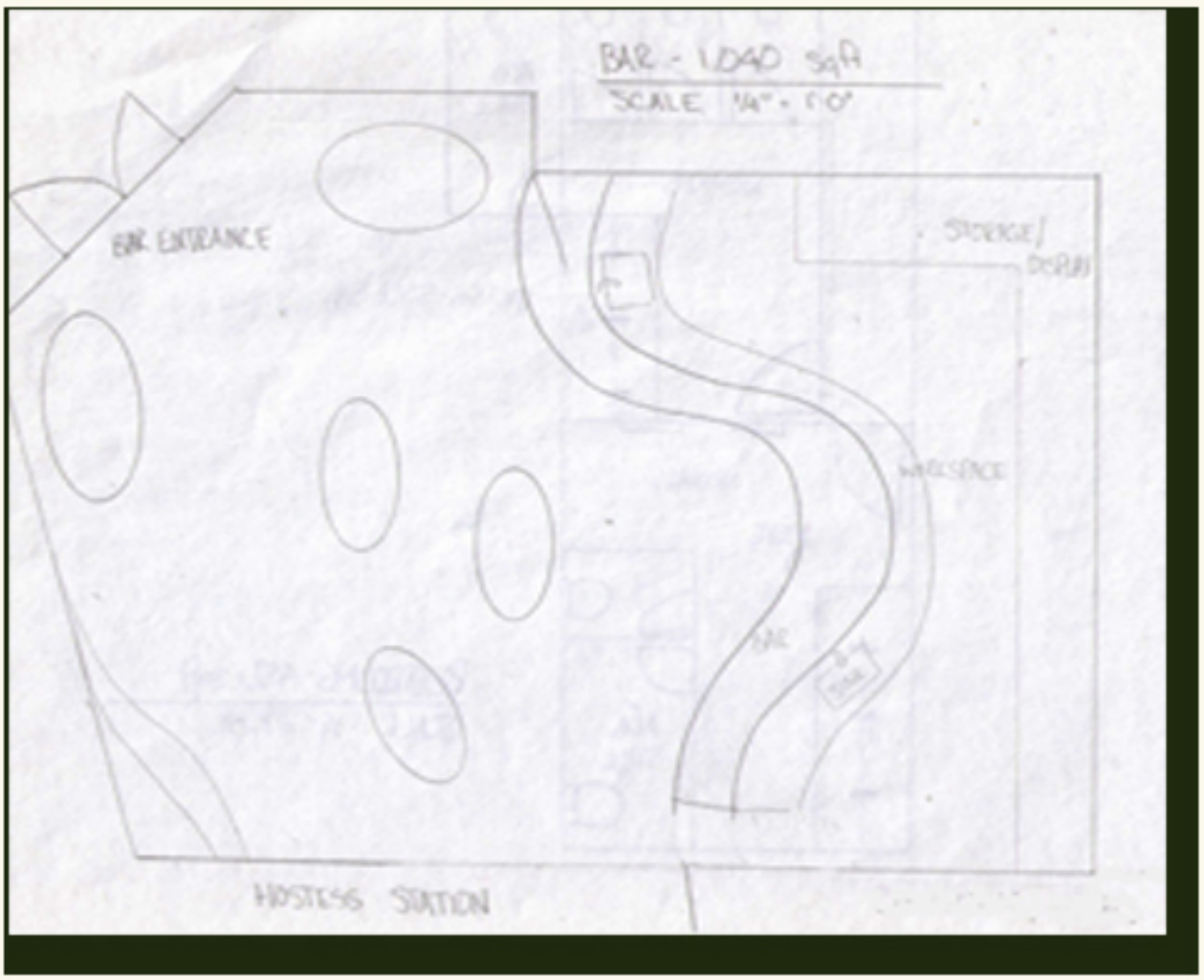


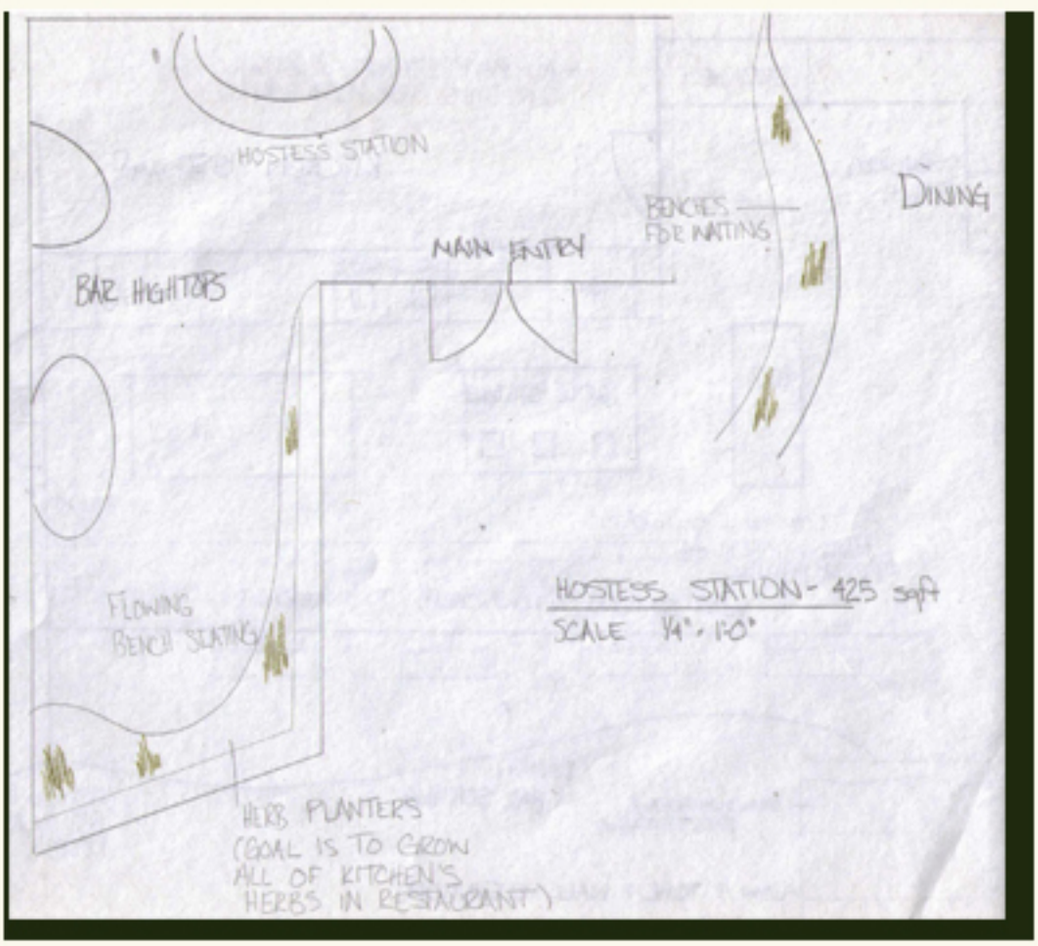
Parti Diagrams





Prototypicals





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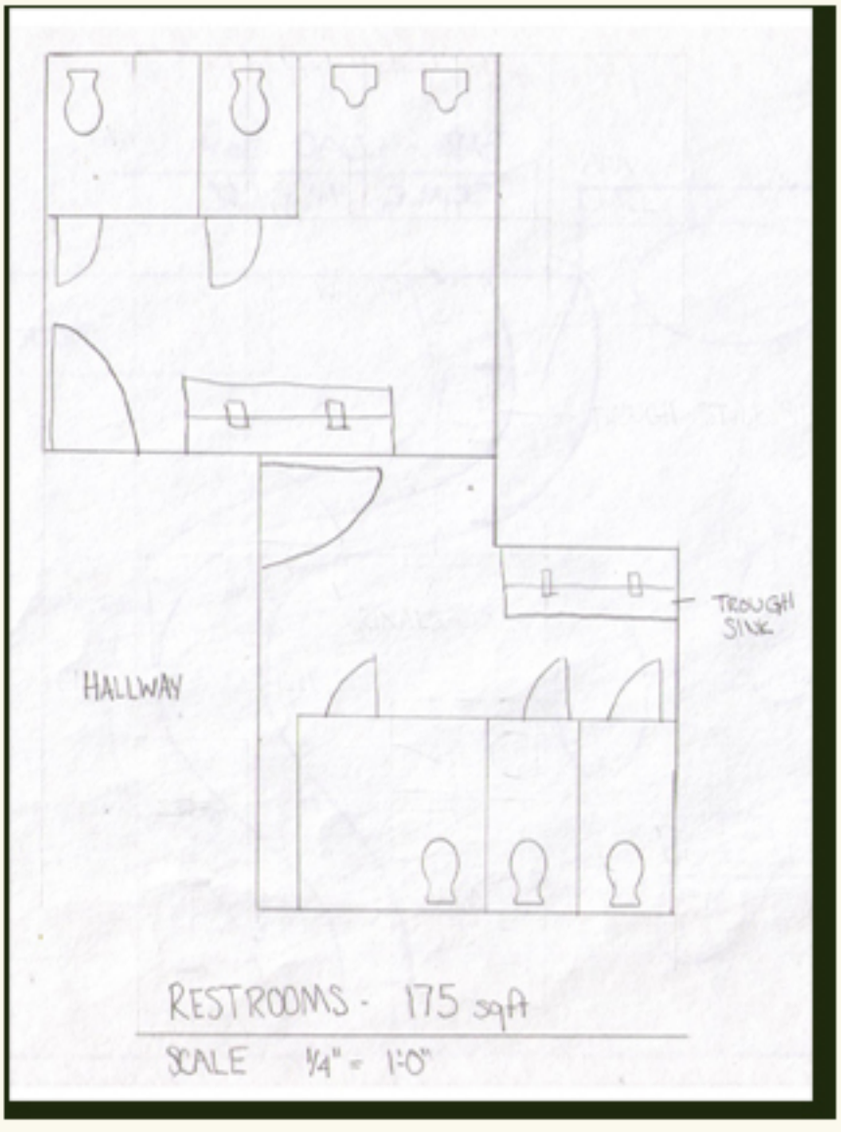

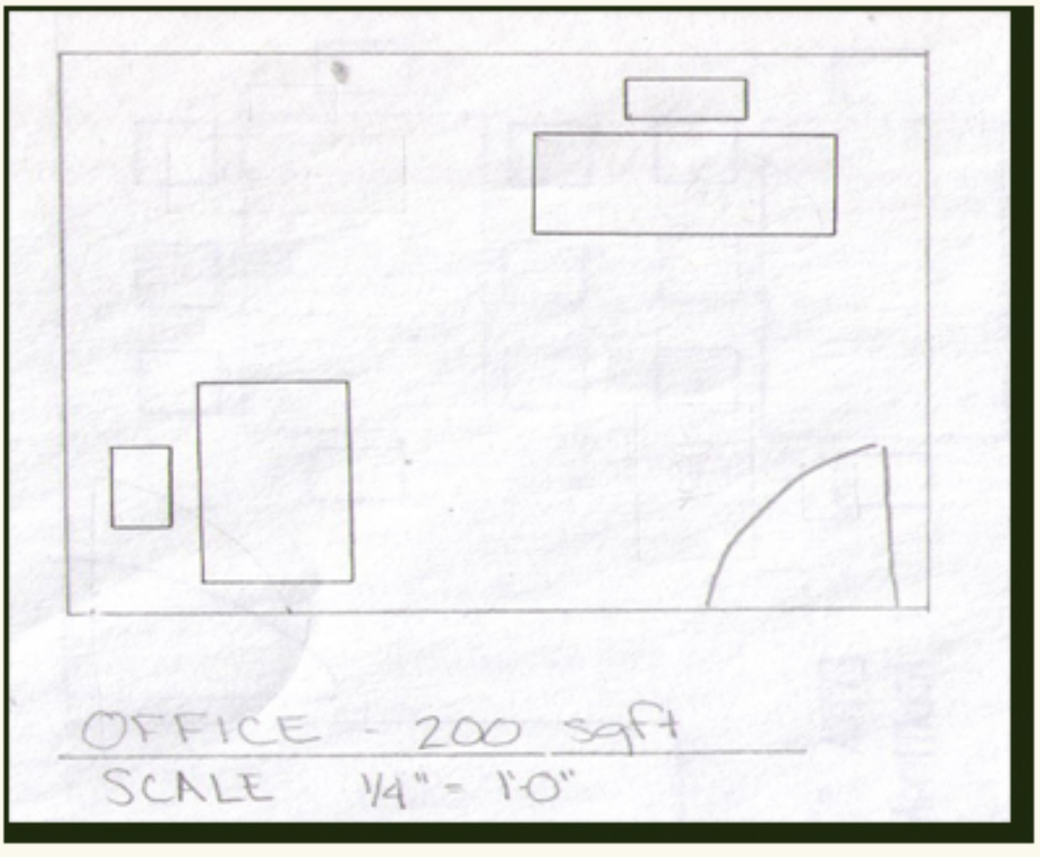

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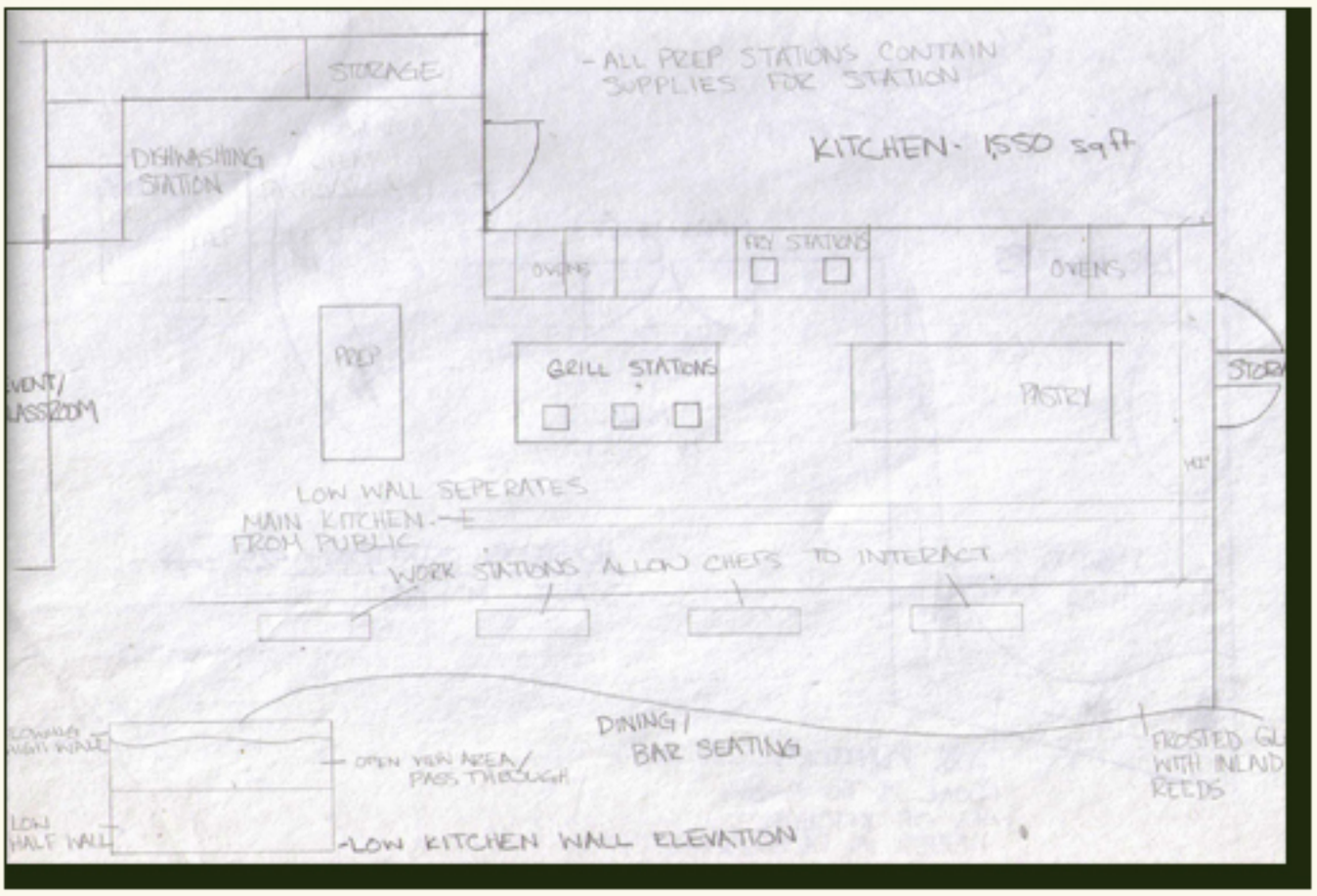

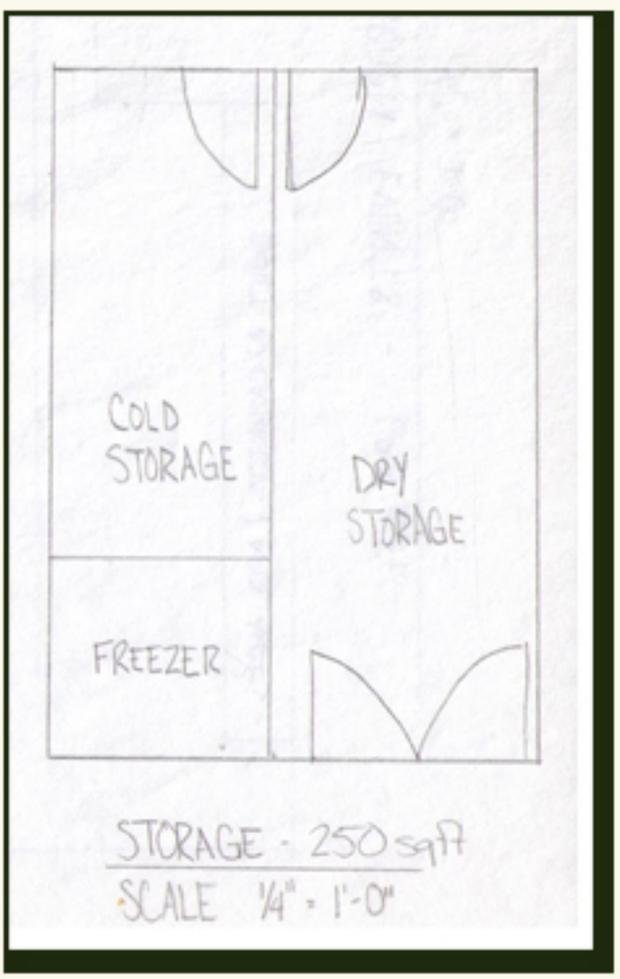

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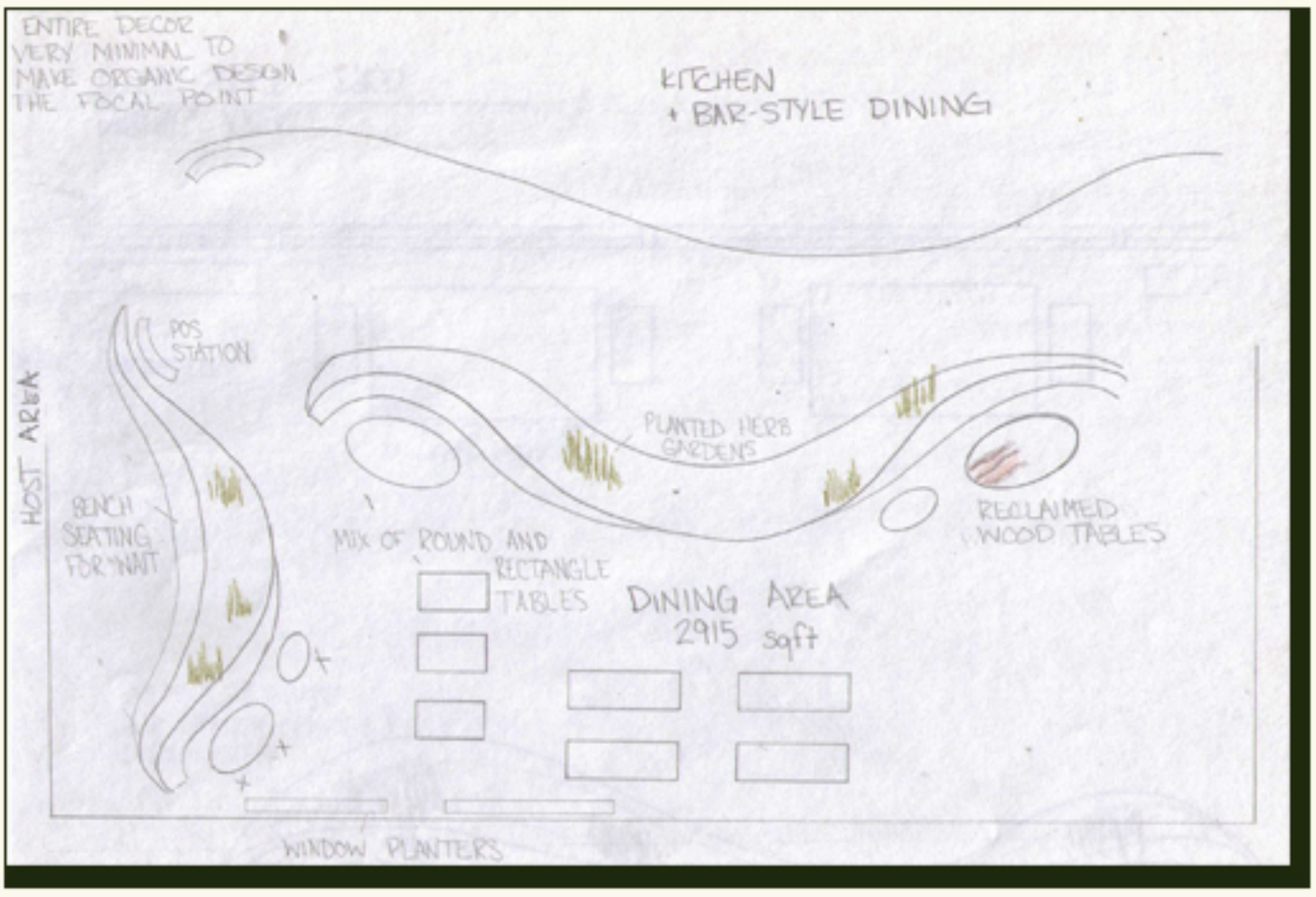
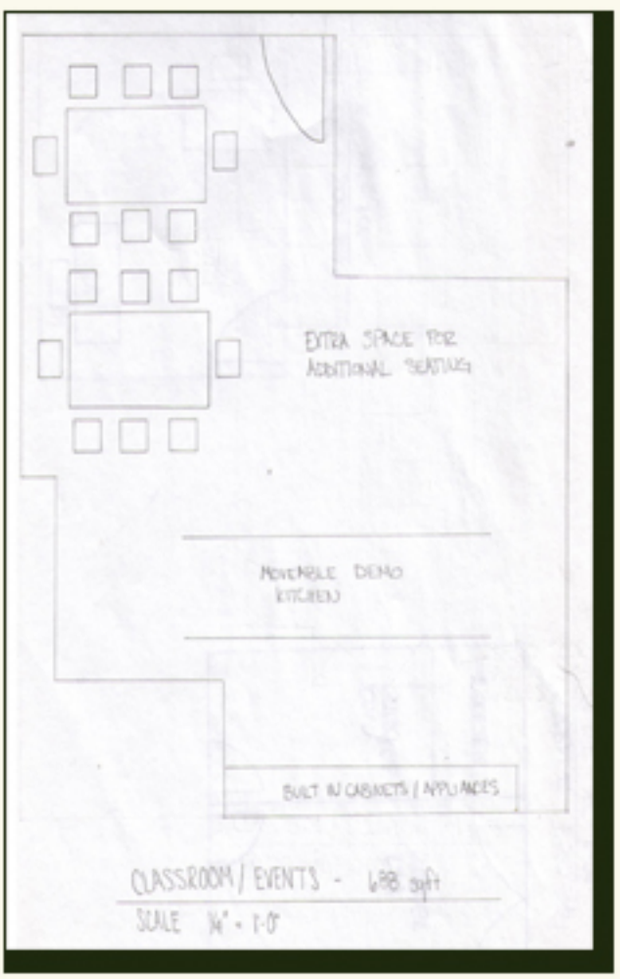
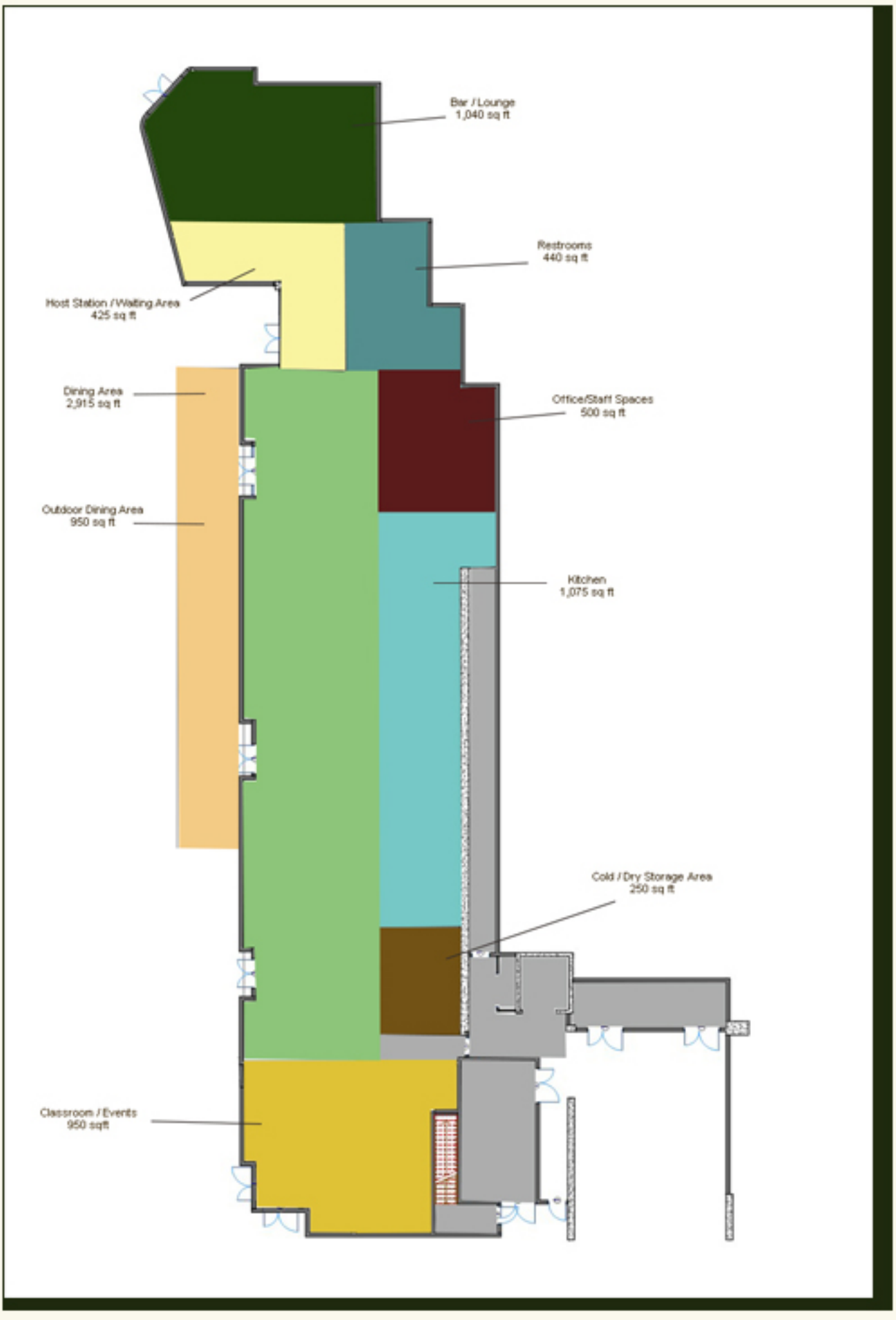




Block Diagrams



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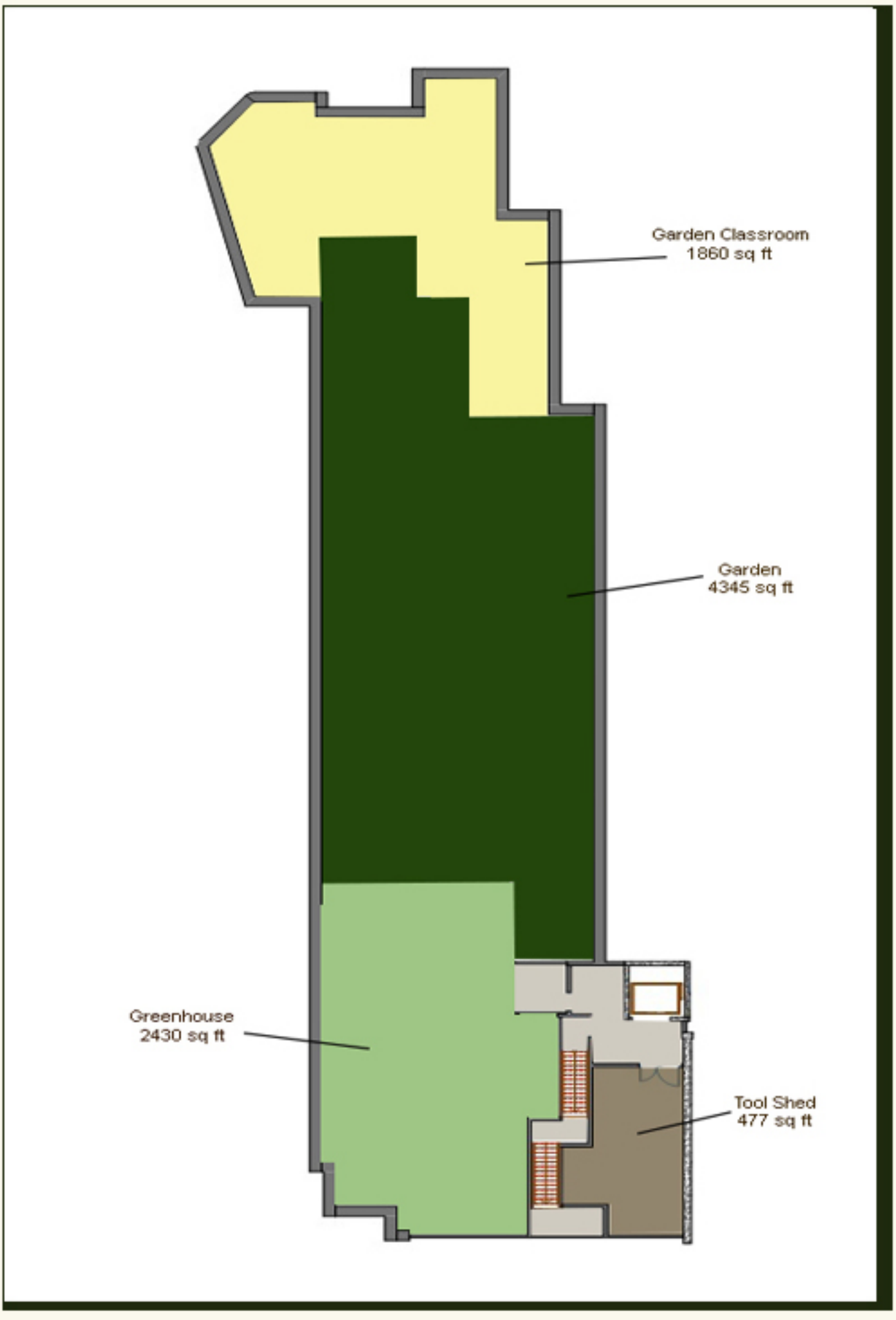
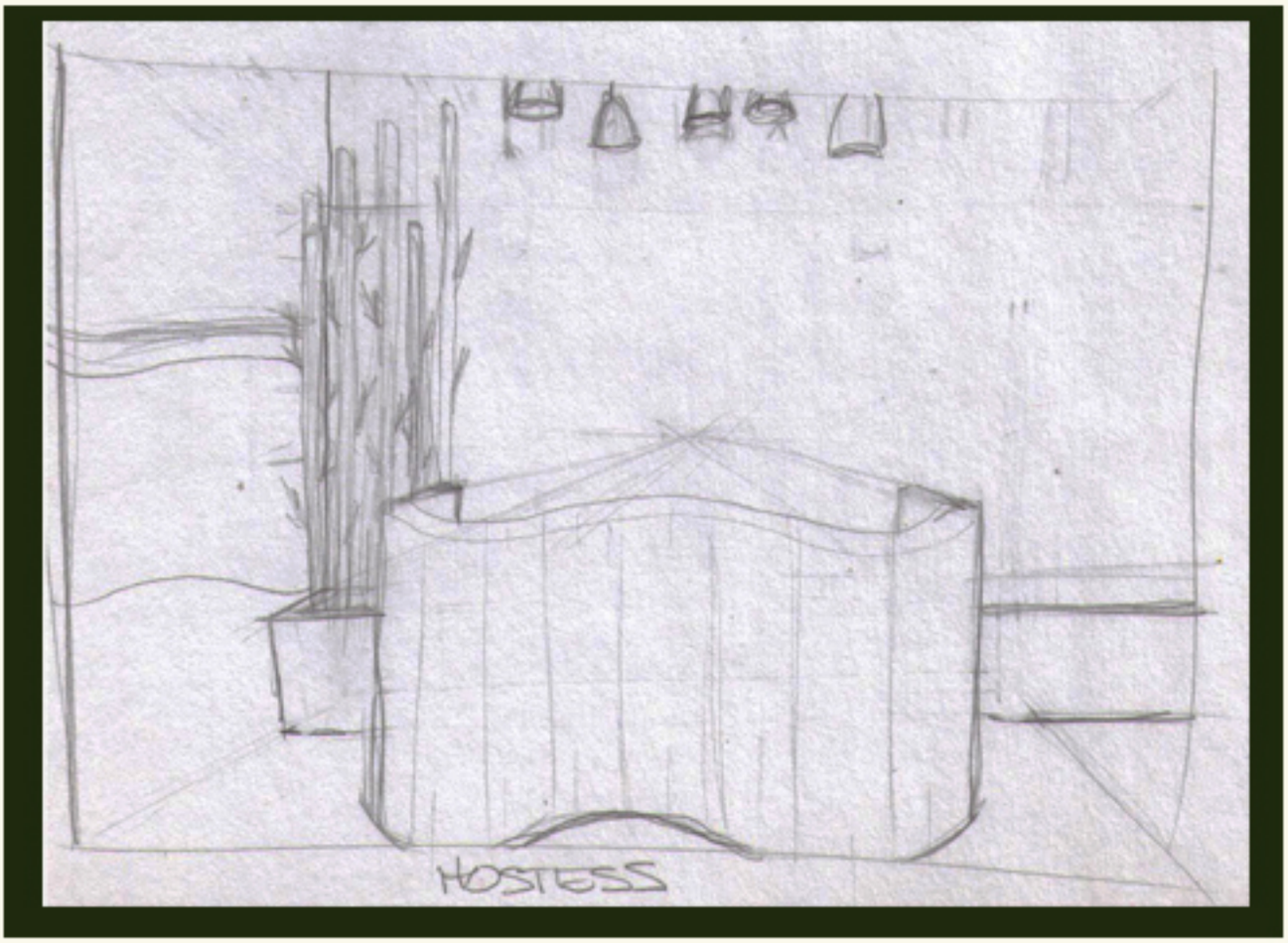
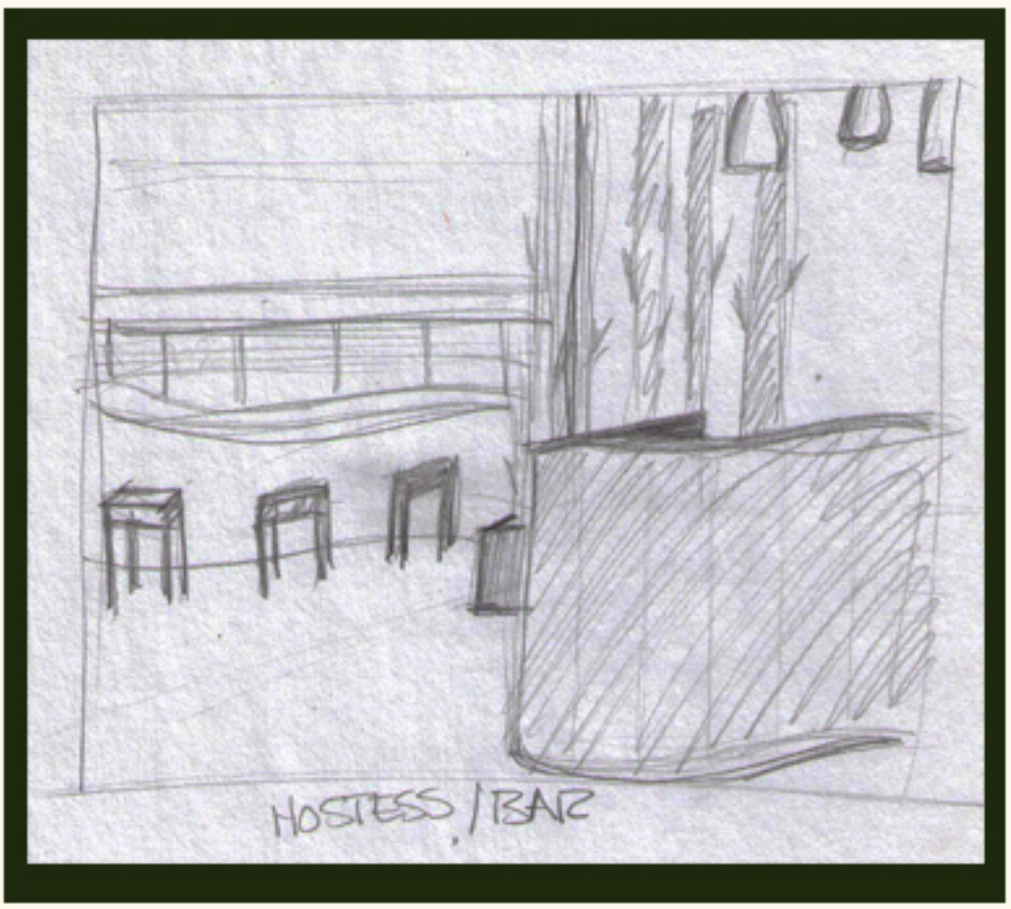
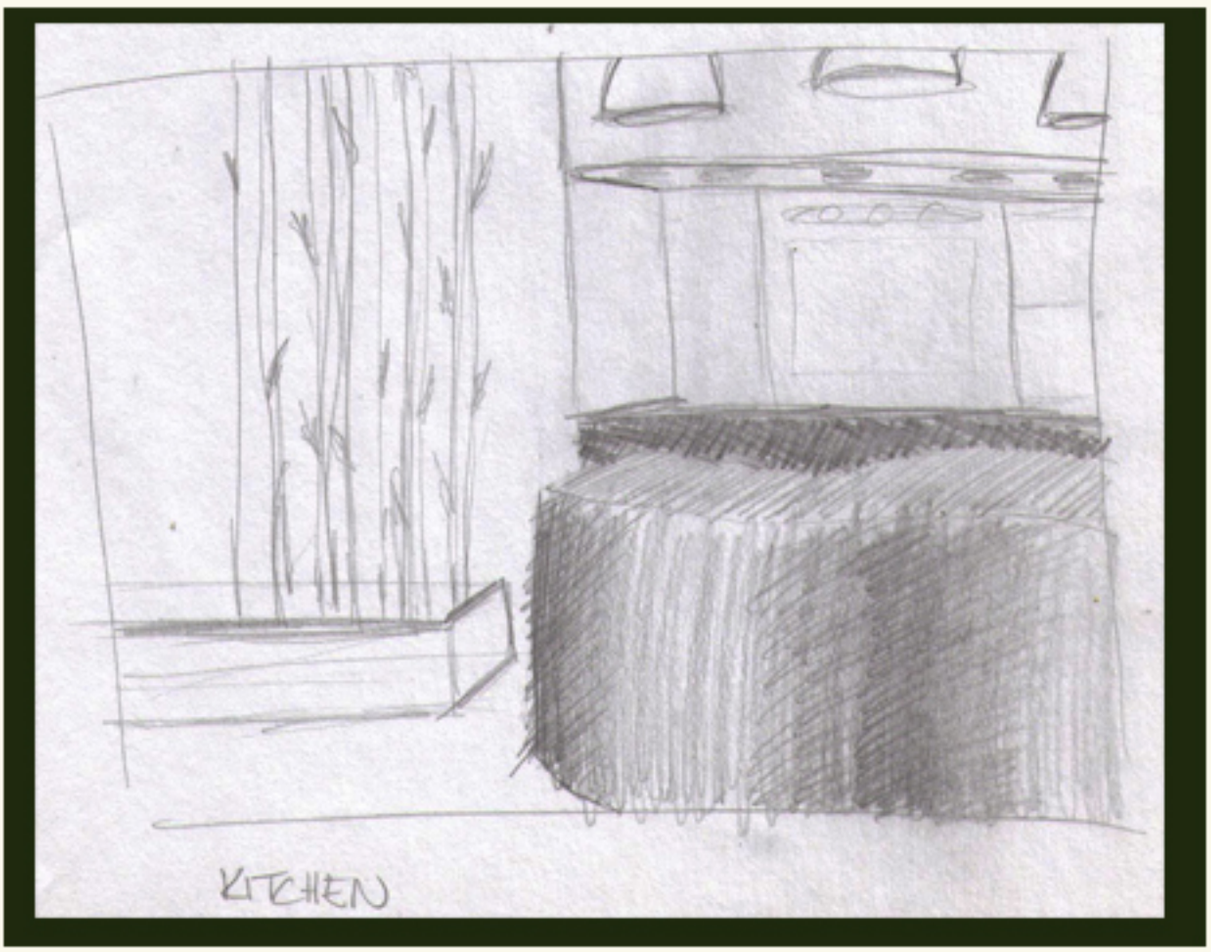


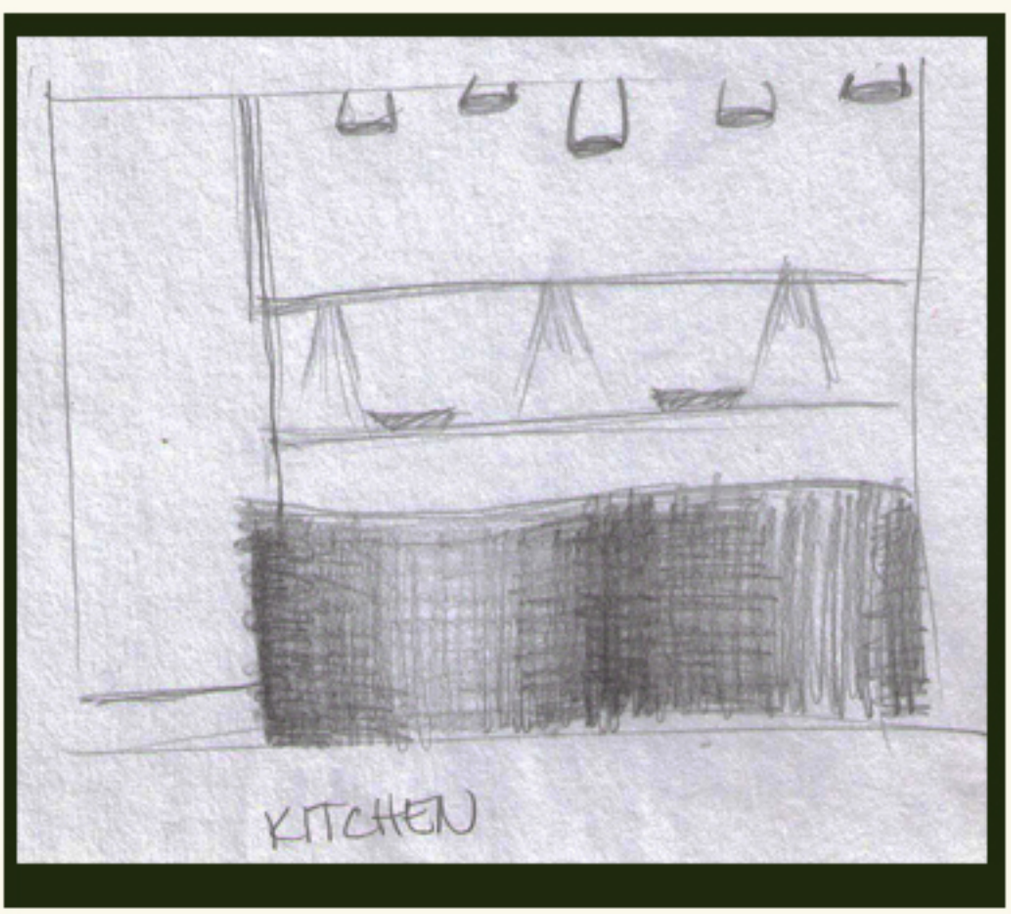
Progress Sketches





Progress Sketches





ADA / Codes Checklist

Summary Interior Project Checklist

Project Name: Root & Vine Space: Date: 2/20/16

1 DETERMINE WHICH CODES ARE REQUIRED (Chapter 1)
- ✓ Building Code
- ✓ Energy Code
- ✓ Fire Code
- ✓ Life Safety Code
- — Performance Code
- ✓ Sustainability Code/Standard
- ✓ Other Code Publications
- ✓ Local Codes and Ordinances
- ✓ Government Regulations
- ✓ Standards and Tests

2 OCCUPANCY REQUIREMENTS (Chapter 2)
- ✓ Determine Building Types(s)
- ✓ Determine Occupancy Classification(s)
- ✓ Calculate Occupant Load(s)
- ✓ Adjustments to Occupant Load(s)
- ✓ Review Specific Occupancy Requirements
- ✓ Compare Code and Accessibility Requirements

3 MINIMUM TYPES OF CONSTRUCTION (Chapter 3)
- ✓ Determine Construction Type
- ✓ Determine Ratings of Building Elements
- ✓ Calculate Maximum Floor Area (as required)
- ✓ Calculate Building Height (as required)
- ✓ Review Construction Type Limitations

4 MEANS OF EGRESS REQUIREMENTS (Chapter 4)
- ✓ Determine Quantity and Types of Means of Egress
- ✓ Calculate Minimum Widths
- ✓ Determine Arrangement of Exits
- ✓ Calculate Travel Distance
- ✓ Determine Required Signage
- ✓ Compare Code and Accessibility Requirements
- ✓ Review Emergency Lighting Requirements

5 FIRE AND SMOKE RESISTANCE REQUIREMENTS (Chapter 5)
- ✓ Determine Use of Fire Walls
- ✓ Determine Fire Barriers/Partitions and Horizontal Assemblies
- ✓ Determine Smoke Barriers and Partitions
- ✓ Determine Location of Opening Protectives
- ✓ Determine Location of Through-Penetration Protectives
- ✓ Review Types of Fire Tests and Ratings Required
- ✓ Determine Sustainability Requirements
- ✓ Review Requirements During Assembly Specification
- ✓ Review Required Standards

6 FIRE-PROTECTION REQUIREMENTS (Chapter 6)
- ✓ Determine Fire and Smoke Detection Systems
- ✓ Determine Required Alarm Systems
- ✓ Determine Types of Extinguishing Systems and Possible Sprinkler Trade-Offs
- ✓ Compare Code and Accessibility Requirements
- ✓ Coordinate with Engineer (as required)

7 PLUMBING REQUIREMENTS (Chapter 7)
- ✓ Determine Types of Fixtures Required
- ✓ Calculate Number of Each Fixture Required
- ✓ Determine Required Toilet/Bathing Facilities
- ✓ Review for Finishes, Accessories, and Signage
- ✓ Compare Code and Accessibility Requirements
- ✓ Review Water Conservation Requirements
- ✓ Coordinate with Engineer (as required)

8 MECHANICAL REQUIREMENTS (Chapter 7)
- ✓ Determine Type of Air Distribution System(s)
- ✓ Determine Items Affecting Cooling Loads
- ✓ Determine Access and Clearance Requirements
- ✓ Figure Zoning and Thermostat Locations
- — Compare Code and Accessibility Requirements
- — Review Energy and Water Efficiency Compliance
- ✓ Coordinate with Engineer (as required)

9 ELECTRICAL REQUIREMENTS (Chapter 8)
- ✓ Determine Types/Locations of Outlets, Switches, Fixtures
- — Determine Emergency Power and Lighting Requirements
- — Compare Code and Accessibility Requirements
- ✓ Review Energy Efficiency Compliance
- — Coordinate with Engineer (as required)

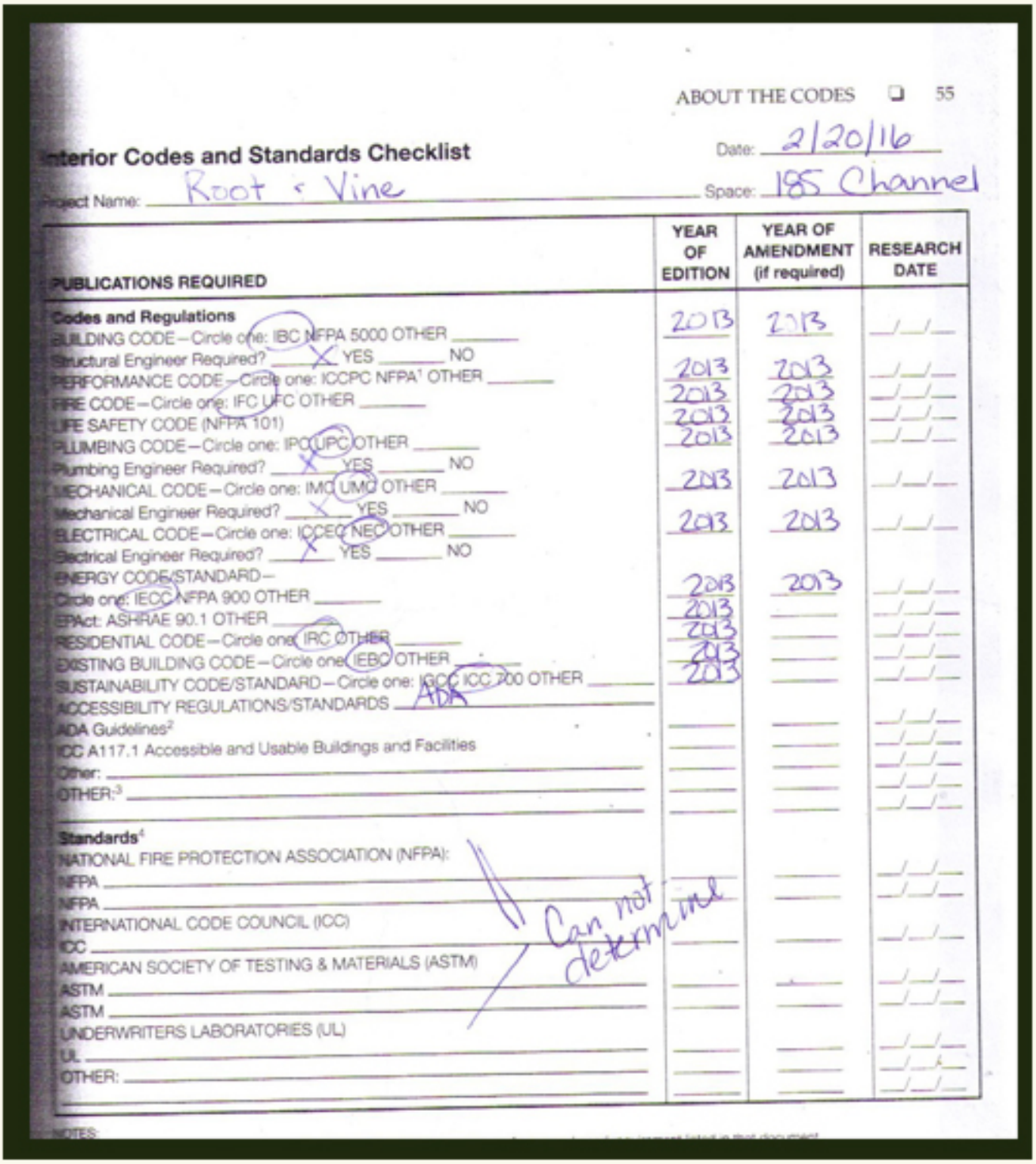
10 COMMUNICATION REQUIREMENTS (Chapter 8)
- ✓ Determine Systems Required by Client
- — Compare Needs versus Code/Standard Requirements
- ✓ Check for Accessibility Compliance and Sustainability Requirements
- ✓ Coordinate with Engineer/Consultant (as required)

11 FINISH AND FURNITURE REQUIREMENTS (Chapter 9)
- ✓ Review Tests and Types of Ratings Required
- ✓ Determine Special Finish Requirements
- ✓ Determine Special Furniture Requirements
- ✓ Compare Code and Accessibility Requirements
- ✓ Review Sustainability Requirements
- ✓ Compare Requirements During Selection/Specification
- ✓ Review Required Standards

NOTE: Be sure to review all codes and standards required in the jurisdiction as well as required federal regulations. Consult a local code office/official at any step if questions arise.

Figure 10.3 Summary interior project checklist.

ADA / Codes Checklist



Interior Codes and Standards Checklist

Date: 2/20/16

Project Name: Root + Vine Space: 185 Channel

PUBLICATIONS REQUIRED	YEAR OF EDITION	YEAR OF AMENDMENT (if required)	RESEARCH DATE
Codes and Regulations			
BUILDING CODE – Circle one: IBC NFPA 5000 OTHER _____	2013	2013	__/__/__
Structural Engineer Required? ___X___ YES _____ NO			
PERFORMANCE CODE – Circle one: ICCPC NFPA[1] OTHER _____	2013	2013	__/__/__
FIRE CODE – Circle one: IFC UFC OTHER _____	2013	2013	__/__/__
LIFE SAFETY CODE (NFPA 101)	2013	2013	__/__/__
PLUMBING CODE – Circle one: IPC UPC OTHER _____	2013	2013	__/__/__
Plumbing Engineer Required? ___X___ YES _____ NO			
MECHANICAL CODE – Circle one: IMC UMC OTHER _____	2013	2013	__/__/__
Mechanical Engineer Required? ___X___ YES _____ NO			
ELECTRICAL CODE – Circle one: ICCEC NEC OTHER _____	2013	2013	__/__/__
Electrical Engineer Required? ___X___ YES _____ NO			
ENERGY CODE/STANDARD – Circle one: IECC NFPA 900 OTHER _____	2013	2013	__/__/__
EPAct: ASHRAE 90.1 OTHER _____	2013		__/__/__
RESIDENTIAL CODE – Circle one: IRC OTHER _____	2013		__/__/__
EXISTING BUILDING CODE – Circle one: IEBC OTHER _____	2013		__/__/__
SUSTAINABILITY CODE/STANDARD – Circle one: IGCC ICC 700 OTHER _____	2013		__/__/__
ACCESSIBILITY REGULATIONS/STANDARDS ADA			
ADA Guidelines[2]			__/__/__
ICC A117.1 Accessible and Usable Buildings and Facilities			__/__/__
Other:			__/__/__
OTHER:[3]			__/__/__
			__/__/__
Standards[4]			
NATIONAL FIRE PROTECTION ASSOCIATION (NFPA):			
NFPA			__/__/__
NFPA			__/__/__
INTERNATIONAL CODE COUNCIL (ICC)			
ICC			__/__/__
AMERICAN SOCIETY OF TESTING & MATERIALS (ASTM)			
ASTM			__/__/__
ASTM			__/__/__
UNDERWRITERS LABORATORIES (UL)			
UL			__/__/__
OTHER:			__/__/__
			__/__/__

Can not determine

NOTES:

ADA Review

QUESTIONS		POSSIBLE SOLUTIONS
Priority 1 Accessible Approach/Entrance People with disabilities should be able to arrive on the site, approach the building, and enter as freely as everyone else. At least one route of travel should be safe and accessible for everyone, including people with disabilities.	Yes No	
Route of Travel (ADAAG 4.3, 4.4, 4.5, 4.7) Is there a route of travel that does not require the use of stairs?	[X] [ ]	☐ Add a ramp if the route of travel is interrupted by stairs. ☐ Add an alternative route on level ground.
Is the route at least 36 inches wide?	[X] [ ] 4-6ft width	☐ Repair uneven paving. ☐ Fill small bumps and breaks with beveled patches. ☐ Replace gravel with hard top.
Can all objects protruding into the circulation paths be detected by a person with a visual disability using a cane? In order to be detected using a cane, an object must be within 27 inches of the ground. Objects hanging or mounted overhead must be higher than 80 inches to provide clear head room. It is not necessary to remove objects that protrude less than 4 inches from the wall.	[X] [ ] 4' distance from wall/ height	☐ Change or move landscaping, furnishings, or other features that narrow the route of travel. ☐ Widen route. ☐ Move or remove protruding objects. ☐ Add a cane-detectable base that extends to the ground. ☐ Place a cane-detectable object on the ground underneath as a warning barrier.
Ramps (ADAAG 4.8) N/A Are the slopes of ramps no greater than 1:12? Slope is given as a ratio of the height to the length. 1:12 means for every 12 inches along the base of the ramp, the height increases one inch. For a 1:12 maximum slope, at least one foot of ramp length is needed for each inch of height.	[ ] [ ] slope	☐ Install curb cut. ☐ Add small ramp up to curb. ☐ Lengthen ramp to decrease slope. ☐ Relocate ramp. ☐ If available space is limited, reconfigure ramp to include switchbacks.

2

ADA Review

QUESTIONS	Yes	No	N/A	POSSIBLE SOLUTIONS
Ramps, continued				
Do all ramps longer than 6 feet have railings on both sides?	☐	☐		☐ Add railings.
Are railings sturdy, and between 34 and 38 inches high?	☐	☐		☐ Adjust height of railing if not between 30 and 38 inches. ☐ Secure handrails in fixtures.
Is the width between railings or curbs at least 36 inches?	☐	☐		☐ Relocate the railings. ☐ Widen the ramp.
Are ramps non-slip?	☐	☐		☐ Add non-slip surface material.
Is there a 5-foot-long level landing at every 30-foot horizontal length of ramp, at the top and bottom of ramps and at switchbacks?	☐	☐		☐ Remodel or relocate ramp.
Does the ramp rise no more than 30 inches between landings?	☐	☐		☐ Remodel or relocate ramp.
Parking and Drop-Off Areas (ADAAG 4.6) Are an adequate number of accessible parking spaces available (8 feet wide for car plus 5-foot access aisle)? For guidance in determining the appropriate number to designate, the table below gives the ADAAG requirements for new construction and alterations (for lots with more than 100 spaces, refer to ADAAG): Total spaces — Accessible 1 to 25 — 1 space 26 to 50 — 2 spaces 51 to 75 — 3 spaces 76 to 100 — 4 spaces	[X]	☐		☐ Reconfigure a reasonable number of spaces by repainting stripes.
Are 8-foot-wide spaces, with minimum 8-foot-wide access aisles, and 98 inches of vertical clearance, available for lift-equipped vans? At least one of every 8 accessible spaces must be van-accessible (with a minimum of one van-accessible space in all cases).	☐	☐		☐ Reconfigure to provide van-accessible space(s).

number of accessible spaces

Note widths of existing accessible spaces:

width

height

length

rise

width/ vertical clearance

3

ADA Review

QUESTIONS	Yes	No	POSSIBLE SOLUTIONS
Parking and Drop-Off Areas, continued			
Are the access aisles part of the accessible route to the accessible entrance?	☐	☐	☐ Add curb ramps. ☐ Reconstruct sidewalk.
Are the accessible spaces closest to the accessible entrance?	☐	☐	☐ Reconfigure spaces.
Are accessible spaces marked with the International Symbol of Accessibility? Are there signs reading "Van Accessible" at van spaces?	☐	☐	☐ Add signs, placed so that they are not obstructed by cars.
Entrance (ADAAG 4.13, 4.14, 4.5)	N/A		
If there are stairs at the main entrance, is there also a ramp or lift, or is there an alternative accessible entrance? Do not use a service entrance as the accessible entrance unless there is no other option.	☐	☐	☐ If it is not possible to make the main entrance accessible, create a dignified alternate accessible entrance. If parking is provided, make sure there is accessible parking near all accessible entrances.
Do all inaccessible entrances have signs indicating the location of the nearest accessible entrance?	☐	☐	☐ Install signs before inaccessible entrances so that people do not have to retrace the approach.
Can the alternate accessible entrance be used independently?	☐	☐	☐ Eliminate as much as possible the need for assistance—to answer a doorbell, to operate a lift, or to put down a temporary ramp, for example.
Does the entrance door have at least 32 inches clear opening (for a double door, at least one 32-inch leaf)?	☒ 36" clearopening	☐	☐ Widen the door to 32 inches clear. ☐ If technically infeasible, widen to 31-3/8 inches minimum. ☐ Install offset (swing-clear) hinges.
Is there at least 18 inches of clear wall space on the pull side of the door, next to the handle? A person using a wheelchair or crutches needs this space to get close enough to open the door.	☒ 6'5" clear space	☐	☐ Remove or relocate furnishings, partitions, or other obstructions. ☐ Move door. ☐ Add power-assisted or automatic door opener.

4

ADA Review

QUESTIONS	Yes	No	POSSIBLE SOLUTIONS
Entrance, continued			
Is the threshold edge 1/4-inch high or less, or if beveled edge, no more than 3/4-inch high?	X		☐ If there is a single step with a rise of 6 inches or less, add a short ramp. ☐ If there is a threshold greater than 3/4-inch high, remove it or modify it to be a ramp.
	1/4" height		
If provided, are carpeting or mats a maximum of 1/2-inch high? N/A			☐ Replace or remove mats.
			height
Is the door handle no higher than 48 inches and operable with a closed fist? The "closed fist" test for handles and controls: Try opening the door or operating the control using only one hand, held in a fist. If you can do it, so can a person who has limited use of his or her hands.	X		☐ Lower handle. ☐ Replace inaccessible knob with a lever or loop handle. ☐ Retrofit with an add-on lever extension.
	36" height		

5

ADA Review

Priority 2

Access to Goods and Services

Ideally, the layout of the building should allow people with disabilities to obtain materials or services without assistance.

Questions	Yes	No	Possible Solutions
Horizontal Circulation (ADAAG 4.3) Does the accessible entrance provide direct access to the main floor, lobby, or elevator?	X		☐ Add ramps or lifts. ☐ Make another entrance accessible.
Are all public spaces on an accessible route of travel?	X		☐ Provide access to all public spaces along an accessible route of travel.
Is the accessible route to all public spaces at least 36 inches wide?	X >36" width		☐ Move furnishings such as tables, chairs, display racks, vending machines, and counters to make more room.
Is there a 5-foot circle or a T-shaped space for a person using a wheelchair to reverse direction?	X 5' OR > width		☐ Rearrange furnishings, displays, and equipment.

6

ADA Review

QUESTIONS	Yes	No	POSSIBLE SOLUTIONS
Rooms and Spaces (ADAAG 4.2, 4.4, 4.5)			
Are all aisles and pathways to materials and services at least 36 inches wide?	X		☐ Rearrange furnishings and fixtures to clear aisles.
	MIN 36" width		
Is there a 5-foot circle or T-shaped space for turning a wheelchair completely?	X		☐ Rearrange furnishings to clear more room.
	MIN 5' width		
Is carpeting low-pile, tightly woven, and securely attached along edges? N/A			☐ Secure edges on all sides. ☐ Replace carpeting.
In circulation paths through public areas, are all obstacles cane-detectable (located within 27 inches of the floor or higher than 80 inches, or protruding less than 4 inches from the wall)?	X		☐ Remove obstacles. ☐ Install furnishings, planters, or other cane-detectable barriers underneath.
	4" height/ protrusion		
Emergency Egress (ADAAG 4.28)			
If emergency systems are provided, do they have both flashing lights and audible signals?	X		☐ Install visible and audible alarms ☐ Provide portable devices.
Signage for Goods and Services (ADAAG 4.30)			
Different requirements apply to different types of signs.			
If provided, do signs and room numbers designating permanent rooms and spaces where goods and services are provided comply with the appropriate requirements for such signage?	x		☐ Provide signs that have raised letters, Grade II Braille, and that meet all other requirements for permanent room or space signage. (See ADAAG 4.1.3(16) and 4.30.)
	Y	N	
• Signs mounted with centerline 60 inches from floor.	☒	☐	60" height
• Mounted on wall adjacent to latch side of door, or as close as possible.	☒	☐	
• Raised characters, sized between 5/8 and 2 inches high, with high contrast (for room numbers, rest rooms, exits).	☒	☐	3" character height
• Brailled text of the same information.	☒	☐	
• If pictogram is used, it must be accompanied by raised characters and braille.	☒	☐	

7

ADA Review

QUESTIONS	Yes	No	POSSIBLE SOLUTIONS
Directional and Informational Signage The following questions apply to directional and informational signs that fall under Priority 2.			
If mounted above 80 inches, do they have letters at least 3 inches high, with high contrast, and non-glare finish?	X	☐	☐ Review requirements and replace signs as needed, meeting the requirements for character size, contrast, and finish.
	3" letter height		
Do directional and informational signs comply with legibility requirements? (Building directories or temporary signs need not comply.)	X	☐	☐ Review requirements and replace signs as needed.
Controls (ADAAG 4.27) Are all controls that are available for use by the public (including electrical, mechanical, cabinet, game, and self-service controls) located at an accessible height?	X	☐	☐ Relocate controls.
	36" height		
Reach ranges: The maximum height for a side reach is 54 inches; for a forward reach, 48 inches. The minimum reachable height is 15 inches for a front approach and 9 inches for a side approach.			
Are they operable with a closed fist?	X	☐	☐ Replace controls.
Seats, Tables, and Counters (ADAAG 4.2, 4.32, 7.2) Are the aisles between fixed seating (other than assembly area seating) at least 36 inches wide?	X	☐	☐ Rearrange chairs or tables to provide 36-inch aisles.
	36" MIN width		
Are the spaces for wheelchair seating distributed throughout?	X	☐	☐ Rearrange tables to allow room for wheelchairs in seating areas throughout the area. ☐ Remove some fixed seating.
Are the tops of tables or counters between 28 and 34 inches high?	X	☐	☐ Lower part or all of high surface. ☐ Provide auxiliary table or counter.
	30" height		
Are knee spaces at accessible tables at least 27 inches high, 30 inches wide, and 19 inches deep?	X	☐	☐ Replace or raise tables.
	27X32X19 height/ width/ depth		

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ADA Review

QUESTIONS	Yes	No	POSSIBLE SOLUTIONS
Seats, Tables, and Counters, continued			
At each type of cashier counter, is there a portion of the main counter that is no more than 36 inches high?	☐	☐	☐ Provide a lower auxiliary counter or folding shelf. ☐ Arrange the counter and surrounding furnishings to create a space to hand items back and forth.
		height	
N/A - NO CASHIER COUNTERS			
Is there a portion of food-ordering counters that is no more than 36 inches high, or is there space at the side for passing items to customers who have difficulty reaching over a high counter?	☐	☐	☐ Lower section of counter. ☐ Arrange the counter and surrounding furnishings to create a space to pass items.
		height	
N/A - NO FOOD ORDERING COUNTERS			
Vertical Circulation (ADAAG 4.1.3(5), 4.3)			
Are there ramps, lifts, or elevators to all public levels?	X	☐	☐ Install ramps or lifts. Modify a service elevator. Relocate goods or services to an accessible area.
On each level, if there are stairs between the entrance and/or elevator and essential public areas, is there an accessible alternate route?	X	☐	☐ Post clear signs directing people along an accessible route to ramps, lifts, or elevators.
Stairs (ADAAG 4.9)	N/A		
The following questions apply to stairs connecting levels not serviced by an elevator, ramp, or lift.			
Do treads have a non-slip surface?	☐	☐	☐ Add non-slip surface to treads.
Do stairs have continuous rails on both sides, with extensions beyond the top and bottom stairs?	☐	☐	☐ Add or replace handrails if possible within existing floor plan.
Elevators (ADAAG 4.10)			
Are there both visible and verbal or audible door opening/closing and floor indicators (one tone = up, two tones = down)?	X	☐	☐ Install visible and verbal or audible signals.
Are the call buttons in the hallway no higher than 42 inches?	X	☐	☐ Lower call buttons. ☐ Provide a permanently attached reach stick.
	40"		
	height		
Do the controls inside the cab have raised and braille lettering?	X	☐	☐ Install raised lettering and braille next to buttons.

11

ADA Review

QUESTIONS	Yes	No	POSSIBLE SOLUTIONS
Seats, Tables, and Counters, continued			
At each type of cashier counter, is there a portion of the main counter that is no more than 36 inches high?	☐	☐	☐ Provide a lower auxiliary counter or folding shelf. ☐ Arrange the counter and surrounding furnishings to create a space to hand items back and forth.
	height		
N/A - NO CASHIER COUNTERS			
Is there a portion of food-ordering counters that is no more than 36 inches high, or is there space at the side for passing items to customers who have difficulty reaching over a high counter?	☐	☐	☐ Lower section of counter. ☐ Arrange the counter and surrounding furnishings to create a space to pass items.
	height		
N/A - NO FOOD ORDERING COUNTERS			
Vertical Circulation (ADAAG 4.1.3(5), 4.3) Are there ramps, lifts, or elevators to all public levels?	X	☐	☐ Install ramps or lifts. Modify a service elevator. Relocate goods or services to an accessible area.
On each level, if there are stairs between the entrance and/or elevator and essential public areas, is there an accessible alternate route?	X	☐	☐ Post clear signs directing people along an accessible route to ramps, lifts, or elevators.
Stairs (ADAAG 4.9) N/A The following questions apply to stairs connecting levels not serviced by an elevator, ramp, or lift.			
Do treads have a non-slip surface?	☐	☐	☐ Add non-slip surface to treads.
Do stairs have continuous rails on both sides, with extensions beyond the top and bottom stairs?	☐	☐	☐ Add or replace handrails if possible within existing floor plan.
Elevators (ADAAG 4.10) Are there both visible and verbal or audible door opening/closing and floor indicators (one tone = up, two tones = down)?	x	☐	☐ Install visible and verbal or audible signals.
Are the call buttons in the hallway no higher than 42 inches?	x	☐	☐ Lower call buttons. ☐ Provide a permanently attached reach stick.
	40" height		
Do the controls inside the cab have raised and braille lettering?	x	☐	☐ Install raised lettering and braille next to buttons.

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ADA Review

QUESTIONS	Yes	No	POSSIBLE SOLUTIONS
Doorways and Passages, continued Are pictograms or symbols used to identify rest rooms, and, if used, are raised characters and braille included below them?	X		☐ If symbols are used, add supplementary verbal signage with raised characters and braille below pictogram symbol.
Is the doorway at least 32 inches clear?	X 38" clear width		☐ Install offset (swing-clear) hinges. ☐ Widen the doorway.
Are doors equipped with accessible handles (operable with a closed fist), 48 inches high or less?	X 36" height		☐ Lower handles. ☐ Replace knobs or latches with lever or loop handles. ☐ Add lever extensions. ☐ Install power-assisted or automatic door openers.
Can doors be opened easily (5 lbf maximum force)?	X 5LBF force		☐ Adjust or replace closers. ☐ Install lighter doors. ☐ Install power-assisted or automatic door openers.
Does the entry configuration provide adequate maneuvering space for a person using a wheelchair? A person in a wheelchair needs 36 inches of clear width for forward movement, and a 5-foot diameter or T-shaped clear space to make turns. A minimum distance of 48 inches clear of the door swing is needed between the two doors of an entry vestibule.	X 62" clear width		☐ Rearrange furnishings such as chairs and trash cans. ☐ Remove inner door if there is a vestibule with two doors. ☐ Move or remove obstructing partitions.
Is there a 36-inch-wide path to all fixtures?	X MIN 36" width		☐ Remove obstructions.
Stalls (ADAAG 4.17) Is the stall door operable with a closed fist, inside and out?	X		☐ Replace inaccessible knobs with lever or loop handles. ☐ Add lever extensions.
Is there a wheelchair-accessible stall that has an area of at least 5 feet by 5 feet, clear of the door swing, OR is there a stall that is less accessible but that provides greater access than a typical stall (either 36 by 69 inches or 48 by 69 inches)?	X 61" length/ width		☐ Move or remove partitions. ☐ Reverse the door swing if it is safe to do so.

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ADA Review

QUESTIONS	Yes	No	POSSIBLE SOLUTIONS
Stalls, continued			
In the accessible stall, are there grab bars behind and on the side wall nearest to the toilet?	X		☐ Add grab bars.
Is the toilet seat 17 to 19 inches high?	X (18" height)		☐ Add raised seat.
Lavatories (ADAAG 4.19, 4.24)			
Does one lavatory have a 30-inch-wide by 48-inch-deep clear space in front? A maximum of 19 inches of the required depth may be under the lavatory.	X (7'5"X7'10" clear space)		☐ Rearrange furnishings. ☐ Replace lavatory. ☐ Remove or alter cabinetry to provide space underneath. ☐ Make sure hot pipes are covered. ☐ Move a partition or wall.
Is the lavatory rim no higher than 34 inches?	X (30" height)		☐ Adjust or replace lavatory.
Is there at least 29 inches from the floor to the bottom of the lavatory apron (excluding pipes)?	X (30" height)		☐ Adjust or replace lavatory.
Can the faucet be operated with one closed fist?	X		☐ Replace with paddle handles.
Are soap and other dispensers and hand dryers within reach ranges (see page 7) and usable with one closed fist?	X		☐ Lower dispensers. ☐ Replace with or provide additional accessible dispensers.
Is the mirror mounted with the bottom edge of the reflecting surface 40 inches high or lower?	X (38" height)		☐ Lower or tilt down the mirror. ☐ Add a larger mirror anywhere in the room.
Priorit **4** **Additional Access**			
Note that this priority is for items not required for basic access in the first three priorities. When amenities such as drinking fountains and public telephones are provided, they should also be accessible to people with disabilities.			
Drinking Fountains (ADAAG 4.15)			
Is there at least one fountain with clear floor space of at least 30 by 48 inches in front? N/A	☐ (clear space)	☐	☐ Clear more room by rearranging or removing furnishings.

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ADA Review

QUESTIONS	N/A	Yes	No	POSSIBLE SOLUTIONS
Drinking Fountains, continued				
Is there one fountain with its spout no higher than 36 inches from the ground, and another with a standard height spout (or a single "hi-lo" fountain)?		☐	☐ height	☐ Provide cup dispensers for fountains with spouts that are too high. ☐ Provide accessible cooler.
Are controls mounted on the front or on the side near the front edge, and operable with one closed fist?		☐	☐	☐ Replace the controls.
Is each water fountain cane-detectable (located within 27 inches of the floor or protruding into the circulation space less than 4 inches from the wall?		☐	☐ height/ protrusion	☐ Place a planter or other cane-detectable barrier on each side at floor level.

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Codes Review

COMMERCIAL CODE REVIEW CHECKLIST

Occupancy:

Y	N
X	

Has the occupancy load been calculated for the entire space? Are individual spaces calculated correctly such as assembly spaces like conference rooms, ball rooms and training room's etcetera.

Occupant Load = Floor area / Load Factor

Means of Egress:

Y	N
X	

Exit/Exits? Over 49 occupants total? There will be **two exits** opening in the path of egress not closer together than half of the longest diagonal of the space. This is true for the total space and spaces within that require multiple exits.

Clarification: The requirement for two doors to swing in the direction of egress travel applies not only to exit doors on a building, but also to interior doors for individual spaces. Unless the door is serving less than 49 occupants; then it can swing in.

Doorway and Door Size

Y	N
X	

Do the doors meet these criteria?

- Doors in the means of egress (such as a corridor) cannot be less than 80 inches high.
- The door must provide 32 inches of clear width which is typically a 36 in door.
- Doors opening in the path of egress cannot reduce the stair landing for corridor width by 7 inches when the door is fully open.
- Doors used in the means of egress cannot require the user to have "special knowledge" to open the door such as a sliding door or one that has a thumb turn lock on it.

Clarification: The "32 inch **clear**" language comes from ADA. The IBC requires 36" doors for egress

Codes Review

Exit Stairs

Y	N
X	

Do the exit stairs meet these criteria?

- Minimum tread depth is 11 inches.
- Riser height with a range of 4 to 7 inches.
- Stair width is a minimum of 44 inches. If the occupancy is less than 50 it can be 36" If there is an area of refuge the width must be 48"
- The *IBC* determines the required width of a stairway to be calculated by multiplying the occupant load by .3 inches.
- Does the hand rail extend a tread depth at the base of the stairs?
- Does the hand rail extend 12" at the top of the stairs?

Corridors

Y	N
X	

Do the corridors meet these criteria?

- As a part of a means of egress, a corridor is required to be enclosed. Typically these corridors are 1-hour rated construction; but not always. It is based on the type of building and whether or not it is a sprinkled building.
- All of these width considerations are based on the building type, building height and occupant load of each floor of the building.
    - 44 inch minimum
    - 36 inch if the occupant load is under 50
    - 60 inch minimum width in high rise buildings (taller than 75 feet) to allow for two wheel chairs (30 x 48 inches) passing at the same time.
- The *IBC* determines the required width of a corridor to be calculated by multiplying the occupant load by .2 inches. The IBC applies the .2" multiplier "only if" that would result in a higher number than the provided minimums. (This rule may apply to auditoriums etcetera).

Adjoining or Intervening rooms

Y	N
	X

Are there any adjoining or intervening code compliance issues?

- Exit access should be as direct as possible. Some projects may require an access path through an adjoining room such as a patient exiting through the waiting room in the doctor's office or the

Codes Review

reception room in an office. Occupants cannot exit through storage rooms, restrooms, closets and other similar spaces subject to locking.

Clarification: Enclosed intervening rooms along the exit access are **NOT ALLOWED**. Such as egressing an occupant through a storage room, conference room to get to the exit. Exception: **ONE** intervening room is allowed **IF** it is a waiting room, reception room, or foyer.

Building space exits

Y	N
X	

Do the exit access doorway(s) meet these criteria?

TABLE 1015.1 SPACES WITH ONE EXIT OR EXIT ACCESS DOORWAY

OCCUPANCY	MAXIMUM OCCUPANT LOAD
A, B, E, F, M, U	49
H-1, H-2, H-3	3
H-4, H-5, I-1, I-2, I-3, I-4, R	10
S	29

Clarification: If the occupancy loads on that chart are exceeded, then the project MUST have at least **TWO** exits.

Exit Access Travel Distance

Y	N
X	

Do the travel distances meet these criteria?

Codes Review

TABLE 1016.2 EXIT ACCESS TRAVEL DISTANCE[a]

OCCUPANCY	WITHOUT SPRINKLER SYSTEM (feet)	WITH SPRINKLER SYSTEM (feet)
A, E, F-1, M, R, S-1	200	250[b]
I-1	Not Permitted	250[c]
B	200	300[c]
F-2, S-2, U	300	400[c]
H-1	Not Permitted	75[c]
H-2	Not Permitted	100[c]
H-3	Not Permitted	150[c]
H-4	Not Permitted	175[c]
H-5	Not Permitted	200[c]
I-2, I-3, I-4	Not Permitted	200[c]

For SI: 1 foot = 304.8 mm.

a. See the following sections for modifications to exit access travel distance requirements:
Section 402.8: For the distance limitation in malls.
Section 404.9: For the distance limitation through an atrium space.
Section 407.4: For the distance limitation in Group I-2.
Sections 408.6.1 and 408.8.1: For the distance limitations in Group I-3.
Section 411.4: For the distance limitation in special amusement buildings.
Section 1015.4: For the distance limitation in refrigeration machinery rooms.
Section 1015.5: For the distance limitation in refrigerated rooms and spaces.
Section 1021.2: For buildings with one exit.
Section 1028.7: For increased limitation in assembly seating.
Section 1028.7: For increased limitation for assembly open-air seating.
Section 3103.4: For temporary structures.
Section 3104.9: For pedestrian walkways.
b. Buildings equipped throughout with an automatic sprinkler system in accordance with Section 903.3.1.1 or 903.3.1.2. See Section 903 for occupancies where automatic sprinkler systems are permitted in accordance with Section 903.3.1.2.
c. Buildings equipped throughout with an automatic sprinkler system in accordance with Section 903.3.1.1.

Travel Distance within a single space

Y	N
X	

Do the travel distances meet these criteria?

- It is the measurement of the distance between the most remote, occupiable point of an area, room or space to the exit that it serves. Travel distance is especially important when the occupant load determines that a single exit is required. Typically if the travel distance exceeds 75 feet, then and additional exit is necessary even if the occupant load does not require it.

Dead-End Corridors

Y	N
	X

Are there dead end corridors? If yes suggest a design solution for it/them as this is poor design. If dead-end corridors are unavoidable do the meet these criteria?

- It is measured from one foot from the end of a corridor, following the natural path of travel, to the centerline of the corridor that provides the choice of two means of egress. In a non-sprinkled building the length cannot exceed 20 feet.

Codes Review

- When the building has an automatic sprinkler system the dead-end corridor length can be extended. In a Business, Factory, Storage and some Educational, Institutional, Mercantile, Residential occupancies is allowed to be up to 50 feet in length.

Corridor Fire-Resistance Rating

Y	N
X	

Does the drawing indicate fire rated partitions as needed?

TABLE 1018.1 CORRIDOR FIRE-RESISTANCE RATING

OCCUPANCY	OCCUPANT LOAD SERVED BY CORRIDOR	REQUIRED FIRE-RESISTANCE RATING (hours)	
		Without sprinkler system	With sprinkler system[c]
H-1, H-2, H-3	All	Not Permitted	1
H-4, H-5	Greater than 30	Not Permitted	1
A, B, E, F, M, S, U	Greater than 30	1	0
R	Greater than 10	Not Permitted	0.5
I-2[a], I-4	All	Not Permitted	0
I-1, I-3	All	Not Permitted	1[b]

a. For requirements for occupancies in Group I-2, see Sections 407.2 and 407.3.
b. For a reduction in the *fire-resistance rating* for occupancies in Group I-3, see Section 408.8.
c. Buildings equipped throughout with an automatic *sprinkler system* in accordance with Section 903.3.1.1 or 903.3.1.2 where allowed.

½ Diagonal Rule

Y	N
X	

Do the exits meet these requirements?

When two or more exits are required, at least two of the exits must be at least one-half of the longest diagonal within the building or space the exits are serving. The exits CAN NOT be closer than one-half the longest diagonal.

Clarification: Some codes and jurisdictions allow the minimum distance to be 1/3 the overall diagonal in lieu of ½ if the building has an automatic sprinkler system.

Codes Review

Area of Refuge

Y	N
X	

Does the space or building require an area(s) of refuge?

A space or area providing protection from fire and/or smoke where persons who are unable to use a stairway (or elevator) can remain temporarily to await instructions or assistance during and emergency evacuation.

Clarification: Areas of refuge are not required at stairways in buildings equipped throughout by an automatic sprinkler system. Areas of refuge are not required at stairways serving open parking garages and are not required in Group R-2 occupancies.

Every required *area of refuge* shall be *accessible* from the space it serves by an *accessible means of egress*. The maximum travel distance from any *accessible* space to an *area of refuge* shall not exceed the travel distance permitted for the occupancy in accordance with Section 1016.1. Every required *area of refuge* shall have direct access to a *stairway* complying with Sections 1007.3 or an elevator complying with Section 1007.4. Where an elevator lobby is used as an *area of refuge*, the shaft and lobby shall comply with Section 1022.10 for smokeproof enclosures except where the elevators are in an *area of refuge* formed by a *horizontal exit* or smoke barrier.

Dwelling Unit Clarifications

1) Dwelling units -
By code, every living room and every bedroom must have a window facing a street or courtyard.

2) Windows
Windows cannot be immediately on a property line. The required separation from the property line varies, but begins at 3 feet.

3) Exits
Both required fire exits must provide safe access *to the street or sidewalk*.

Codes Review

Plumbing Fixtures

Y	N
X	

Are the plumbing fixtures for men and women calculated correctly? Are there enough ADA compliant stalls and or urinals? If used unisex restrooms must be code compliant. In some jurisdictions and occupancies they are not permitted to be the only restroom.

Plumbing Fixtures

SECTION 403 MINIMUM PLUMBING FACILITIES

403.1 Minimum number of fixtures.
Plumbing fixtures shall be provided for the type of occupancy and in the minimum number shown in Table 403.1. Types of occupancies not shown in Table 403.1 shall be considered individually by the code official. The number of occupants shall be determined by the International Building Code. Occupancy classification shall be determined in accordance with the International Building Code.

TABLE 403.1 MINIMUM NUMBER OF REQUIRED PLUMBING FIXTURES[a] (See Sections 403.2 and 403.3)

NO.	CLASSIFICATION	OCCUPANCY	DESCRIPTION	WATER CLOSETS (URINALS SEE SECTION 419.2)		LAVATORIES		BATHTUBS/ SHOWERS	DRINKING FOUNTAIN[e, f] (SEE SECTION 410.1)	OTHER
				MALE	FEMALE	MALE	FEMALE			
1	Assembly	A-1[d]	Theaters and other buildings for the performing arts and motion pictures	1 per 125	1 per 65	1 per 200		–	1 per 500	1 service sink
		A-2[d]	Nightclubs, bars, taverns, dance halls and buildings for similar purposes	1 per 40	1 per 40	1 per 75		–	1 per 500	1 service sink
			Restaurants, banquet halls and food courts	1 per 75	1 per 75	1 per 200		–	1 per 500	1 service sink
		A-3[d]	Auditoriums without permanent seating, art galleries, exhibition halls, museums, lecture halls, libraries, arcades and gymnasiums	1 per 125	1 per 65	1 per 200		–	1 per 500	1 service sink
			Passenger terminals and transportation facilities	1 per 500	1 per 500	1 per 750		–	1 per 1,000	1 service sink
			Places of worship and other religious services	1 per 150	1 per 75	1 per 200		–	1 per 1,000	1 service sink

Codes Review

LIFE SAFETY COMPONENTS

Y	N
x	

Do all spaces have complete coverage?

Sprinklers: 
1 for every 225 sq. ft. or
15' on center (farthest away from the wall can be 7.5' and the closest to the wall is 2 feet)
1 sprinkler for every room

Y	N
x	

Do all required spaces have coverage?

Fire Extinguishers 
Break rooms, computer rooms. No occupant can be more than 75' away from extinguisher when required

.

Y	N

Are there exit signs present and placed properly?

Exit Signs: 
Illuminates exit access doors. Required when a floor space has 2 or more exits. The general rule is to use a regular exit sign at an exit or exit access door and directional exit signs at all other locations (i.e. corridor, open areas). At no point within the exit access can be more than 100 feet from nearest visual sign.
Note: The exit sign above is a directional symbol: the solid shaded sides are the lit side of the exit sign and the arrows indicate direction.

Y	N
X	

Are there emergency light fixtures present?

Emergency Lighting: 
Illuminates the path of egress. Must be connected to a back up system in case of power failure (emergency generator, battery packs typ.) during and emergency. Generally, the codes require emergency lighting to be provided at all exits, and any aisles, corridors, hallways, passageways, ramps and lobbies leading to an exit.

Codes Review

Y	N
X	

Are there strobes present and placed in appropriate locations?

Strobes: ST

Must be provided in at least each restroom, hallways, lobbies, other common use areas such as meeting rooms, break rooms, examination rooms and classrooms. One is required within 15 feet of both ends of every corridor.

Y	N
X	

Are there smoke detectors present and placed properly?

Smoke detectors: SD

The general rule is to use a smoke detector at all locations (i.e. corridor, open areas)

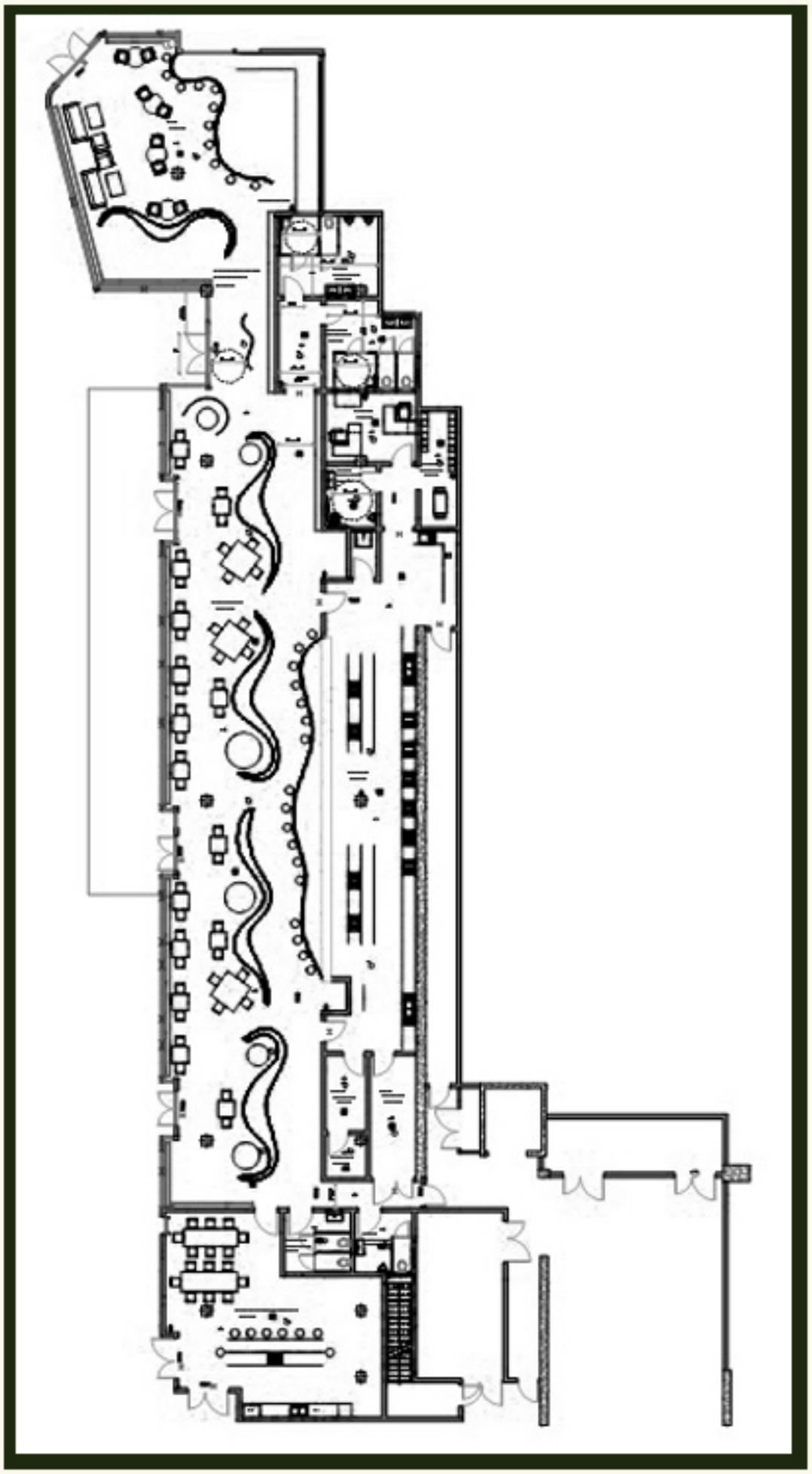
Open areas:

Space 30 feet apart to protect 900 sq. ft. where clgs. are smooth, with no obstructions. The edge of a ceiling mounted detector needs to be at least 4 inches from a wall and not located directly adjacent to an air supply or return vent; wall-mounted detectors must be between 4 and 12 inches from the top of the unit to the clg.

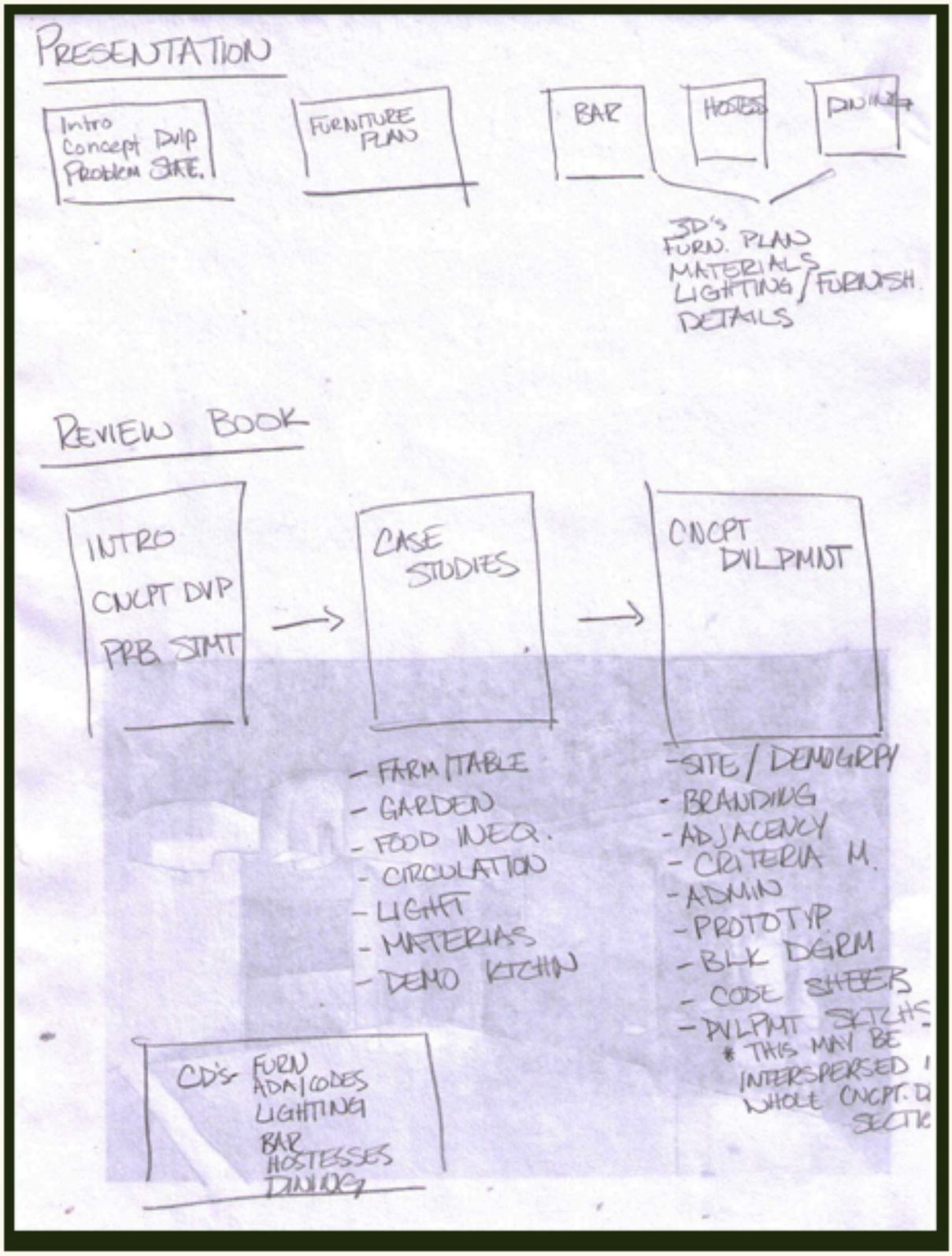
Codes Review

OCCUPANCY CALCULATIONS		
ROOM	SQ FT	LOAD
BAR	756 sf	50
HOSTESS / WAITING	254 sf	17
MENS RESTROOM	266 sf	17
WOMENS RESTROOM	264 sf	17
OFFICE	144 sf	10
STAFF LOCKERS	69 sf	5
STAFF RESTROOM	72 sf	5
DINING AREA	1974 sf	131
KITCHEN	772 sf	51
STORAGE	241 sf	16
CLASSROOM	688 sf	46

ADA and Codes Floor Plan



Cartoon Sets



Design Narrative

Growth. Every day on this earth ushers in growth within all of us. Root and Vine aims to increase positive growth within both the body and mind of our community to create a better life for everyone around us. Through use of in-house grown herbs and vegetables, to community classes and food donation programs; Root and Vine truly aims to make a positive impact on the lives of those around us.

The design concept was based on restaurateur Tony Riviera's vision to 'widen his reach of impact by embracing the community through his restaurant.' His goals included, 'an education component, sustainable urban garden and will be addressing the ever increasing food inequalities in urban locations.' (Module 1, Section 4). Located in the heart of the bustling Mission Bay district of San Francisco, this location will provide ample access to various sectors of the public in order to utilize community participation with healthy, educational access to those that need it the most.

Root and Vine will not only grow produce for in-house use via the rooftop garden and greenhouse, but is also designed with ample restaurant planters to provide year-round access to fresh grown herbs. The restaurant will also feature, not one but two educational facilities to offer classes to the public in healthy cooking but also educational classes on how to grow the food we eat as well. Keeping in line with Riviera's vision to offer aid to the community in need, Root and Vine will partner with Food Runners to donate excess food to local food pantries as well as work with local government programs that offer discounted programs to those of little to no income. Classes will also be taught to homeless and recently incarcerated persons as part of a work study program that will allow them in-house employment to get back on their feet and have a promising career potential.

Centered around the key aspects outlined above, Root and Vine was designed around the ideal of 'Growth". Central to this theme, the design follows the organic nature of the vine - with organic movement included in every aspect of the restaurant, from the hanging plant pendant lights to the vine-like planters that double as bench seating. An open concept kitchen allows for bar seating for patrons to interact with the chefs, and learn not only how their meal was created but about the nutrients and growth we benefit from, coming out of what we eat.

Materials of Root and Vine begin with a 14' dropped slat-beam ceiling, utilizing sustainable bamboo throughout the first floor. A low VOC paint in light, refreshing yellows will be combined with floor to ceiling bamboo trees throughout the entry and dining areas, while the bar area will include a sustainable woven wall covering to add texture, brightness and life to an area of the restaurant that often features dim lighting for an appropriate ambiance. 4' organically shaped, vine-form planters will be utilized throughout the bar and dining area to not only create movement throughout the space, but to also utilize grow space for herb gardens and offer bench seating to guests. The planters and flooring will be kept in a simple grey cement stain to juxtapose with the warmth of the browns and yellows found on the walls and ceiling. For a truly natural accent color, various greens will be found everywhere as a key design element featuring plants and trees throughout.

The lighting of Root and Vine will utilize the enormous floor to ceiling windows surrounding the dining and bar areas, allowing for natural light to shine through and light the area as much as possible. With the evening brings dim-capable pendant lights throughout the bar, dining and hostess area, keeping Root and Vine 100% compliant with California's Title 24 regulations. In addition to dimmer switches, all lighting utilizes LED bulbs keeping wattage use at a minimum. The hostess/entry area will highlight crystal pendant down lights that twinkle to a gold hue to create balance with the up-growth of the bamboo trees. The bar and kitchen/dining counters feature planter pendant lights that actually work as grow lights for the plants within, adding visual interest to areas that will see the most interactions between staff and clientele!

The word 'growth' fueled the design of the Root and Vine project, and can be seen at every step of the way. From growth of the community to growth of our body and mind, the restaurant was designed to create a central growth that will bring people back time and time again!

04 construction doccuments

Root and Vine

SHEET INDEX	
ID	Name
A-0	COVER SHEET
A-1.01	CONSTRUCTION PLAN
A-1.02	CONSTRUCTION PLAN
A-2.01	FURNITURE PLAN
A-2.02	FURNITURE PLAN
A-3	FLOOR COVERING PLAN
A-4	FINISH PLAN
A-5.01	LIGHTING PLAN
A-5.02	LIGHTING PLAN
A-6	POWER & TELECOMMUNICATIO
A-7	ISOMETRIC VIEW

Code Analysis
- Construction Type II
- Occupancy Group - Assembly 2
- Building Height - 24ft
- Building Floors - 2
- Finished Square Footage - 5500sq ft
- Building is Sprinkled
- Occupancy Load Calculations:
  - Bar - 50 occupants
  - Waiting Area - 17 occupants
  - Public Restrooms - 34 occupants
  - Staff areas - 20 occupants
  - Kitchen - 51 occupants
  - Dining Area - 131 occupants
  - Storage Areas - 16 occupants
  - Classroom / Event area - 46 occupants

GENERAL NOTES
1. THE CONTRACTOR SHALL VERIFY ALL CONDITIONS PRIOR TO CONSTRUCTION.
2. THE CONTRACTOR IS RESPONSIBLE FOR OBTAINING ALL PERMITS AND FOR THE PAYMENT OF ALL FEES.
3. THE CONTRACTOR SHALL SUBMIT TO THE OWNER AND / OR ARCHITECT ALL FINISH EXPOSED MATERIALS USED ON THE PROJECT FOR APPROVAL PRIOR TO THE CONTRACTOR'S PROCUREMENT.
4. VERIFY ALL DIMENSIONS AND CONSTRUCTION CONDITIONS PRIOR TO CONSTRUCTION.
5. INSTALL ALL MATERIALS AND SYSTEMS PER MANUFACTURERS RECOMMENDATIONS.
6. THE CONTRATOR SHALL IMMEDIATELY INFORM THE ARCHITECT OF ANY DISCREPANCIES IN THESE DRAWINGS AND SHALL SEEK IMMEDIATE CLARIFICATION FROM THE ARCHITECT PRIOR TO COMMENCEMENT OF WORK.

PROJECT DIRECTORY	
INTERIOR DESIGNER	CASSIE WARNKE
ARCHITECT	
MECHANICAL ENGINEER	
ELECTRICAL ENGINEER	
PLUMBING ENGINEER	

Root and Vine
185 Channel St
San Francisco, CA 94103

Cassie Danielle Design
IAD 360 - 001
Spring 2016

PROJECT NO: 10 - 01
DATE: 5/15/2016
DRAWN BY: C. Warnke
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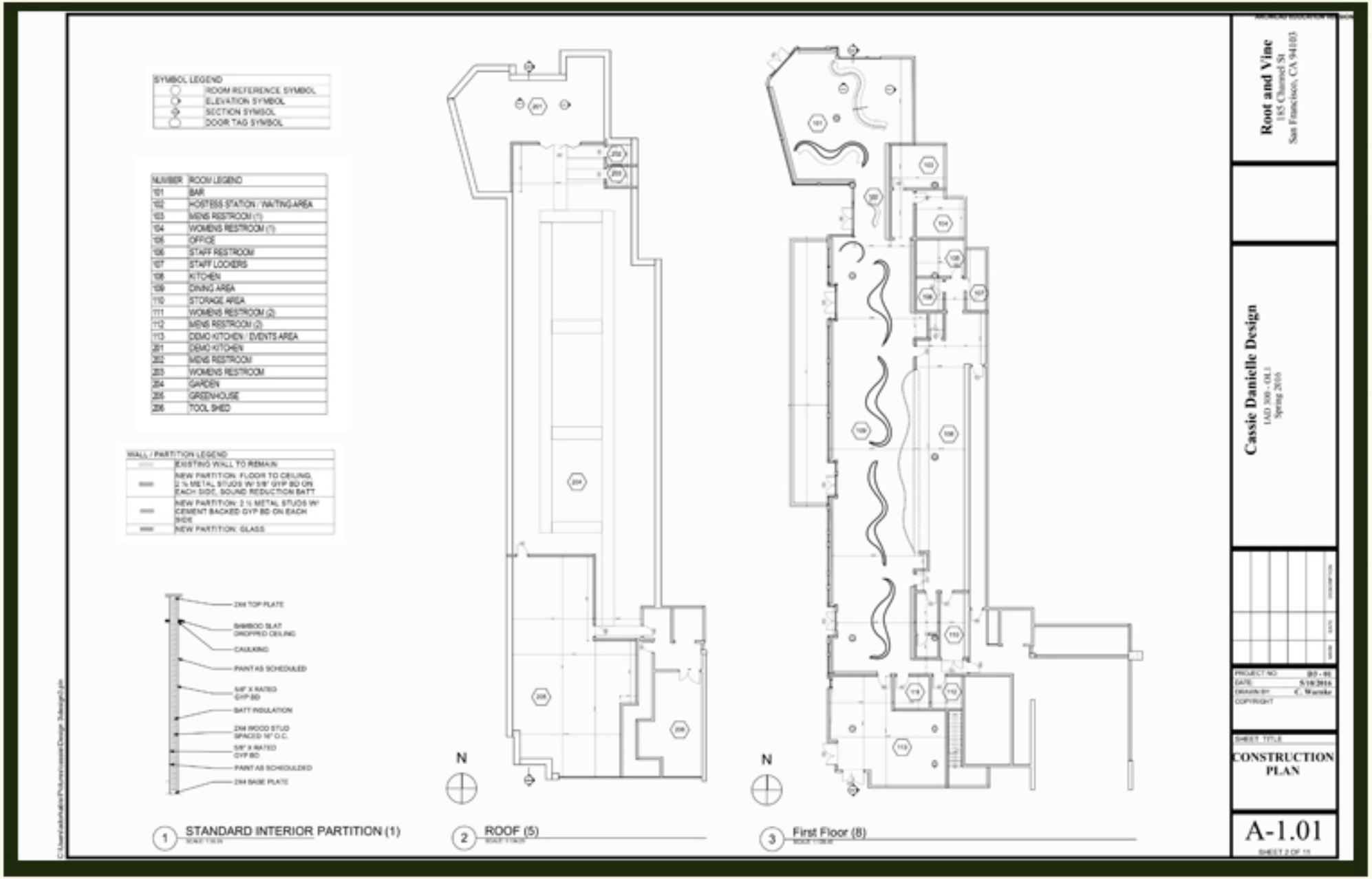
SHEET TITLE
COVER SHEET

A-0
SHEET 1 OF 11

Construction Documents

Construction Documents



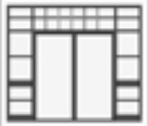
1 STANDARD INTERIOR PARTITION (1)

2 ROOF (5)

3 First Floor (8)

Construction Documents

DOOR TYPES

TYPE	---	---	---	---	---	Empty	Empty
VIEW							
DIMS	---	12'x8'-8"	3'-4"x6'-8"	3'x8'-8"	6'x8'-8"	3'x8'-8"	6'x8'-8"
NOTES	---						

2 Door Types

DOOR SCHEDULE

ID	DOOR						FRAME		DETAILS			RATING	NOTES
	TYPE	W	HT	THK	MATL	GLZ	W	THK	HEAD	JAMB	SSS		
D01	Empty	6'	8'-8"	0'-1 1/2"			0'-2"	0'-4"					
D02	Empty	6'	8'-8"	0'-1 1/2"			0'-2"	0'-4"					
D03	---	3'	8'-8"	0'-1 1/4"			0'-3/4"	0'-4"					
D04	---	3'	8'-8"	0'-1 1/4"			0'-3/4"	0'-4"					
D05	---	4'-6"	8'	0'-1 1/2"	---	---	0'-2"	0'	---	---	---		---
D06	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D07	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D08	---	3'-6"	8'	0'-1 1/2"	---	---	0'-2"	0'	---	---	---		---
D09	---	4'-6"	7'	0'-1 1/2"	---	---	0'-2"	0'	---	---	---		---
D10	Empty	6'	8'-8"	0'-1 1/2"			0'-2"	0'-4"					
D11	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D12	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D13	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D14	Empty	3'	8'-8"	0'-1 1/2"			0'-2"	0'-4"					
D15	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D16	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D17	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D18	---	6'	8'-8"	0'-1 1/4"			0'-2"	0'-4"					
D19	Empty	3'	8'-8"	0'-1 1/2"			0'-2"	0'-4"					
D20	---	3'-6"	8'-8"	0'-1 1/4"			0'-3/4"	0'-4"					
D21	---	3'-6"	8'-8"	0'-1 1/4"			0'-3/4"	0'-4"					
D22	---	3'-6"	8'-8"	0'-1 1/4"			0'-3/4"	0'-4"					
D23	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D24	---	6'	8'-8"	0'-1 1/4"			0'-2"	0'-4"					
D25	---	6'	8'-8"	0'-1 1/4"			0'-2"	0'-4"					
D26	---	6'	8'-8"	0'-1 1/4"			0'-2"	0'-4"					
D27	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D28	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D29	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D30	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D31	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D32	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D33	---	12'	8'-8"	0'-2"			0'-1 1/2"	0'-4"				None	
D34	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					
D35	---	3'	8'-8"	0'-1 1/4"			2.85"	0'-4"					

1 Door Schedule

Root and Vine
185 Channel St
San Francisco, CA 94103

Cassie Danielle Design
LAD 300 - GL1
Spring 2016

PROJECT NO: 00 - 01
DATE: 5/15/2016
Drawn by: C. Wemke
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SHEET TITLE
CONSTRUCTION PLAN

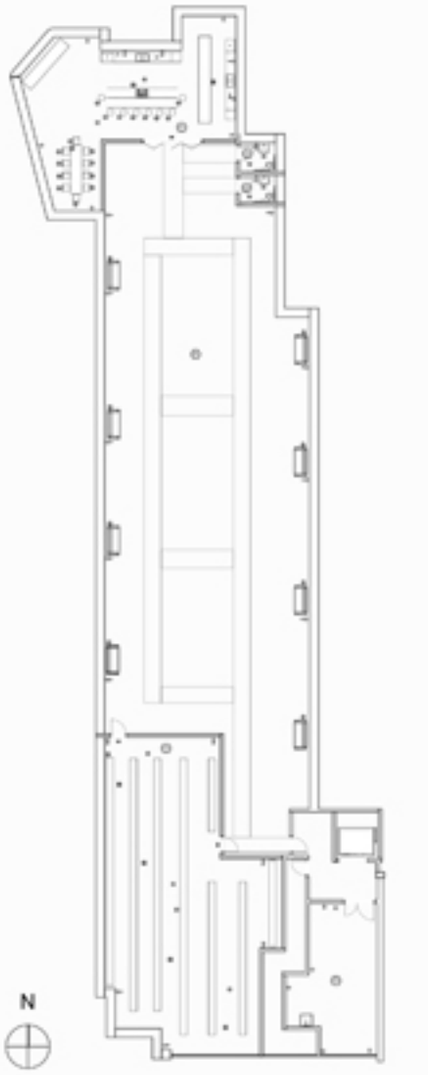
A-1.02
SHEET 3 OF 12

Construction Documents

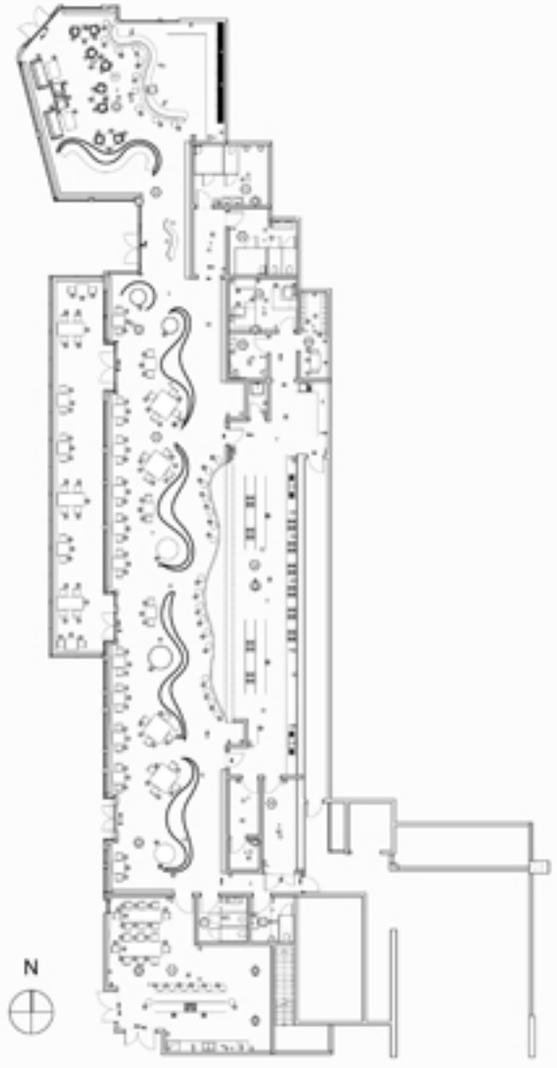
SYMBOL LEGEND	
○	ROOM REFERENCE SYMBOL
○	FURNITURE SYMBOL

NUMBER	ROOM LEGEND
101	BAR
102	HOSTESS STATION / WAITING AREA
103	MENS RESTROOM (1)
104	WOMENS RESTROOM (1)
105	OFFICE
106	STAFF RESTROOM
107	STAFF LOCKERS
108	KITCHEN
109	DINING AREA
110	STORAGE AREA
111	WOMENS RESTROOM (2)
112	MENS RESTROOM (2)
113	DEMO KITCHEN / EVENTS AREA
201	DEMO KITCHEN
202	MENS RESTROOM
203	WOMENS RESTROOM
204	GARDEN
205	GREENHOUSE
206	TOOL SHED

FURNITURE LEGEND	
01	LOUNGE CHAIR A
02	ROUND DINING TABLE
03	BAR STOOL A
04	LOUNGE SOFA
05	LOUNGE CHAIR B
06	COFFEE TABLE
07	OFFICE DESK
08	OFFICE CHAIR
09	FILE CABINET
10	LOCKERS
11	RECTANGULAR DINING TABLE A
12	LOUNGE CHAIR C
13	RECTANGULAR DINING TABLE B
14	DINING CHAIR
15	EXTERIOR TABLE A
16	EXTERIOR CHAIR
17	EXTERIOR TABLE B
18	DINING TABLE C
19	STAINLESS STEEL TABLE
20	RECTANGULAR DINING TABLE C
21	BAR STOOL B
22	EXTERIOR TABLE C
23	BAR STOOL C
24	EXTERIOR SOFA



1 ROOF



2 First Floor

Root and Vine
185 Channel St
San Francisco, CA 94103

Cassie Danielle Design
IAD 300 - GD1
Spring 2016

PROJECT NO: DD - 01
DATE: 5/1/2016
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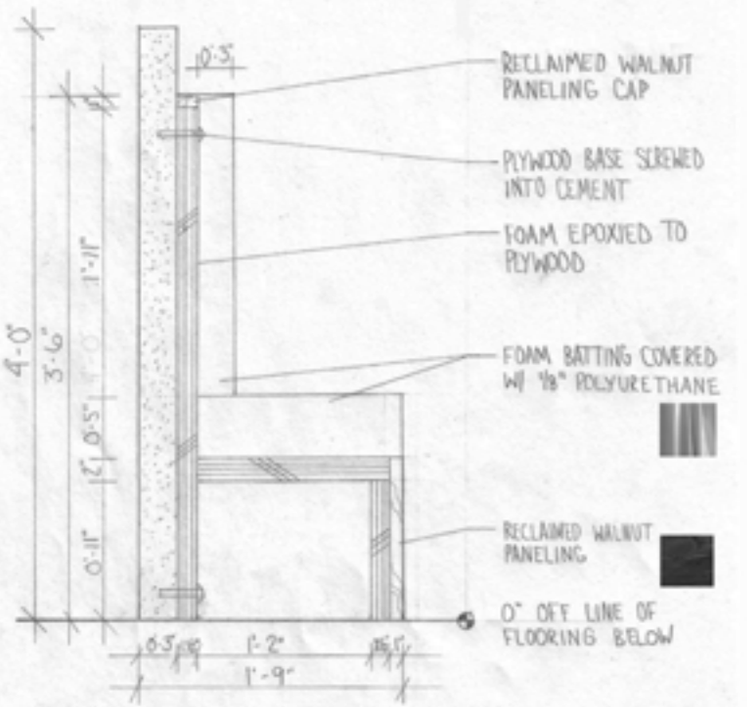
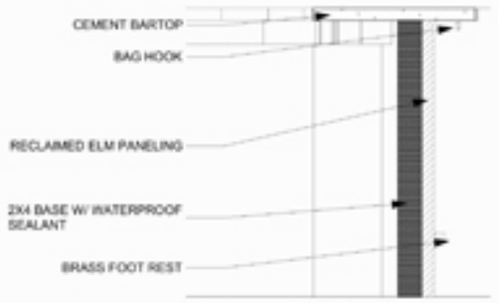
SHEET TITLE
FURNITURE PLAN

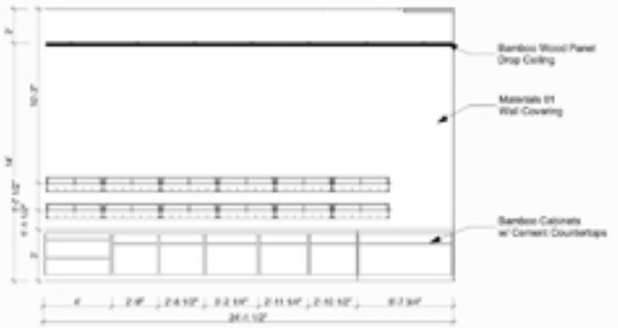
A-2.01
SHEET 4 OF 11

Construction Documents





1 SECTION - BAR (1)



2 BAR - EAST ELEVATION (1)

#Contact Company
#Contact Address1
#Contact City,
#Contact State
#Contact Postcode

#Project Name
#Contact Address1
#Contact City,
#Contact State #Contact Postcode

#Client Company
#Client Full Name
#Client Full Address
#Client City,
#Client State #Client Postcode

PROJECT NO. #Pn
DATE 5/15/2016
DRAWN BY #CAD Technician
COPYRIGHT Full Name

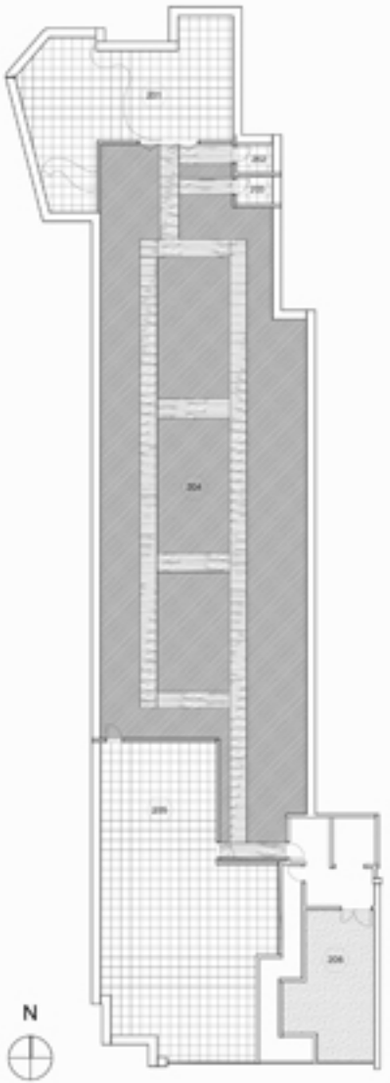
SHEET TITLE
FURNITURE PLAN

A-2.02
SHEET 5 OF 12

Construction Documents

FLOOR COVERING LEGEND	
	CEMENT
	TILE
	WOOD SLATS
	EARTH / GARDEN

NUMBER	ROOM LEGEND
101	BAR
102	HOSTESS STATION / WAITING AREA
103	MENS RESTROOM (1)
104	WOMENS RESTROOM (1)
105	OFFICE
106	STAFF RESTROOM
107	STAFF LOCKERS
108	KITCHEN
109	DINING AREA
110	STORAGE AREA
111	WOMENS RESTROOM (2)
112	MENS RESTROOM (2)
113	DEMO KITCHEN / EVENTS AREA
201	DEMO KITCHEN
202	MENS RESTROOM
203	WOMENS RESTROOM
204	GARDEN
205	GREENHOUSE
206	TOOL SHED



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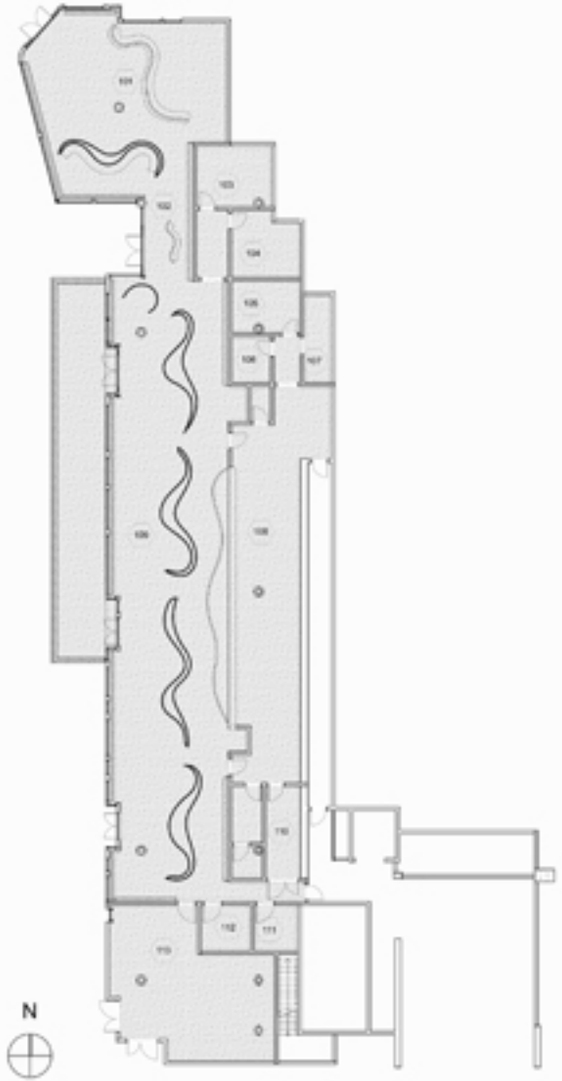

1 First Floor

Root and Vine
185 Channel St
San Francisco, CA 94103

Cassie Danielle Design
IAD 300 - DL3
Spring 2016

PROJECT NO: DD - 01
DATE: 5/11/2016
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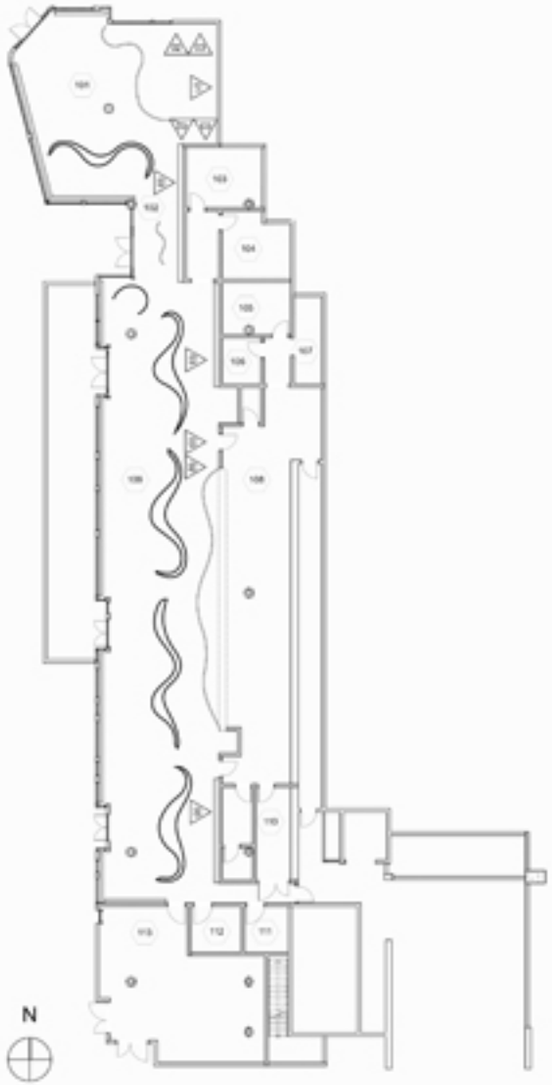
SHEET TITLE
FLOOR COVERING PLAN

A-3
SHEET 6 OF 11

Construction Documents

FINISH LEGEND	
WC	WALL COVERING
WT	WALL TRIM
WP	WALL PAINT

NUMBER	ROOM LEGEND
101	BAR
102	HOSTESS STATION / WAITING AREA
103	MENS RESTROOM (1)
104	WOMENS RESTROOM (1)
105	OFFICE
106	STAFF RESTROOM
107	STAFF LOCKERS
108	KITCHEN
109	DINING AREA
110	STORAGE AREA
111	WOMENS RESTROOM (2)
112	MENS RESTROOM (2)
113	DEMO KITCHEN / EVENTS AREA
201	DEMO KITCHEN
202	MENS RESTROOM
203	WOMENS RESTROOM
204	GARDEN
205	GREENHOUSE
206	TOOL SHED



1 First Floor (11)

Root and Vine
185 Channel St
San Francisco, CA 94103

Cassie Danielle Design
IAD 300 - OLI
Spring 2016

PROJECT NO: 00-00
DATE: 5/12/2016
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SHEET TITLE
FINISH PLAN

A-4
SHEET 7 OF 11

Construction Documents

LIGHTING LEGEND	
A1	RECESSED DOWNLIGHT
A10	TAPE LIGHT
D2a	PENDANT LIGHT
D2b	PENDANT LIGHT
D2c	PENDANT LIGHT
D2d	PENDANT LIGHT
E1	EXTERIOR WALL SCONCE
EX1	EXIT SIGN
	SPRINKLER
	EMERGENCY LIGHT
	STROBE LIGHT
	SMOKE DETECTOR

NUMBER	ROOM LEGEND
101	BAR
102	HOSTESS STATION / WAITING AREA
103	MENS RESTROOM (1)
104	WOMENS RESTROOM (1)
105	OFFICE
106	STAFF RESTROOM
107	STAFF LOCKERS
108	KITCHEN
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110	STORAGE AREA
111	WOMENS RESTROOM (2)
112	MENS RESTROOM (2)
113	DEMO KITCHEN / EVENTS AREA
201	DEMO KITCHEN
202	MENS RESTROOM
203	WOMENS RESTROOM
204	GARDEN
205	GREENHOUSE
206	TOOL SHED

LIGHTING KEY NOTES

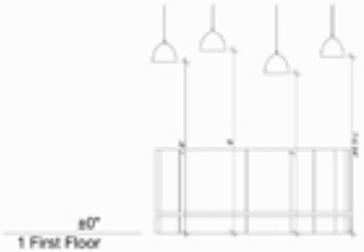
-PLANTER TAPE LIGHTS FOLLOW CONTOUR OF PLANTER INTERIORS AT +42" AFF

-ALL NEW LIGHTING INSTALLATIONS TO BE IN ACCORDANCE W/ CALIFORNIA TITLE 24 REQUIREMENTS

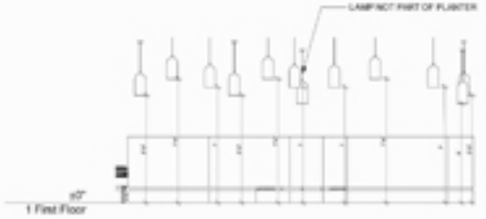
-DROPPED SLAT CEILING THROUGHOUT AT 14', PER WALL / PARTION DETAIL ON A-1.02

-ALL PENDANT LIGHTS OVER PLANTERS ARE D2b

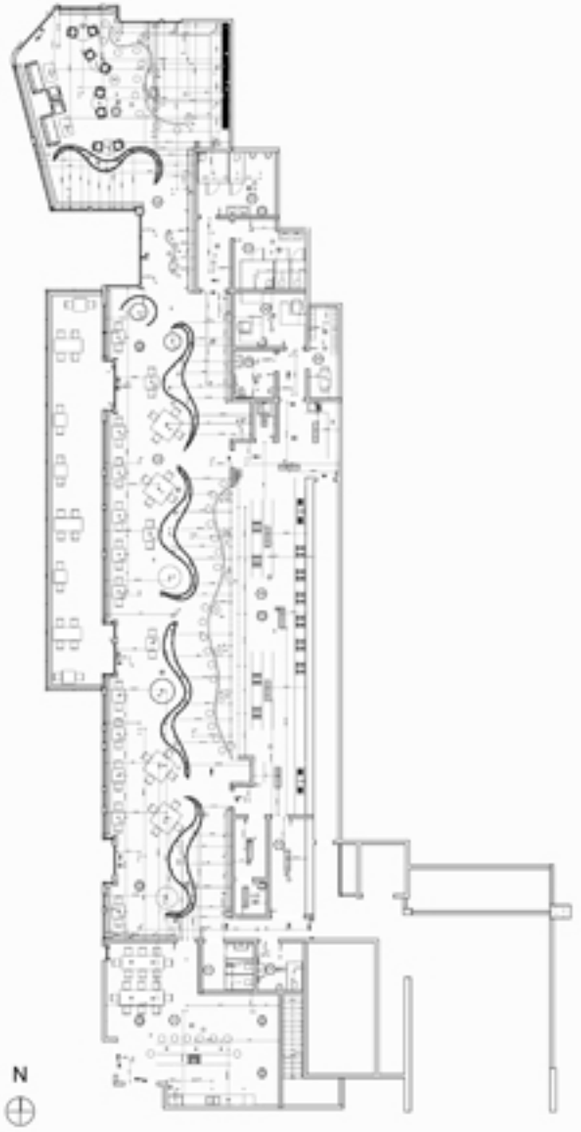
-ALL TAPE LIGHTS ON INTERIOR CONTOURS OF PLANTERS ARE A10



3 HOSTESS STATION W/ PENDANT LIGHTS



2 BAR - PLANTER W/ PENDANTS



1 First Floor

Root and Vine
185 Channel St
San Francisco, CA 94103

Cassie Danielle Design
IAD 380 - DEI
Spring 2016

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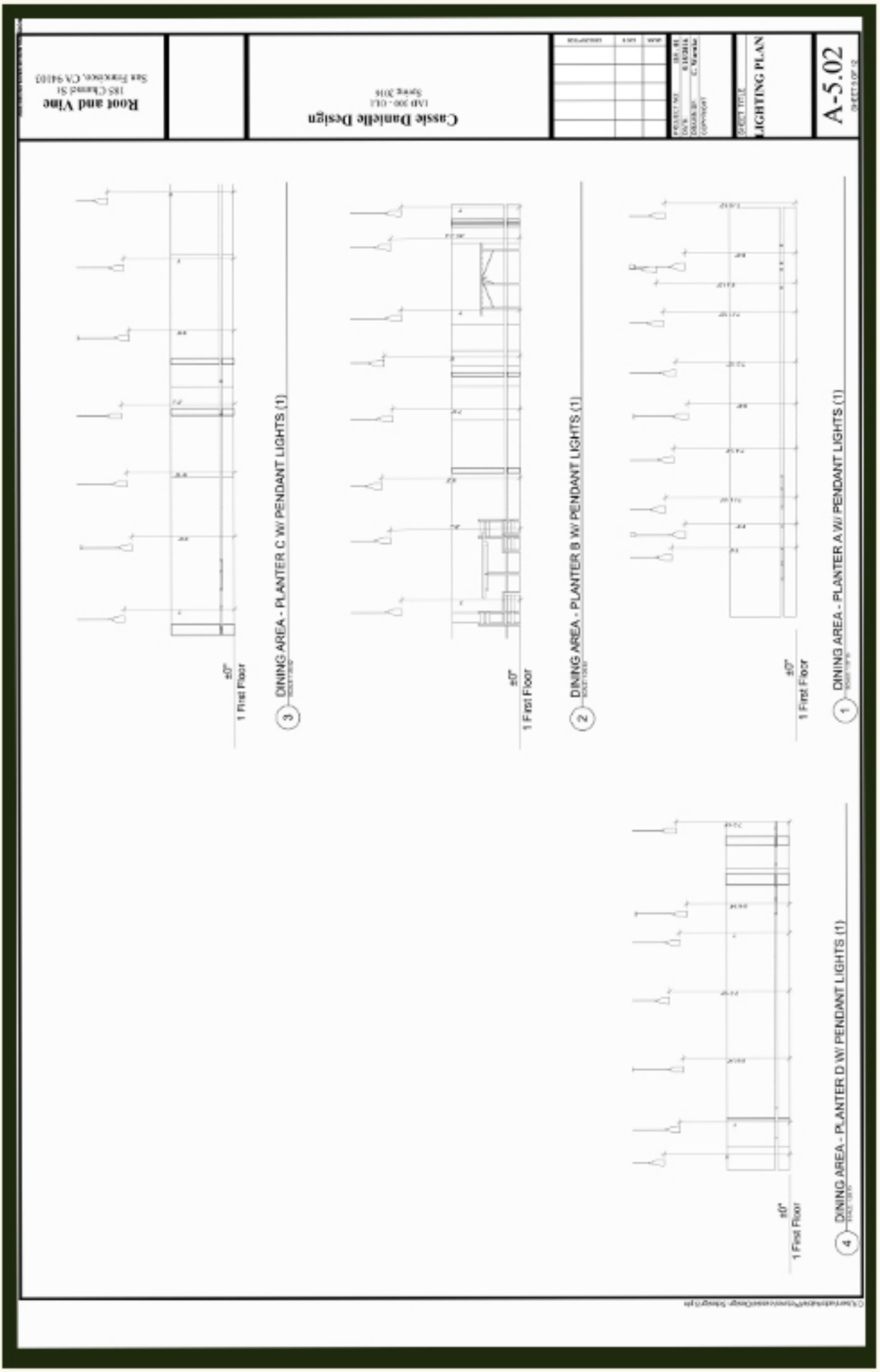
SHEET TITLE
LIGHTING PLAN

A-5.01
SHEET 8 OF 12

Construction Documents



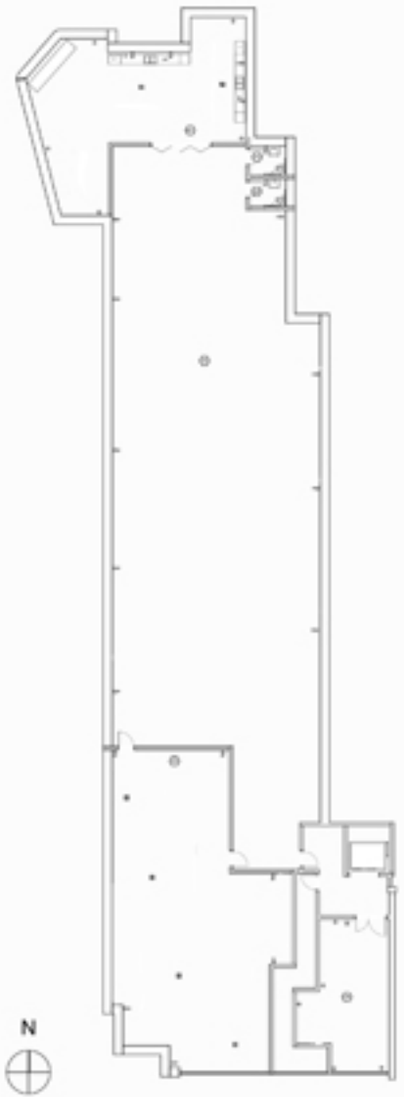
Construction Documents

POWER AND T.D. LEGEND	
⊡	FLOOR OUTLET
⊡	DOUBLE OUTLET at +15 3/4" AFF
GFI	GFI OUTLET at +48" AFF
TD	TELEDATA PORT at +48" AFF
○	SPRINKLERS
S	SWITCH at +48" AFF
S	DIMMER SWITCH at 48" AFF
□	JUNCTION BOX

NUMBER	ROOM LEGEND
101	BAR
102	HOSTESS STATION / WAITING AREA
103	MENS RESTROOM (1)
104	WOMENS RESTROOM (1)
105	OFFICE
106	STAFF RESTROOM
107	STAFF LOCKERS
108	KITCHEN
109	DINING AREA
110	STORAGE AREA
111	WOMENS RESTROOM (2)
112	MENS RESTROOM (2)
113	DEMO KITCHEN / EVENTS AREA
201	DEMO KITCHEN
202	MENS RESTROOM
203	WOMENS RESTROOM
204	GARDEN
205	GREENHOUSE
206	TOOL SHED

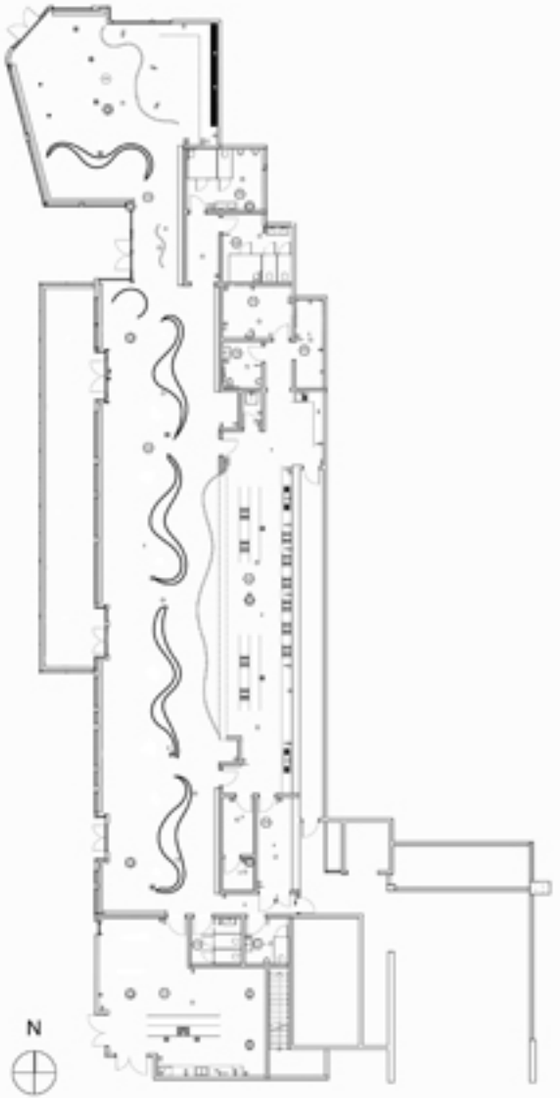
3 TYP. OUTLET INSTALL

4 TYP. POWER & COMM HGTS



N

2 ROOF



N

1 First Floor

Root and Vine
185 Channel St
San Francisco, CA 94103

Cassie Danielle Design
IAD 300 - OL1
Spring 2016

PROJECT NO. 00 - 01
DATE 5/13/2016
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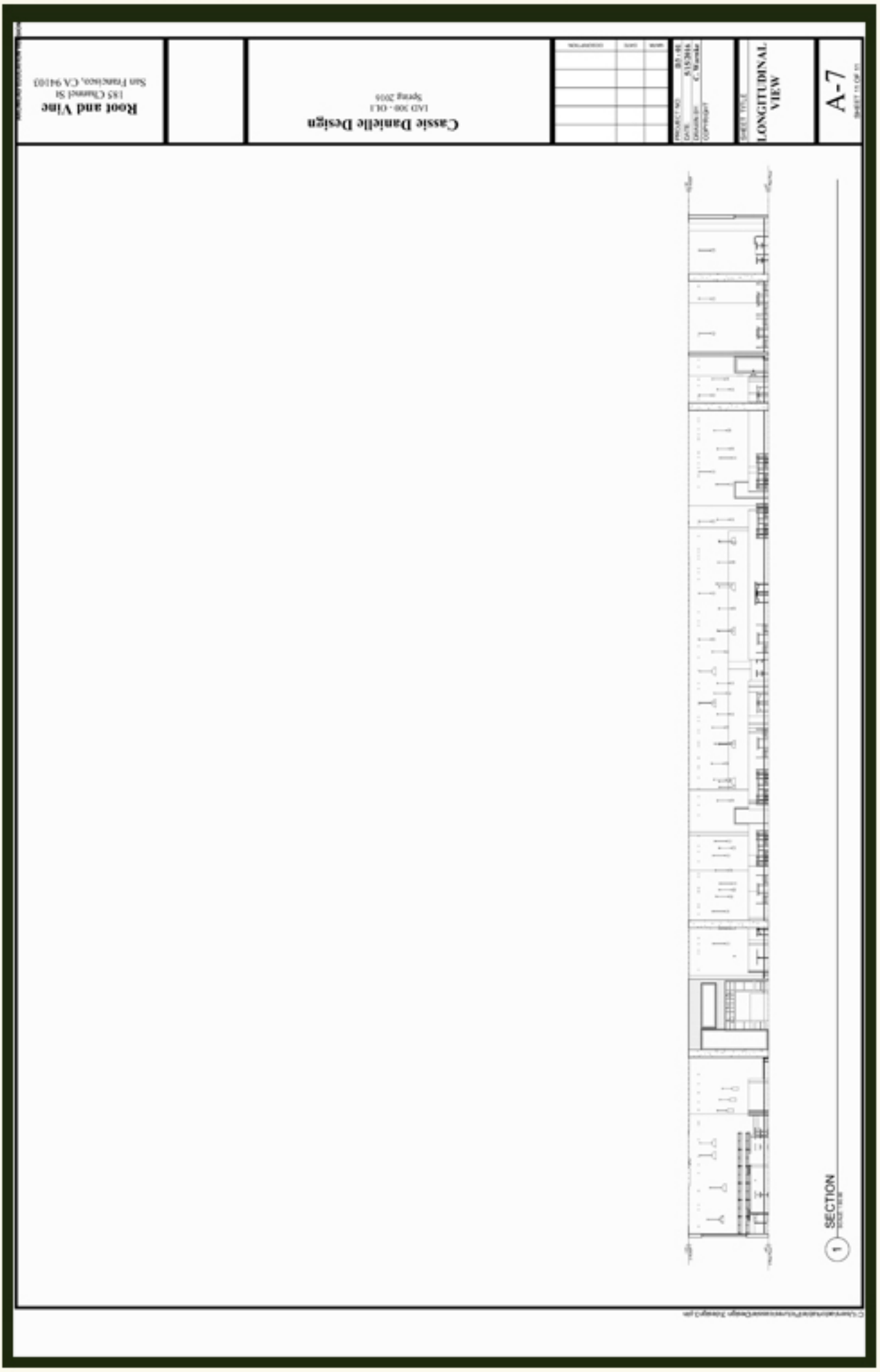
SHEET TITLE
POWER & TELECOMMUNICATIONS PLAN

A-6

Construction Documents



05 presentation

Presentation

Table of Contents

Presentation

Design Concept

Concept:

Growth

Statement:

Grow Teach Give

Design:

By nourishing the body, mind and community we can create a better life for everyone around us. An outdoor dining area will seamlessly flow indoors into an open concept kitchen in which the chefs can educate guests about their meals. The teaching area will flow outdoors to the rooftop garden to allow for a true 'farm to table' learning experience. Bright open windows will be combined with natural materials and warm colors for an experience to nourish the soul.

Page 3

Root and Vine

Problem Statements

Form:

The restaurant will seamlessly flow from one area to the next to create an efficient and effective layout. An open bar seating area will be added to allow interactions between chefs and guests. The seating will be lightweight and movable to be arranged around the kitchen at times of non-business hour classes. The kitchen will be situated near the stairs to allow easy access to the rooftop garden, which will include an enclosed space large enough to accommodate a kitchen and tables for demonstrations and business hour classes.

Function:

The garden will allow for an easy farm to table transition. Classes ill not only be taught to the public, but also to the homeless and previously incarcerated as part of a work initiative program within the restaurant itself offering work to those successfully completing the kitchen's programs.

Economy:

Local materials will be sourced, and every effort will be made to use upcycled items that can be repurposed in both the restaurant design and construction of garden beds. Participation in California Restaurant Meals program will allow homeless, disabled and elderly recipients to purchase low cost meals. In addition to the California Restaurant Program, a portion of the unused prepped food will be donated to local food kitchens via Food Runners, at the end of the evening.

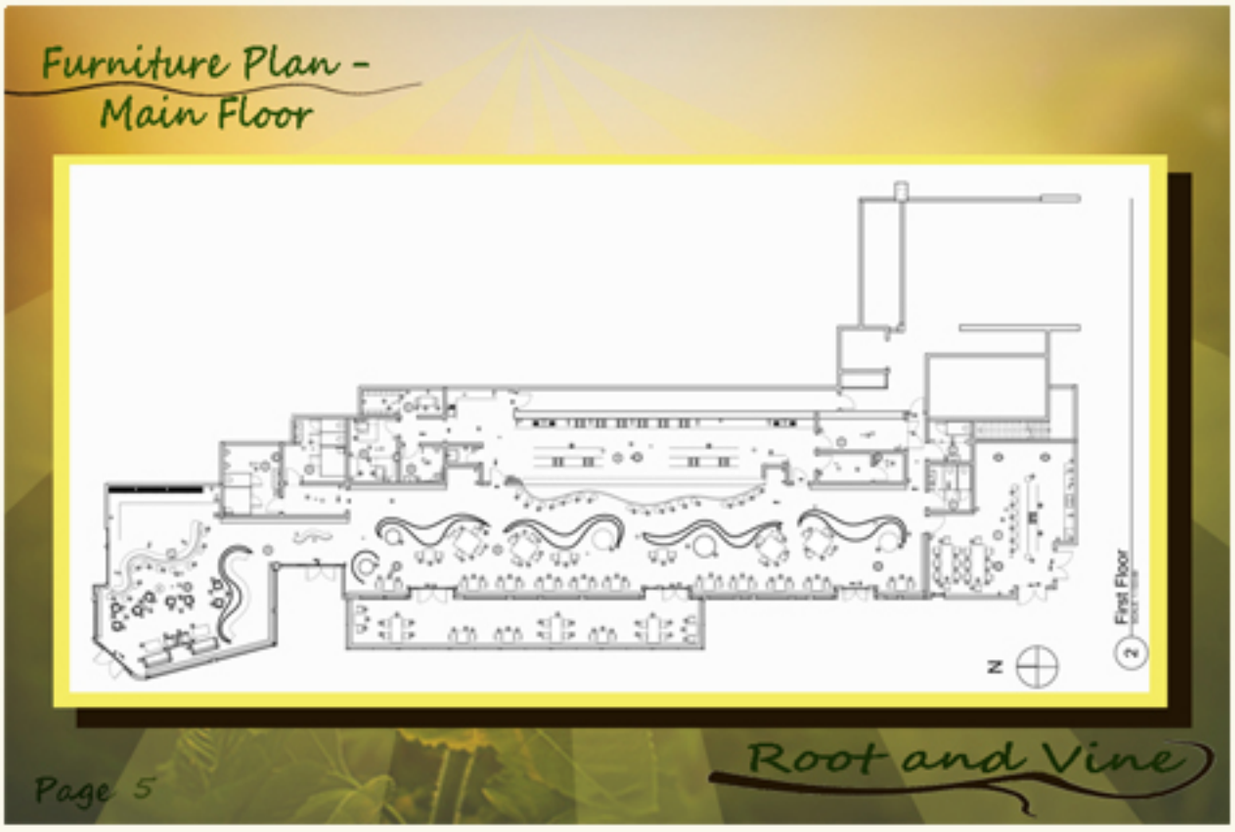
Time:

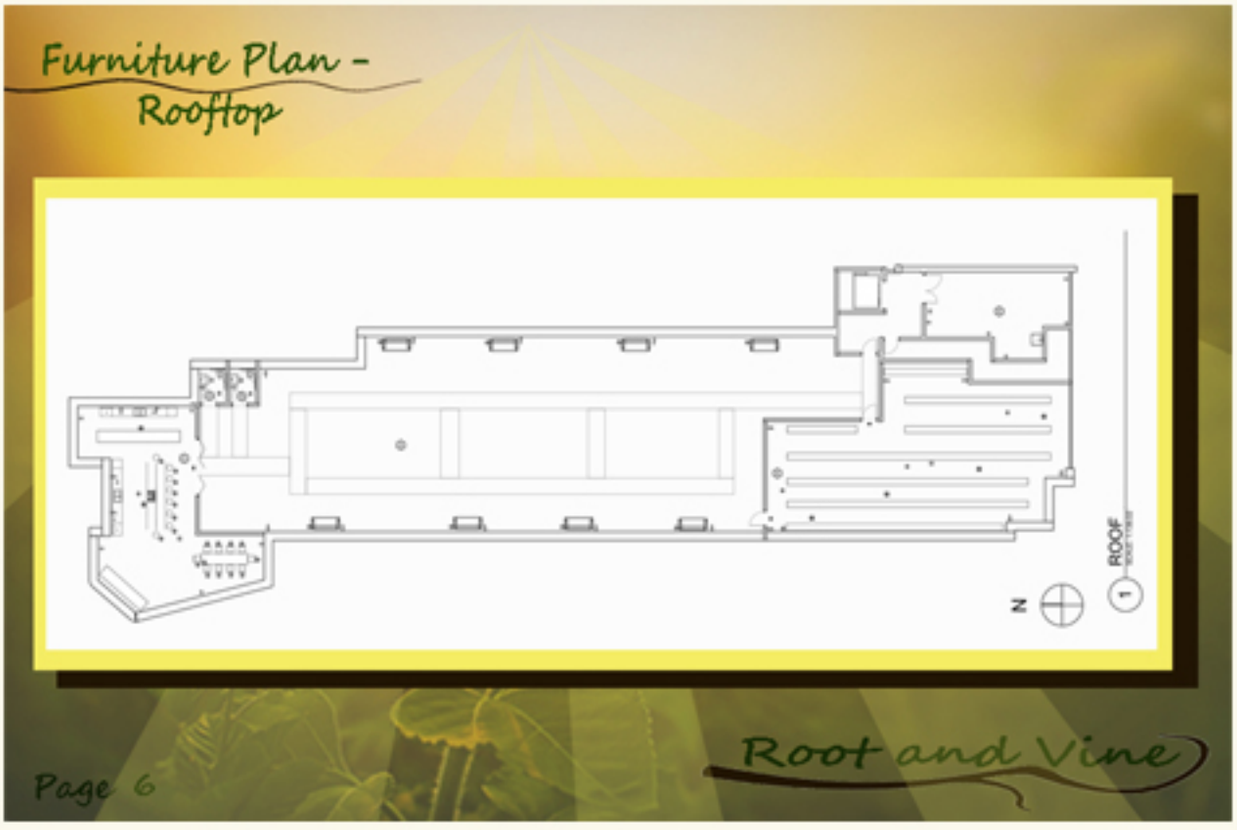
By growing food in house, training future staff in house and working with the government homeless incentive programs, continued success is ensured.

Page 4

Root and Vine

Presentation





Presentation

Bar
Enhanced Furniture Plan

Page 7

Root and Vine

Bar
Materials

Finishes

Armstrong slatted wood ceiling in Bamboo Native

Wolf Gordon woven wall covering in Honey

Scofield Sirlachrome concrete in Moonstone

Benjamin Moore Low VOC wall paint in Lemonade

Lighting

WAC Lighting Rocket LED Pendant Light

Architonic Babylone Pendant Light

WAC Lighting Alpha Glass Pendant Light

WAC Lighting Tao LED Exterior Wall Sconce

Furnishings

Industry West Mikado Round Oak Dining Table

Viesso Green Lounge Wire Base in New Ring Leatherette

Viesso James DeWolf Scaffolding Coffee Table - reclaimed scaffolding and dark cement

Viesso Zavis Sofa in Loft Apple Linen/Poly blend

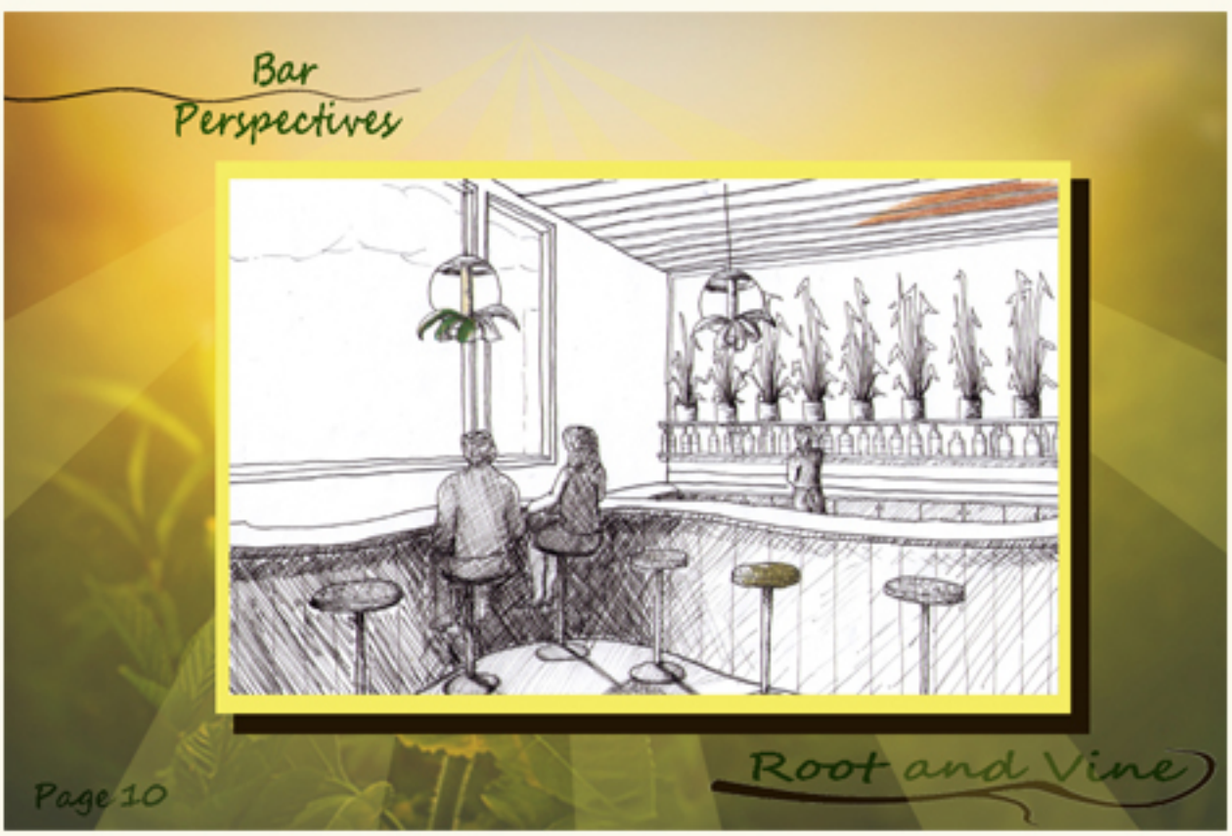
Viesso Zavis Chair in Loft Apple Linen/Poly blend

Viesso Pero Piston Stool in New Ring Leatherette

Page 8

Root and Vine

Presentation



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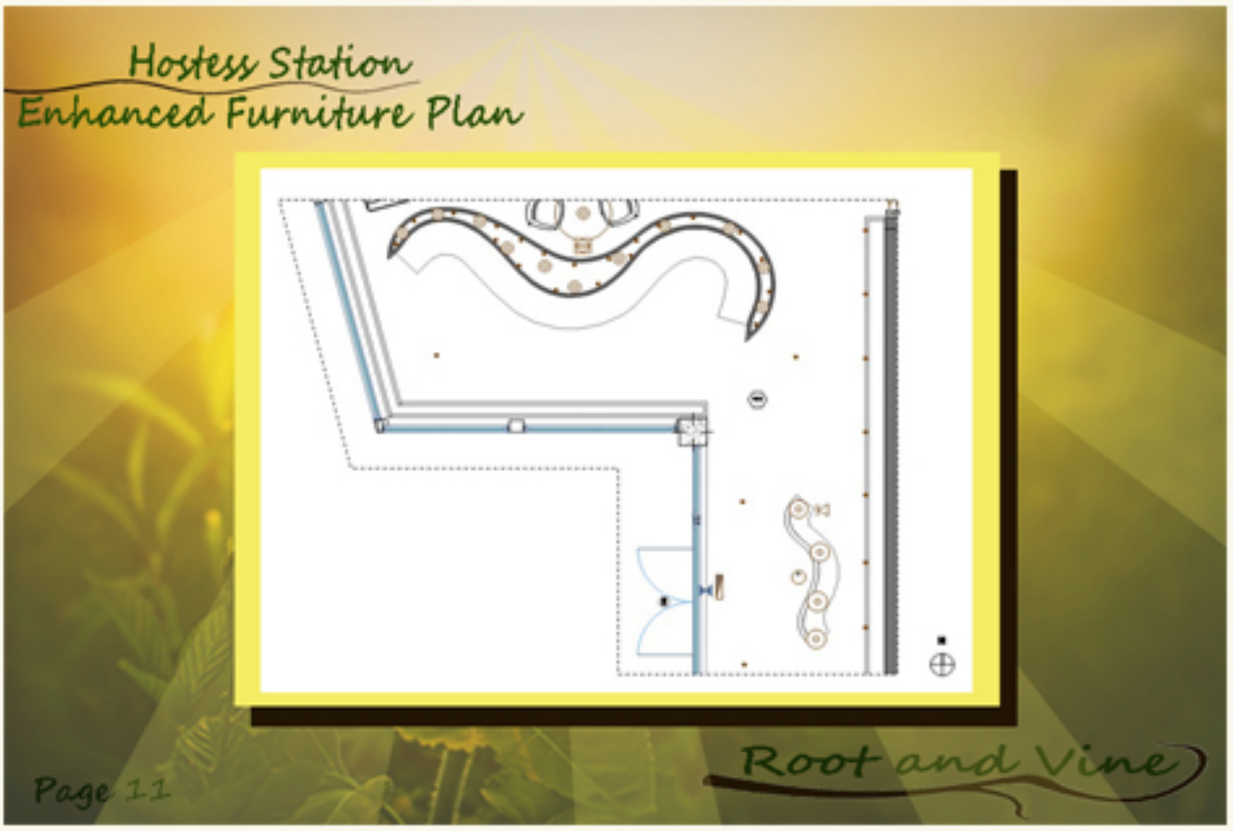

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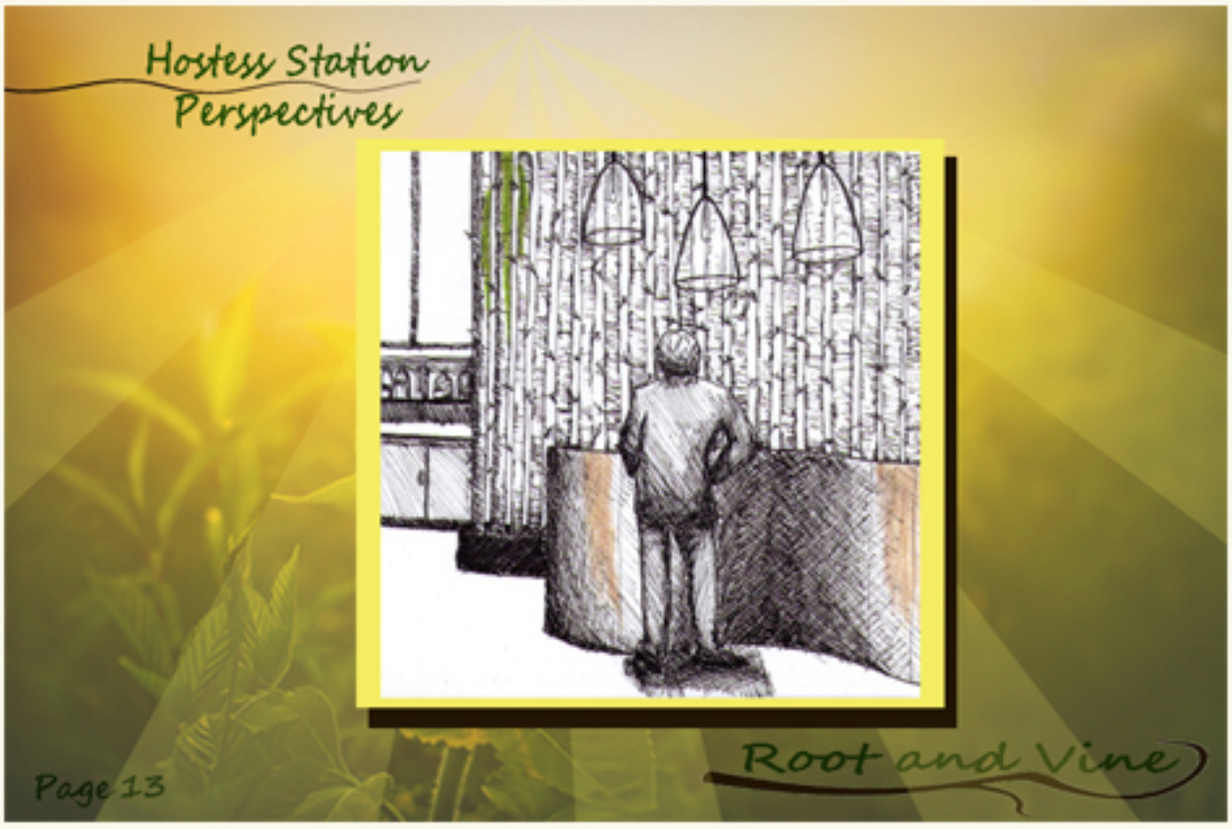
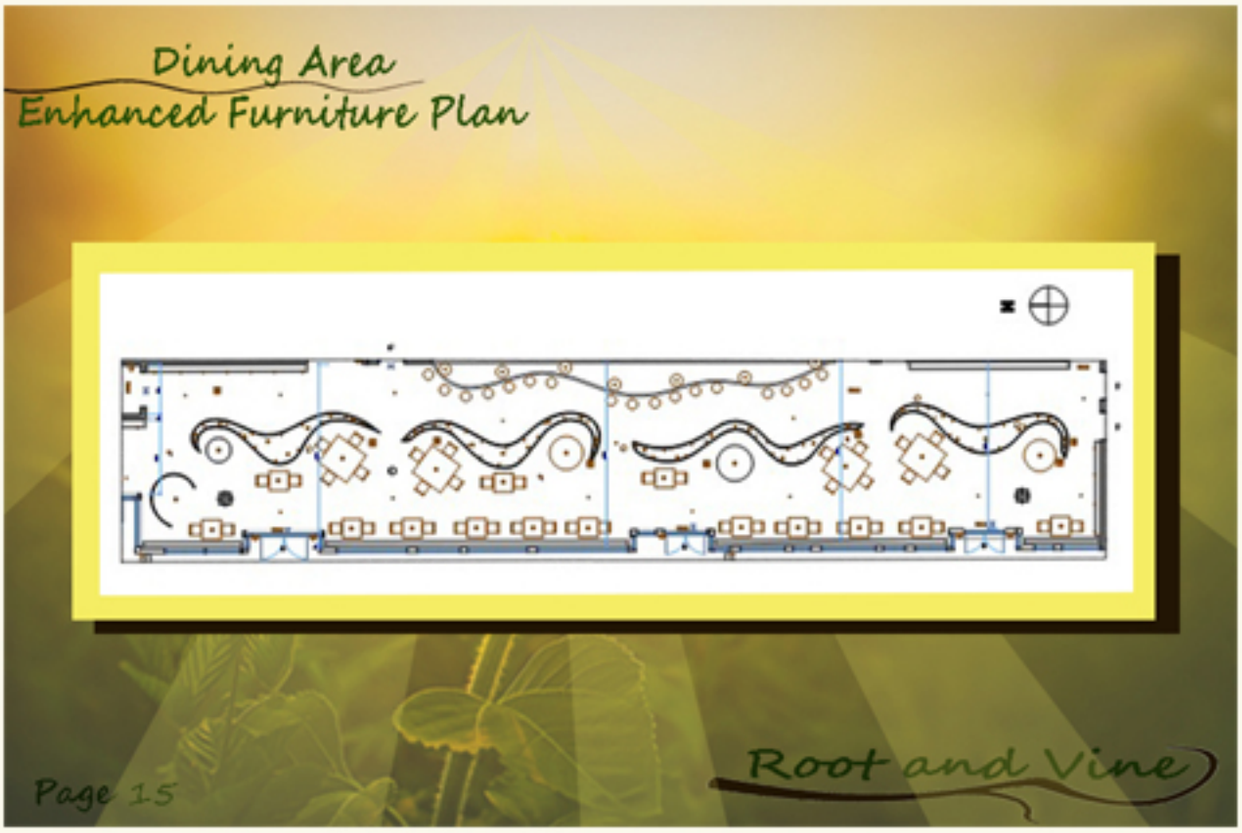


Presentation



Presentation

Presentation

Presentation

06 specification sheets

Specification Sheets

Materials and Finishes							
	Symbol	Location	Manufacturer	Code	Description	Finish / Color	Image
Bar		Ceiling	Armstrong	6440W1	WoodWorks Linear - Nominal 4-1/2" Module	Bamboo Native	
	01	Wall Covering	Wolf Gordon	ASH 5069	Ashlar RAMPART Wall Protection	Honey	
	02	Wall Trim	Koffler Sales Co	A532-05	Flexco Vinyl Wall Base	Corn Silk	
		Floor	Scofield	SC4275-SRI 63	SolaChrome Concrete	Moonstone	
Hostess / Waiting Area		Ceiling	Armstrong	6440W1	WoodWorks Linear - Nominal 4-1/2" Module	Bamboo Native	
	03	Wall Paint	Benjamin Moore	2024-60	Regal® Select Premium Interior Eggshell Finish	Lemonade	
		Floor	Scofield	SC4275-SRI 63	SolaChrome Concrete	Moonstone	
Dining Area		Ceiling	Armstrong	6440W1	WoodWorks Linear - Nominal 4-1/2" Module	Bamboo Native	
	03	Wall Paint	Benjamin Moore	2024-60	Regal® Select Premium Interior Eggshell Finish	Lemonade	
		Floor	Scofield	SC4275-SRI 63	SolaChrome Concrete	Moonstone	

Lighting Schedule

Location	Type	Description	Manufacturer	Lamp	Watts	Voltage	Finish	Image
Bar								
	A1	Recessed Downlight	WAC Lighting R-532 5" Line Voltage Downlight Trim		14.5W	12V	Brushed Nickle	
	A10	Tape Light	WACInvisiLED® Daylight to Sunset 24V Color Changing LED Tape Light LED-TC-1-WA	LED	1.5W / Ft	24V		
	D2a	Pendant Light	Architonic Babylone ARCHITONIC ID 1135996					
	D2b	Pendant Light	WAC Lighting ALPA – model: G946 Artisan Collection Glass Pendant		50W	12V	Iridescent / Dark Bronze	
	D2c	Pendant Light	WAC Lighting ROCKET – model: PD-51712 dweLEDTM LED Pendants		12W		Brushed Brass	
	E1	Exterior Wall Sconce	WAC Lighting TAO – model: WS-W53 dweLED™ LED Outdoor		15W		Bronze	
	EX2	Multi-direction Exit Light	Exit Light Co. Exit Sign, Edge Lit - Green LED					

Specification Sheets

Lighting Schedule

Location	Type	Description	Manufacturer	Lamp	Watts	Voltage	Finish	Image
Hostess Station / Waiting Area								
	A1	Recessed Downlight	WAC Lighting R-532 5" Line Voltage Downlight Trim		14.5W	12V	Brushed Nickle	
	D2d	Pendant Light	WAC Lighting GIA – model: G542 Eternity Jewelry Collection Glass Pendant	12V Halogen JC-50	50W	12V	Champagne Diamond / Dark Bronze	
	E1	Exterior Wall Sconce	WAC Lighting TAO – model: WS-W53 dweLED™ LED Outdoor		15W		Bronze	
	EX2	Multi-direction Exit Light	Exit Light Co. Exit Sign, Edge Lit - Green LED					

Lighting Schedule

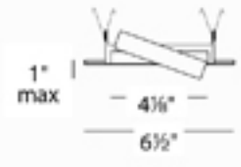
Location	Type	Description	Manufacturer	Lamp	Watts	Voltage	Finish	Image
Dining Area								
	A1	Recessed Downlight	WAC Lighting R-532 5" Line Voltage Downlight Trim		14.5W	12V	Brushed Nickle	
	A10	Tape Light	WACInvisiLED® Daylight to Sunset 24V Color Changing LED Tape Light LED-TC-1-WA	LED	1.5W / Ft	24V		
	D2a	Pendant Light	Architonic Babylone ARCHITONIC ID 1135996					
	D2b	Pendant Light	WAC Lighting ALPA – model: G946 Artisan Collection Glass Pendant		50W	12V	Iridescent / Dark Bronze	
	D2c	Pendant Light	WAC Lighting ROCKET – model: PD-51712 dweLEDTM LED Pendants		12W		Brushed Brass	
	E1	Exterior Wall Sconce	WAC Lighting TAO – model: WS-W53 dweLED™ LED Outdoor		15W		Bronze	
	EX2	Multi-direction Exit Light	Exit Light Co. Exit Sign, Edge Lit - Green LED					

Specification Sheets

R-532

5" Line Voltage Downlight Trim

WAC LIGHTING
Responsible Lighting®



Fixture Type:

Catalog Number:

Project:

Location:

A1

PRODUCT DESCRIPTION

Recessed trim gimbal ring - 20° adjustment from vertical.
For use with R-500 series Line voltage downlight housings.

FEATURES

- Secured within lamp housing by steel spring clips
- Provided with foam rubber gasket around outer perimeter
- Abrasion resistant powder coat paint or plated metal finish
- Ideal for residential and light commercial applications
- Multiple wattage options
- Handles surfaces up to ¾"
- 5 year WAC Lighting product warranty

SPECIFICATIONS

Construction: Durable stamped metal construction. Secured within lamp housing by steel spring clips. Provided with foam rubber gasket around outer perimeter.

Lamp: Utilizes LED PAR30 lamp or medium base incandescent lamps. Incandescent lamps are rated for up to 75W watts max. Lamps are ordered separately.

Finish: Abrasion resistant powder coat painted or plated metal finish. Trim is available in Brushed Nickel (BN) or White (WT).

Standards: UL & CUL Listed. Suitable for damp locations.

ORDER NUMBER

Model	Finish	
R-532	BN	*Brushed Nickel*
	WT	*White*

R-532 – ☐

Example: **R-532-BN**

FINISHES

BN

WT

LED PAR30 LAMP (ORDER SEPARATELY)

PAR30LED-L14N30	BK	*Black*
	WT	*White*

5" Line Voltage Housings (Required)	Model	Installation	Rating	Voltage
IC or Non-IC New Construction  	**R-500-N-UA**	*New Construction*	*IC/Non-IC Rated – Airtight Ready* *(Can be used in IC or Non-IC construction - depending on lamp type used)*	*120V*
IC or Non-IC Remodel  	**R-501-R-UA**	*Remodel*		

Non-IC housings require 3" of clearance from insulation on all sides.
Accommodates ceiling thickness of up to ¾" for remodel & ¾" for new construction.

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Specification Sheets

InvisiLED® Daylight to Sunset

24V Color Changing LED Tape Light

WAC LIGHTING
Responsible Lighting®

Fixture Type:

Catalog Number:

Project:

Location:

A10

PRODUCT DESCRIPTION

Daylight to Sunset InvisiLED® is a color changing tape light that offers the unique ability to change the atmosphere of any interior space at a push of a button. Relax as the light segues from cool white to warm amber, mimicking the sun's gentle passage through the sky.

FEATURES

- Ultra thin profile at ⅛"
- Diodes spaced evenly at 1" on center
- DMX controller option (consult factory)
- Wireless controller available
- Select from any color to visibly change an interior design
- Switch to warm 3500K white light with the push of a button
- Run a program to change the speed and brightness
- Minimum run length of 1' and maximum of 40'
- May be field cut every 6" at the end of a run
- Three mounting methods provided for different surfaces
- 50,000 hour rated life
- 5 year WAC Lighting product warranty

SPECIFICATIONS

Construction: Flexible, silicone cased tape light. Peel and stick 3M construction adhesive on back. Indicating marks on back for field cutting.

Power Supply: Remote and plug-in electronic Class 2 transformers. 120VAC 50/60Hz input, 24V 60W output.

Light Source: 12 LEDs per foot

Dimming: May be dimmed with WAC wired (LED-TC-CTR-MSD) / wireless controller (LED-TD24-WS)

Operating Temp: -4°F – 122°F (-20°C – 50°C), relative humidity 95%.

Standards: UL & CUL Listed for damp locations.

ORDER NUMBER – *TAPE SECTION*

Model	Watts/ft	Length		Qty	Light Color	
LED-TC	1.5	**1**	*1 foot*	*1*	**WA**	*5100K to Amber*
		1-40	*1 foot*	*40*		
		5	*5 feet*	*1*		

LED-TC-_____-WA

Example: **LED-TC-5-WA**

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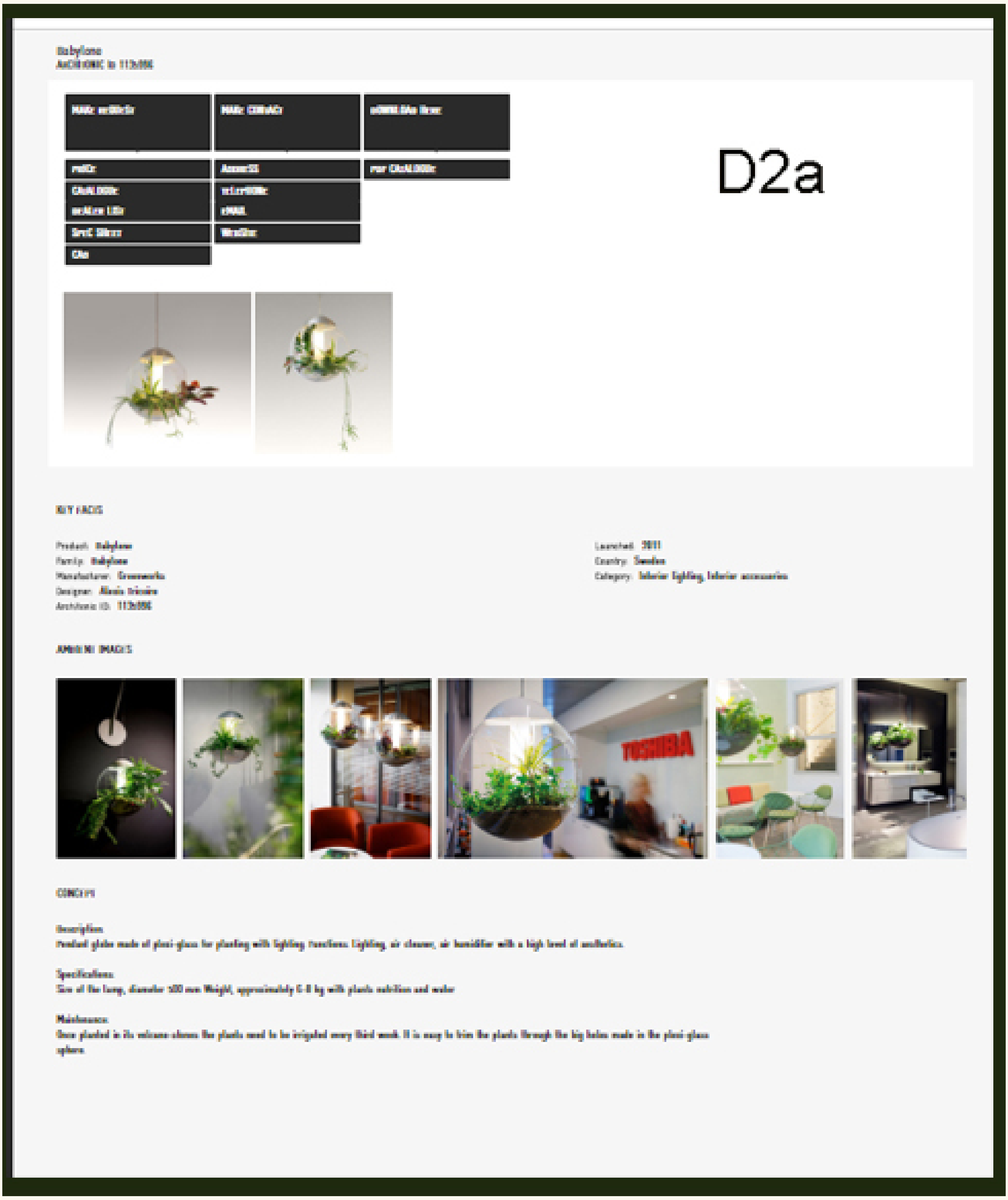
Specification Sheets



Babylone
ARCHITONIC ID 1132686

D2a

KEY FACTS

Product: Babylone
Family: Babylone
Manufacturer: Greenworks
Designer: Alexis Tricoire
Architonic ID: 1132686

Launched: 2011
Country: Sweden
Category: Interior lighting, Interior accessories

AMBIENT IMAGES

CONCEPT

Description:
Pendant globe made of plexi-glass for planting with lighting functions. Lighting, air cleaner, air humidifier with a high level of aesthetics.

Specifications:
Size of the lamp, diameter 500 mm Weight, approximately 6-8 kg with plants nutrition and water

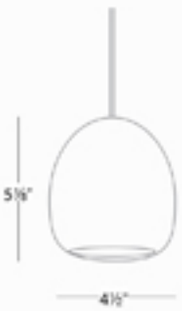
Maintenance:
Once planted in its volcanic stones the plants need to be irrigated every third week. It is easy to trim the plants through the big holes made in the plexi-glass sphere.

Specification Sheets

ALPA – model: G946

Artisan Collection Glass Pendant

WAC LIGHTING
Responsible Lighting®



Fixture Type:

Catalog Number:

Project:

Location:

D2b

PRODUCT DESCRIPTION

Complement the beautiful, natural look of today's interiors with handsome, hand polished and hand turned natural stone featuring organic patterns and hues with the opulent granite dome-shaped Alpa pendant.

FEATURES

- Low voltage xenon lamping
- Can be used on canopies, all Quick Connect™ systems and line voltage rail and track systems
- All socket sets include 72" wire that may be cut in the field
- 5 year WAC Lighting product warranty
- UL & CUL Listed

CONSTRUCTION

- **Shade:** Natural stone
- **Low Voltage Socket Set:** Machined aluminum
- **MP Canopy:** Steel
- **Adapters – Solorail™, Duorail™:** Copper
- **Adapters – 120V Track, Flexrail1:** Polycarbonate

COMPATIBLE SYSTEMS

Canopy (MP)

Low Voltage xenon lamp

Includes:
- Shade
- Quick Adjust™ Canopy (shown)
- Socket Set
- Lamp

The patent pending Quick Adjust™ Canopy has an adjustable cable that stores inside the canopy housing for easy in-field height adjustments.

Sold as a complete unit with a single Order Number, no adapters needed.

Quick Connect™ (QP)

Low Voltage xenon lamp

Includes:
- Shade
- Threaded Male Connector (shown)
- Socket Set
- Lamp

For use on 120V Track, Solorail™, Duorail™, and Flexrail1™ with proper Quick Connect™ adapter (sold separately).

Can also be used on any Quick Connect™ Canopy (sold separately) no adapter needed.

Threaded Male Connector easily joins with all Quick Connect™ Adapters and Canopies.

For Lamp Specifications and Ordering Information see next page.

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Specification Sheets

ROCKET – model: PD-51712

dwelLED™ LED Pendants

WAC LIGHTING
Responsible Lighting®

Fixture Type:

Catalog Number:

Project:

Location:

D2c

PRODUCT DESCRIPTION

A high performance LED downlight in a retro style metal pendant available in three lustrous plated metal finishes.

FEATURES

- Retro style spun metal housing
- Upscale quality plated metal finishes
- Integral swivel for sloped ceilings
- Three 12 inch and one 6 inch rods included (additional extension rods available)
- Supplied with 10 feet of wire
- Meets 2013 California Title 24 Efficiency
- Smooth and continuous ELV dimming
- ETL & cETL damp location listed
- Driver located in the J box
- 60,000 hour rated life
- Color Temp: 2700K
- 90 CRI
- 277V available (special order)

SPECIFICATIONS

Construction: Spun Aluminum

ORDERING NUMBER

Model#	Watt	LED Lumens	Delivered Lumens	Finish
PD-51712	*12W*	*882*	*420*	**BN** *Brushed Nickel* **CH** *Chrome* **BR** *Brushed Brass*

PD-51712 - ☐

Example: **PD-51712-CH**
For 277V, add an "F" before the finish: **PD-51712F-CH**

Additional Rod *(order separately)*

Model#		Finish
RPL-ROD-IN06	*6"*	**BN** *Brushed Nickel*
RPL-ROD-IN12	*12"*	**CH** *Chrome*
		BR *Brushed Brass*

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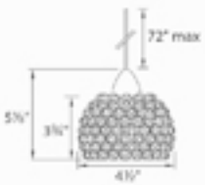
Specification Sheets

GIA – model: G542

Eternity Jewelry Collection Glass Pendant

WAC LIGHTING
Responsible Lighting®



Fixture Type:

Catalog Number:

Project:

Location:

D2d

PRODUCT DESCRIPTION

Bring the elegance of crystal diamond jewelry to your lighting design. The Gia pendant, with brilliant sparkle, will turn every head that walks by. Add some Hollywood flavor to your upscale living space with the dazzle of diamonds.

FEATURES

- LED or Low voltage Halogen lamping
- Can be used on canopies, all Quick Connect™ systems and line voltage rail and track systems
- All socket sets include 72" wire that may be cut in the field
- 5 year WAC Lighting product warranty
- UL & CUL Listed

CONSTRUCTION

- **Shade:** Diamond Crystals
- **LED or Low Voltage Socket Set:** Machined Aluminum
- **MP Canopy:** Steel
- **Adapters – Solorail™, Ducrail™:** Copper
- **Adapters – 120V Track, Flexrail1:** Polycarbonate

COMPATIBLE SYSTEMS

Canopy (MP)

LED or Low Voltage Halogen lamp

Includes:
- Shade
- Quick Adjust™ Canopy (shown)
- Socket Set
- Lamp

The patent pending Quick Adjust™ Canopy has an adjustable cable that stores inside the canopy housing for easy in-field height adjustments.

Sold as a complete unit with a single Order Number, no adapters needed.

Quick Connect™ (QP)

LED or Low Voltage Halogen lamp

Includes:
- Shade
- Threaded Male Connector (shown)
- Socket Set
- Lamp

For use on 120V Track, Solorail™, Ducrail™, and Flexrail1™ with proper Quick Connect™ adapter (sold separately).

Can also be used on any Quick Connect™ Canopy (sold separately) no adapter needed.

Threaded Male Connector easily joins with all Quick Connect™ Adapters and Canopies.

For Lamp Specifications and Ordering Information see next page.

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Specification Sheets

TAO – model: WS-W53

dweLED™ LED Outdoor

WAC LIGHTING
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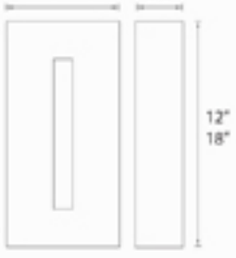

Fixture Type:

Catalog Number:

Project:

Location:

E1

PRODUCT DESCRIPTION

Architecturally harmonious form gravity cast from aluminum for structural durability. The architectural design features a sliver window of glass with an optical pattern for visual interest. Effective down lighting integrated for illuminating pathways.
Wet location listed and ADA compliant for interior or exterior installations.

FEATURES

- IP65, ETL & cETL wet location listed
- Gravity cast aluminum housing
- Powder coat finishes
- Downlight adds functional path lighting
- Patterned crystal glass insert adds visual interest
- ADA compliant
- Meets 2013 California Title 24 Efficiency
- No driver or transformer needed
- Smooth and continuous ELV dimming
- Color Temp: 3000K
- CRI: 90
- 277V available (special order)

SPECIFICATIONS

- **Construction:** Sturdy gravity cast aluminum

ORDERING NUMBER

Model#	Length	Watt	LED Lumens	Delivered Lumens	Finish
WS-W5312	*12"*	*11W*	*830*	*220*	**BZ** *Bronze* **GH** *Graphite*
WS-W5318	*18"*	*15W*	*1218*	*250*	

[ ] - [ ]

Example: **WS-W5318-GH**
For 277V, add an "F" before the finish: **WS-W5318F-GH**

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