- Kitchen (Kitchen, Prep):
  a. Room Temperature: 75 deg F Summer, 70 deg F Winter
  b. Room Humidity: 30% to 60%
  c. Pressure Relationship: Negative
  d. ACH Rate: 6 ACH
  e. OA Requirement: 2 ACH
-

3. PROJECT SCOPE DESCRIPTIONS

A. Plumbing Systems

- Plumbing waste systems will generally be existing to remain. Existing waste mains will used to serve the new fixtures installed in the space. New 12”x12” floor sinks will be installed adjacent to the relocated sink, at the new hot wells, and under the proofer oven for waste. A new handwash sinks will be provided at one new location. This will be direct piped to waste.
- Domestic Cold and Hot Water system: The existing water system mains will be re-used for the handwash sinks and new prep sink location. A new domestic hot water line will be routed to a new kitchen washdown location adjacent to the existing exterior door.
- A new steam to domestic hot water generator will be provided. This new generator will be instantaneous style with a full piped and controlled assembly. This new unit will replace the existing one in kind.
- Natural gas lines will be extended to serve the new cooking equipment on the North side of the hood. A new emergency gas shutoff valve will be provided in this line and tied into the existing hood system.

B. Heating, Ventilation, and Air Conditioning Systems (HVAC)

- The existing rooftop AHU serving the kitchen will remain in place and be used for any new HVAC needs of the space. This unit will be tested for existing airflows during the design phase. New diffusers and grilles will be provided in the kitchen space and be installed in the same location as the removed equipment. New diffusers will be provided for the office and breakroom and will be fed from the existing mains to new locations as required for the new layout.
- Existing terminal unit FPVAV-2-5 will be replaced with a new box sized for the new load. This new box will utilize the existing controls and hot water piping.
- Exhaust: All existing kitchen hood and exhaust systems will remain. No new exhaust equipment will be added.

C. Fire Protection

- The existing fire protection system for the building will remain mostly intact throughout construction.
- Existing sprinklers will be removed in areas of construction. Temporary upright

protection will be provided in these areas for full coverage throughout construction.

- New sprinklers will be provided to cover the new layout of the space with NFPA 13 compliant coverage.

4. DESIGN PROCESS

A. The full layout is complete and the MEP work has been established and shown on drawings. The design is now considered complete.

ELECTRICAL

1. APPLICABLE DESIGN CRITERIA

A. Americans with Disabilities Act (ADA).

B. NFPA 1 – Fire Code

C. NFPA 70 – National Electrical Code (NEC).

D. NFPA 99 – Health Care Facilities Code.

E. NFPA 101 - 2021 - Life Safety Code.

F. VA Master Construction Specifications.

G. VA Physical Security and Resiliency Design Manual, July 2022

H. Department of Veteran Affairs, Office of Construction & Facilities Management Design Manual.

I. Department of Veteran Affairs, Office of Construction & Facilities Management Design Guide.

J. Department of Veteran Affairs, Office of Construction & Facilities Management Electrical Design Manual

K. Department of Veteran Affairs, Office of Construction & Facilities Management Lighting Design Manual.

L. International Energy Efficiency Code (IECC).

M. IES Lighting Handbook Tenth Edition.

2. ELECTRICAL MATERIALS

A. Electrical Metallic Tubing (EMT) will be primary raceway type used within the facility. Rigid Galvanized Steel (RGS) will be used where conduits are subject to damage.

B. Flexible metal conduit is permitted from outlet boxes to recessed luminaires in accessible ceilings and the final 24” of connection to equipment subject to vibrations. The maximum length of flexible conduit shall not exceed six feet.

C. Minimum conduit size will be 3/4” for power wiring and 1” for telecommunication wiring.

D. Fire alarm wiring will be installed in conduit with factory red finish.