SERVICES DRAWINGS
SUBMISSION CHECKLIST - FOOD

Equals 50% of Final Design Submission Pack

- ❑ Coordinated Floor Plan - 1:50
    - ❑ Show the current approved layout, lease line, shopfront and entry, partitions and doors, front-of-house and back-of-house areas, dining and service zones, food preparation areas, joinery, fixtures, furniture, equipment, storage, wash-up and waste areas.
    - ❑ Show building grid lines, key dimensions and the set-out of service locations from the grid.
- ❑ Hydraulic and Slab Penetration Plan - 1:50
    - ❑ Show and dimension all proposed core holes, slab penetrations and slab chases, including hydraulic, electrical and refrigerant penetrations and recessed door pivots or tracks.
    - ❑ Nominate the size and depth of each penetration, chase and slab recess.
    - ❑ Show standard and greasy-waste connection points, hot and cold-water services, floor wastes, tundishes and gas.
    - ❑ Show handbasins, sinks, mop sinks and other plumbing fixtures.
- ❑ Equipment Plan and Schedule - 1:50
    - ❑ Identify all cooking, food preparation, refrigeration, dishwashing and other equipment, including dimensions and manufacturer or product references.
    - ❑ Nominate the electrical, data, hydraulic, gas, exhaust and mechanical requirements for each item of equipment.
    - ❑ Show the size and location of exhaust hoods, cold rooms, freezer rooms and remote refrigeration condenser units.
    - ❑ Show access, ventilation, heat rejection, fixing and maintenance requirements for refrigeration and other special equipment.
    - ❑ For heavy or special equipment that may affect building services or structure, provide the overall weight, individual point loads and point-load set-out dimensions from the base-building grid lines.
- ❑ Mechanical, Exhaust and Make-up Air Plan - 1:50
    - ❑ Show kitchen exhaust, make-up air, supplementary exhaust and air-conditioning systems.
    - ❑ Show equipment locations, duct routes, connection points, capacities and access requirements.

- ❑ Show refrigeration systems and remote condenser locations, including heat-rejection and ventilation requirements.

- ❑ Power and Data Plan - 1:50
  - ❑ Dimension the proposed locations of the EDB, NBN/data cabinet, gas meter and isolation points where applicable.
  - ❑ Allow for code-compliant access and working clearances to electrical and gas equipment.
  - ❑ Show power outlets, floor boxes, data and communications points, point-of-sale connections and security connections.
  - ❑ Show dedicated supplies, isolation switches and connections required for equipment.

- ❑ Reflected Ceiling Plan - 1:50
  - ❑ Show ceiling heights and finishes, together with the lighting layout and specifications.
  - ❑ Show supply-air diffusers, return-air grilles, thermostats, exhaust and make-up air grilles.
  - ❑ Show sprinkler and fire services set-out as design intent, subject to final base-building coordination. Nominate sprinkler and dry fire device colours - including speakers, WAPs and smoke detectors - in black or white. Where colours vary by ceiling zone, provide a referenced RCP mark-up identifying the relevant black or white service zones.
  - ❑ Show exit signs, access panels, speakers, security devices and all other visible services.
  - ❑ Where an open ceiling is proposed, clearly identify its extent within the tenancy and note that upgrades to internally insulated rigid mechanical ductwork will form part of the Cat 1 scope.
  - ❑ Include the applicable Section J lighting calculations.

REFLECTED CEILING PLAN - DESIGN CONSIDERATIONS
Front-of-house services are to be intentionally integrated with the ceiling design. Lineal slot diffusers are to be specified throughout front-of-house areas; square or circular diffusers are not supported in these areas at Uptown.
For open ceilings, flexible or externally insulated mechanical ductwork is to be upgraded to internally insulated rigid ductwork. Extend inter-tenancy walls to the underside of the soffit above to form an enclosed plenum and contain conditioned air within the tenancy.

- ❑ Cross-sections and Elevations - 1:50
  - ❑ Show non-standard ceiling conditions and critical services interfaces.
  - ❑ Show duct and diffuser integration, exhaust hoods, services risers and bulkheads.
  - ❑ Show equipment clearances, access and maintenance zones, and decorative elements affecting services coordination.

- ❑ Waste and Odour Management
    - ❑ Show general waste, recycling and organics storage, including concealed front-of-house bins.
    - ❑ Identify any odour-producing food preparation or waste areas.
    - ❑ Where applicable, show dedicated enclosures, floor wastes, self-closing doors and supplementary exhaust required for odour control.
      Refer to the Food Planning Checklist in the Uptown Design Vision and the waste-management requirements in the Uptown Fitout Criteria.
- ❑ Design Submission
    - ❑ Submit all drawings listed in this checklist as one combined PDF set for review, rather than as multiple individual PDF files.
    - ❑ Provide the coordinated floor plan and reflected ceiling plan in DWG format, aligned with the submitted PDF set, for issue to Vicinity's Services Consultants.
    - ❑ Include the completed Cat 1 Services and ESD Checklist - refer to Annexure 12.
    - ❑ Each submission is to include a clear revision number and date. All changes from the previous issue are to be clouded and cross-referenced to the applicable revision number.
    - ❑ Any subsequent changes to the Services Drawings Submission must be submitted for base-building services re-review and will be subject to re-review fees.